

## Intermediate Certificate: Practical Cake Craft

Fife College

#### **Venues**

Kirkcaldy (St Brycedale) Campus

#### **Content**

Are you a keen baker? Would you like to indulge in the art of sugarcraft? Are you or would you like to be creative? This is the course for you. This course is designed for those who are interested in skills development of cake baking and cake finishing. The course is practical in nature and enables you to develop and demonstrate creativity in the production of cakes and other baked items.

Classes are suitable for beginners and also ideal for someone who is looking to brush up on certain skills. You will learn skills such as stencilling, embossing, sugar paste work, piping, and modelling.

You will study:

Cake Baking, Cake Finishing Techniques.

#### **Start Date**

September

## Qualification

Other

#### **Study Method**

Part time (evening)
Part time (weekend)

#### **Course Length**

24 weeks

#### **Department**

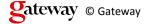
**Culinary Arts and Hospitality** 

#### **Entry Requirements**

No formal entry requirements

## **SCQF Level**

5





# **SCQF Points**

«SCQFPoints»

# **Progression Routes**

Other short courses

# **Combination Courses**

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## **Address**

Pittsburgh Road Dunfermline KY11 8DY

## Website

www.fife.ac.uk

