

CAKE DECORATING TECHNIQUES - CERTIFICATE OF COMPLETION

Plan Code: 6062

Topics in this program include cake decorating techniques, recipes, tools and skill development, cake decorating, creating cakes with special effects, candy molds, novelties, international styles, delivery, set up techniques and business practices. A variety of icings, designs, and shaping techniques will be covered. Upon successful completion, students will receive a Certificate of Completion in Cake Decorating Techniques.

Program Student Learning Outcomes

- Apply design concepts and techniques in creating cakes/products for special occasions.
- Use a variety of decorating techniques.

Program Requirements

Code Number	Course Title	Hours
REQUIRED COURSES		
FT 651	Cake Decorating Techniques	54
FT 652	Cake Decorating for Special Occasions	54
Total Hours		108