

Course Information Sheet

Family Cupcake Decorating Workshop



Course Summary:

Join our 2-hour Cupcake Decorating Workshop! Learn essential techniques like buttercream preparation, piping, and creative design. Perfect for beginners, this workshop covers swirls, rosettes, themed decorations, and finishing touches. Hands-on practice and feedback ensure you master the skills. Ideal for hobbyists, aspiring bakers, volunteers, and carers. Potential progression includes further baking courses, food safety certifications, and catering roles. Enhance skills for home baking businesses or community work. Create edible art and impress your friends!

Course Description:

Join us for a delightful afternoon of creativity and sweetness! Our Cupcake Decorating Workshop is perfect for beginners and enthusiasts alike. Learn the secrets to crafting eye-catching cupcakes with professional-looking finishes. From mastering piping techniques to creating stunning designs, you'll leave with the skills and confidence to impress your friends and family. Get ready to transform simple cupcakes into edible works of art!

What will I learn?

- Foundation Techniques:
 - Preparing and colouring buttercream.
 - Understanding different piping nozzles and bags.
 - Basic piping techniques: swirls, rosettes, and borders.
- Creative Designs:
 - Creating themed decorations using sprinkles, fondant, and edible decorations.
 - Colour blending and layering techniques.

- Hands-on practice with various decorating tools.
- Finishing Touches:
 - Arranging and presenting your decorated cupcakes.
 - Tips for storing and transporting your creations.

How will I be assessed?

- Formative Assessment:
 - Ongoing observation and feedback during the workshop.
 - Interactive demonstrations and practice sessions.
 - Question and answer sessions.
- Summative Assessment:
 - Creation of a set of decorated cupcakes showcasing learned techniques.
 - Self-evaluation of decorating skills and techniques.

Progression Opportunities:

- Further baking and decorating courses (e.g., cake decorating, advanced piping).
- Food hygiene and safety certifications.
- Courses in catering and hospitality.
- Courses in business skills, for those wishing to sell their creations.

Career or Job Enhancement Pathways:

- Home-based baking business.
- Catering assistant or baker.
- Volunteer roles in community kitchens or food banks.
- Enhancement of skills for carers providing food based activities.

How do I enrol?

The quickest way to enrol is online at www.oucoursesouthwest.co.uk, simply create an account and select 'Enrol now'. Alternatively, if you have any questions, please call our friendly customer service team on 01752 660713.

How will the course be delivered?

This is a practical course, and the sessions will include tutor-led demonstrations, learner-led group activities, instruction and repetition. These will form part of the delivery together with one-to-one support as required.

Will I need to practise outside the classroom?

You will be encouraged to review your notes between lessons to ensure maximum benefit from your course. It is always useful to practise your skills between sessions. Your tutor may encourage home learning, or independent research.

How will I know I'm making progress?

During the first session, your tutor will discuss your goals and current level in relation to the course. Based on this assessment, you will agree individual targets which you will record in your individual learning plan (ILP). You and your tutor will review your targets regularly to ensure that you are making progress; these will be written in your individual learning plan.

What will I need?

Please bring a notepad, and pen to each session. You may wish to bring a file for any handouts. A laptop with internet access is required for completion of coursework and home learning outside of the classroom.

Please note:

Most courses attract a subsidy from the Education and Skills Funding Agency (ESFA). It is a requirement of the ESFA that you complete various forms at different stages of your course, further information is available on request. Courses are subject to a minimum number of enrolments and could be cancelled if recruitment is low. In some cases, an alternative class at a different location may be offered.

Terms and conditions are available at

<https://www.oucoursesouthwest.co.uk/learner-information/essential-information-for-every-learner>

Room numbers are subject to change - please check when you arrive at the venue.

