



INTERNATIONAL
HOTEL SCHOOL

Cake Decorating Short Course



ADMISSION REQUIREMENTS:

16 years or older



DURATION:

3 Weeks



START DATE:

Monthly

What will I learn?

Our Cake Decorating course has been designed to give you the techniques and skills to become a complete Cake Baker. Master how to decorate your cakes using different fillings with piping techniques and impress your family and friends. They will look as good as they taste, turning your hobby into a business!

Programme content includes:

- Knowledge and techniques to bake a range of cakes.
- Knowledge and piping techniques (drop flower, open star and large round etc.).
- Knowledge of the cake fillings (ganache, caramel and jam etc.).
- Learn the different types of icings (vanilla buttercream, royal and Swiss meringue buttercream) for cakes.
- Selecting the best ingredients and equipment for decorating cakes.
- Ratios and yields – how to decrease and increase your servings.
- Learn how to make amazing chocolate ganache.
- Learn how to fix cake decorating faults.

What certificate will I gain?

Cake Decorating Certificate of Completion

**In the case of insufficient registrations, or other unforeseen circumstances, International Hotel School reserves the right to either postpone or cancel any Short Course.*

www.hotelschool.co.za



Go Anywhere

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