



Course details

Course title

Cooking Practical: Cake Decorating

Course code

Q00011259

Course date

Start: 17/09/24

End: 26/11/24

Number of classes

10 sessions

Timetable

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

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

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

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

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

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

Tue 5th Nov, 9:30 to 11:30

Tue 12th Nov, 9:30 to 11:30

Tue 19th Nov, 9:30 to 11:30

Tue 26th Nov, 9:30 to 11:30

Tutor

Tanzeela Javid

Fee range

Free to £84.00

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

Level of study

Beginners

Course overview

Delve into a variety of cake-decorating methods and techniques to impress the family with. Aimed towards beginners, our tutor will guide you through the different materials and tools at a comfortable pace, providing clear instructions for each week's requirements. The course will also cover essential food hygiene practices. An enrolment session is scheduled for September 5th from 10am to 2pm. To participate, please ensure you bring along photographic ID, proof of address, and evidence of benefits (if applicable). You must complete the enrolment process before attending the first course session.

Course description

Discover the art of cake decoration, taking your skills to new heights. Surprise your loved ones with breathtaking designs suitable for any occasion. Through this course, you'll acquire an array of techniques and fresh abilities.

Our experienced tutor will generously share recipes and methods spanning various cake types. While specific tools and equipment (if necessary) will be provided, much can be achieved using everyday kitchen essentials. The tutor will outline weekly requirements, and additional resources will be accessible via Canvas, the WEA digital platform.

To make the most of your learning experience, remember to bring a notebook and pen to the initial session. Additionally, please be prepared to gather your own ingredients and materials and, if needed, allocate some time for home-based work.

An enrolment session is scheduled for September 5th from 10am to 2pm. To participate, please ensure you bring along photographic ID, proof of address, and evidence of benefits (if applicable).

You must complete the enrolment process before attending the first course session.

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.

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