



## Course details

### Course title

Professional Development: Baking and cake decorating for enterprise

### Course code

Q00016542

### Course date

Start: 10/06/25

End: 22/07/25

### Number of classes

7 sessions

### Timetable

Tue 10th Jun, 9:30 to 11:30

Tue 17th Jun, 9:30 to 11:30

Tue 24th Jun, 9:30 to 11:30

Tue 1st Jul, 9:30 to 11:30

Tue 8th Jul, 9:30 to 11:30

Tue 15th Jul, 9:30 to 11:30

Tue 22nd Jul, 9:30 to 11:30

### Tutor

Tanzeela Javid

### Fee range

Free to £63.00

### How you'll learn

You'll join a small group of fellow learners for classes at the venue indicated. Some materials may be provided in our virtual learning environment.

Got it!

In venue

## **Venue**

Millan Centre (Bradford)  
Victor Street  
Bradford  
BD9 4RA

## **Qualification name & awarding organisation**

Professional Development: Baking and cake decorating for enterprise ()

## **Level of study**

Beginners

## **Course overview**

The course is designed to provide a step-by-step guide for learners in the field of cakes and bakes. It will give an insight to methods from baking new trends, decorating cakes with buttercream and fondant, to being independent to cater for personal and professional aspirations. The course takes place in a women only centre in Bradford and is suitable for beginners and improvers. Some prior experience of baking is useful. This course is funded by West Yorkshire Combined Authority.

## **Course description**

This course offers a step-by-step guide for learners in the field of cakes and bakes. It covers everything from the latest baking trends to decorating cakes with buttercream and fondant, helping learners become skilled enough to meet both personal and professional aspirations. Students will enhance their English language skills in the classroom, with supportive assistance provided by the tutor in Urdu for those who need it.

Learners will develop confidence in accurately setting and reading scales to create perfect mixtures for a variety of bakes and cakes. They will learn various methods to suit their style and gain in-depth knowledge of the best ways to use ingredients and tools, ensuring maximum benefit and efficiency.

Learners will be expected to bake at home and to provide their own ingredients and icings. Advice about equipment will be given but, where possible, ordinary kitchen utensils will be used and it is not expected that learners will purchase specialist tools, moulds etc.

By the end of the course, learners will be on their way to becoming experienced cake artisans. They will not only enhance their baking and decorating skills but also support their social relationships and improve their business knowledge. This comprehensive course is designed to turn passion into expertise, allowing learners to excel in the art of cake making and decorating.

## **What financial support is available?**

We don't want anything to stand in your way when it comes to bringing Adult learning within reach so if you need anything to support you to achieve your goals then speak to one of our education experts during your enrolment journey. Most of our courses are government funded but if you don't qualify or need alternative financial help to access them then let us know.

## **What other support is available?**

All of our digital content, teaching and learning activities and assessments are designed to be accessible so if you need any additional support you can discuss this with the education experts during your enrolment journey and we will do all we can to make sure you have optimal access.

**Source URL:** <https://www.wea.org.uk/courses/skills-work/personal-development/10-june-professional-development-baking-and-cake>