

BAKING FUNDAMENTALS

COURSE OUTLINE

This Course covers the fundamentals of Baking (Theory)

- How to bake and Ice a Cake (7 inch Chocolate Cake)
- How to Bake and Ice Cup Cakes (Vanilla Cupcakes)
- How to Bake using a Sponge Mix (Demonstrate)
- How to make Buttercream
- How to make Finowhip
- Writing and Piping using Icing
- How to make Fresh Cream (Demonstration)

Duration 2 Days (9am-6pm)