

Cake Making and Decoration - Short Courses

A Taste for Chocolate



Step by step guidance is given for tempering couverture chocolate, chocolate painting and -cake covering using chocolate transfers on these new and exciting courses. All materials are included and utensils available to produce seasonal chocolate delights.

	Christmas	Easter
DAY	Monday	Monday
DATE	24/11/08	02/03/09
TIME	1800-2100	1800-2100
WEEKS	4	4
FEE	£200	£200
DISCOUNTED FEE	N/A	N/A
CODE	20455 E08KA	20455 E07KB

Cake Decorating



Make your own Christmas cake
This three week course will include all materials required to make, marzipan, ice and decorate your very own Christmas cake. Using techniques used by professional cake makers to make a festive spray in sugar to compliment your scrumptious and beautifully decorated festive creation. Suitable for all abilities.

DAY	Monday
DATE	03/11/08
TIME	1800-2100
WEEKS	3
FEE	£65
DISCOUNTED FEE	N/A
CODE	20458 E18MA

Make your own Wedding Cake
This course will include making and decorating a tiered wedding cake. Sponge cakes are used during the course but you can substitute for your own fruit cakes to make the "real thing".

DAY	Monday
DATE	01/06/09
TIME	1800-2100
WEEKS	3
FEE	£65
DISCOUNTED FEE	N/A
CODE	20458 E18MA

City & Guilds 7822 Sugarcraft - Level 2



You will develop a sound knowledge of materials and decorative techniques used in sugarcraft. You will cover work with royal icing, sugarpaste, marzipan and gateaux. There is also a core unit for design, which includes colour, line, texture and pattern. This course is ideal if you have little or no experience, but have a keen interest in the subject. You do not need any formal qualifications or prior experience to take this course. You will be invited to attend an interview. Tutorials will need to be arranged at additional times to those stated.

DAY	Thursday
DATE	26/02/09
TIME	1800-2100
WEEKS	30
FEE	£295
DISCOUNTED FEE	£145
CODE	20448 E17MA

City & Guilds 7922 Certificate Sugarcraft - Level 3



You will develop your basic knowledge and skills in sugarcraft to a professional standard. You will study two units, including Design for Craft, which develops an understanding of colour, pattern and texture in relation to the craft.

DAY	Wednesday
DATE	01/10/08
TIME	1800-2100
WEEKS	30
FEE	£295
DISCOUNTED FEE	£145
CODE	20449 E18MA

Craft areas covered will include royal iced runouts, lace and extension work, sugarpaste frilling, creating novelty cakes and tea fancies. You will need the City & Guilds 7822 Sugarcraft qualification or equivalent experience in order to take this course. You will be invited to attend an interview. Tutorials will need to be arranged at additional times to those stated.

Please note: the fee shown is per annum.

City & Guilds 7822 Sugarflowers - Level 2



You will learn and develop basic sugarflower techniques including hand-pulled flowers, cutter flowers, foliage, dusting and colouring techniques and taping skills. Pastillage/sugar paste plaques and 3D items will also be included to display the sugarflowers and foliage. There is also a core unit for design, which includes colour, line, texture and pattern.

DAY	Tuesday
DATE	30/09/08
TIME	1800-2100
WEEKS	30
FEE	£295
DISCOUNTED FEE	£145
CODE	20451 E18MA

You will also gain the Basic Food Hygiene Certificate. You do not need any formal qualifications or prior experience to take the course. You will be invited to attend an interview. Tutorials will need to be arranged at additional times to those stated.

Please note: the fee shown is per annum.

City & Guilds 7922 Sugarflowers - Level 3



NEW

You will develop your basic knowledge and skills in sugarcraft to a professional standard. You will study two units, including Design for Craft, which develops an understanding of colour, pattern and texture in relation to the craft.

DAY	Tuesday
DATE	30/09/08
TIME	0930-1230
WEEKS	30
FEE	£295
DISCOUNTED FEE	£145
CODE	20449 D18MA

This is a two year course and will include:

- Pot plant
- 18 inch bouquet
- Fantasy flower
- Fine style arrangement
- Galand.

Please note: the fee shown is per annum.

Teacher Training and Professional Development

Award in Assessing Candidates (A1)



This is a one day course to enable candidates with existing D32/33 Assessor Awards to update their qualification and comply with the new NVQ Level 3 Assessor Award (A1) standards. Many assessors need to update their existing qualifications to comply with the new A1 Assessor Award standards.

DAY	Thursday
DATE	02/10/08
TIME	1400-1700
WEEKS	30
FEE	£180
DISCOUNTED FEE	£90
CODE	22348 D18MA

Award in Conducting Internal QA (V1) Verifier Award



There will be four initial group workshop sessions followed by individual tutorials and observation. The final group sessions will be to support students in portfolio building. All candidates are required to be interviewed prior to enrolment.

DAY	Friday
DATE	03/10/08
TIME	1300-1600
WEEKS	30
FEE	£400
DISCOUNTED FEE	£175
CODE	22350 D18MA

CELTA Certificate in English Language teaching to Adults



CELTA is an internationally recognised teacher training qualification in teaching English as a foreign language to Adults.

Students, who successfully complete the course, are able to seek work teaching English to non-native speakers within the UK or abroad.

DAY	Thursday
DATE	02/10/08
TIME	0930-1730
WEEKS	21
FEE	£675
DISCOUNTED FEE	£250
CODE	15544 D18MA

City & Guilds 9375 Certificate in Delivering Basic Skills to Adults - Level 3



NEW

This qualification is for Skills for Life practitioners in Further, Adult and Community Education, and Learning Support Assistants, who already hold a Level 2 basic skills qualification. Participants develop an understanding of the barriers that exist to learning experienced by students with Literacy, Numeracy and/or ESOL needs, and develop a range of strategies to support those students.

This course can be taken modularly. All candidates will need to demonstrate personal language, literacy or numeracy skills at Level 3 by the end of the course.

DAY	Friday
DATE	03/10/08
TIME	0930-1730
WEEKS	21
FEE	£675
DISCOUNTED FEE	£250
CODE	15548 D18MA