

THE SA School of Weddings

Course in Wedding cakes

This course will cover the fundamentals of making traditional and contemporary wedding cakes. The course is conducted by Kate de Waal from Sugar 'n Ice – Handmade Cakes of Distinction.

At the end of this course you will be able to make tiered wedding cakes with a variety of different finishes.

At The SA School of Weddings we equip you with professional knowledge and hands on practical for you to start your exciting career in the wedding cakes.

Sections covered in the course

- ♥ Introduction to the world of wedding cakes
- ♥ Tools and ingredients needed
- ♥ Suppliers
- ♥ Covering dummy's, sponge & Fruit cakes with plastic icing
- ♥ Making Royal icing
- ♥ Different piped embroidery designs using Royal icing
- ♥ Piped borders using Royal Icing
- ♥ How to set up and support and the mechanics of a wedding cake
- ♥ Modelling paste for flowers
- ♥ How to make iced flowers including Roses, Blossoms, Trumpet flowers, Daisies and Lilies
- ♥ Butter icing
- ♥ Chocolate ganache
- ♥ The technique of icing a cake with soft icing
- ♥ Cupcakes
- ♥ Decorating a cake with fresh flowers
- ♥ Chocolate work
 - Chocolate collars
 - Chocolate shavings
 - Chocolate panels
- ♥ Marketing yourself
- ♥ Charging for your services
- ♥ Questions to ask when meeting your clients
- ♥ Keeping record
- ♥ Building portfolio

The top student will be involved with the “R200 000 Win a wedding competition at The Wedding Expo ” where the student will be doing the cake and will also get a various press opportunities when involved with this competition.

Duration:

Part Time (Once a week)

2 months

Sunday Afternoons: 3pm – 5pm

Tuesday Evenings: 6pm – 8pm

Full Time (Monday to Wednesday)

3 days 8.30am – 1.30pm

Support

The SA School of Weddings provides students who require assistance at any stage after the completion of the course. Students are able to bounce ideas around and seek guidance for years to come.

Certification

You will receive a skills program Certificate from The SA School of Weddings in Wedding Cakes

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The SA School of Weddings is proudly endorsed by:



The SA School of Weddings is endorsed by Oakfields College who is provisionally registered by the Department of Education (Reg. No. 2007/FE077014) and accredited by the MAPPP-seta. MAPPP-seta is the SAQA registered ETQA (Education & Training Quality Assuring Body) for the Arts and Culture sector. Oakfields College has links with a number of educational institutions in addition to strong ties to industry.



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Costs involved in Certificate in Wedding Cakes

Registration Fee:	R1500 The Registration fee is an admin fee and is a security deposit to secure your space in the class. Please note that this is a non-refundable fee and is not included in the total of the course.
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Course Fee	
Course fees are all inclusive of printed material, basic toolkit and all ingredients and samples for the course.	
Cost of course:	R4000
	Payment Terms
	Part Time: On the commencement of the course R2000 is payable and the remainder R2000 must be paid by the 5 th Class.
	Full Time Full payment due on commencement of the course.

Enrolment Procedure

You will need to complete the following in order to register for the course:

- ♥ Matric Certificate
- ♥ Send us a copy of your ID
- ♥ Signed and completed enrolment form (Attached to your email)
- ♥ Proof of payment of R1500 Registration fee
Fax number: 0865036196
Reference: your name

Once your registration is complete you will receive a Welcome Letter to The SA School of Weddings and you will also receive your student number.