

Certificate in Sugar Craft

Module Overview

The course modules are grouped into sectors to provide participants with the opportunity to build on the skills & knowledge related to each module as the course progresses.

•Sugar Craft

•**Aim:** The sugar craft module provides participants with the knowledge and skills necessary to make various icings, decorate a range of specialty cakes, sugar plaques.

Scope:

- ❖ Ingredient selection and functionality used in various icing and decoration mediums.
- ❖ Processing methods and processing parameters for icings, sugar Paste
- ❖ Basic line piping skills using various mediums, fudge, royal icing, plain tube and shell tube.
- ❖ Flower piping using royal icing and butter cream.
- ❖ Drop line and extension piping.
- ❖ Hand moulded flowers and trim.
- ❖ Preparation of icing plaques, and special occasion cake.
- ❖ Basic design principle, colour charts and application in the design of decorated cakes.
- ❖ Hygiene & safety requirements in production of sugar craft

Product scope: sugar plaques, piped and moulded sugar flowers, preparation of special occasion cake as project work.

Intakes

70 Hours

Full Time

5 days/8 hrs per day

Part Time

12 or 16 hours per week

Program is designed and delivered by CTSBT. Award is presented by CTSBT

