







INTERNATIONAL CENTRE  
FOR CULINARY ARTS  
DUBAI

01

Prospectus & Application Form

**Sugar Craft Courses**  
Diploma in Sugar Paste  
Diploma in Sugar Flowers  
Diploma in Royal Icing & Piping  
Masters Certificate in Sugar Craft

[www.iccadubai.ae](http://www.iccadubai.ae)

## Overview

This course is specially designed for those interested in creative sugar art styling & cake decoration as an amateur or as a professional.

These courses incorporate a combination of techniques and creative styling, with a professional approach. Learning and understanding the intricate skills, wide range of presentation techniques, product packaging, business essentials and pricing guidelines.

This course is divided into three modules – Sugar paste, Sugar Flowers and Royal Icing & Piping.

PME Knightsbridge London Diplomas are awarded on completion of each module. Upon completion of all three modules a “Masters Certificate” is awarded.

## Minimum Entry Requirements

- Ability to understand English. Medium of instruction is English.
- Age -18 and Above

## Course Start Dates

Weekday classes are from 09.00 am to 01.00 pm, Sunday to Thursday. Weekend classes are from 09.00 am to 01.00 pm every Saturday.

The programs run on a cyclical basis and admission for the same are open through the year.

For more information, kindly contact ICCA Dubai Office -  
Tel:+971 4 457 8811, e-mail : [info@iccadubai.ae](mailto:info@iccadubai.ae) or visit website [www.iccadubai.ae](http://www.iccadubai.ae)

## Documents Required for Admission

1. Duly filled and signed application form.
2. Colored copy of Passport / Visa & colored passport size photograph with white background.

Note: A clear scan of the above documents to be sent by email to [enquiry@iccadubai.ae](mailto:enquiry@iccadubai.ae) or submitted in person.

## Program Accreditation & Recognitions

PME Knightsbridge London Diplomas are awarded on completion of each module. Upon completion of all three modules a “Masters Certificate” is awarded.



## Diploma in Sugar Paste

PME Knightsbridge London Certified program

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The sugar paste classes teach covering a cake with rolled fondant and finishing using various decorating techniques such as bow making, frills, swags, broderie Anglaise, basket weave and textured fabric finishes.

<b>Course duration :</b>	Theory and practical sessions, delivered over a span of 25 guided learning hours (6 Days).
<b>Course cost :</b>	AED 3,500 per person
<b>Course kit :</b>	Starter kit & course book provided
<b>Course content</b>	Covering, Crimping & Embossing Fabric Effects, Textured Drapes, Frills, Ribbons & Roses Bows & Sugar Embroidery Modeling Fun Figures Textures, Inlay, Applique & Overlay Design & Handling, Presentation of Multi-tiered Cake (Dowelling & Stacking) Designing Celebration Cakes & Color Balance Basic Business Guidelines Copyright & Licensing
<b>Medium of instruction:</b>	English
<b>Assessment &amp; Certification:</b>	Competency assessed by the PME Certified Master trainer through the course, leads to program certification.
<b>Individual course cost:</b>	AED 7,000 - Classes will be scheduled according to the availability of the trainer.

All equipment, ingredients, protective gear and course materials are provided for the training.



## Diploma in Sugar Flowers

PME Knightsbridge London Certified program

These classes teach the skills of making sugar flowers for wedding cakes - wired & non wired flowers, finger crafted & cutter assisted flowers, edible & non edible flowers, focal & filler flowers, their buds and leaves brought together for cake presentation.

**Course duration :** Theory and practical sessions, delivered over a span of 28 guided learning hours (7 Days).

**Course cost :** AED 3,500 per person

**Course kit :** Starter kit & course book provided

**Course content:** Unwired & Wired Flowers,  
Fantasy Flowers, Roses, Orchids, Lilies, , Freesia, Garden Pinks & Jasmine, Lilacs,  
Honeysuckle, Daisies, Carnations, Chrysanthemums & Stephanotis.  
Focal and Filler Flowers, Buds and Leaves.  
Alternatives to Sugar Flowers - Non Edible / Wired Flowers  
Decorating Cake Stands & Knives  
Costing & Pricing

**Medium of instruction:** English

**Assessment & Certification:** Competency assessed by the PME Certified Master trainer through the course leads to program certification.

**Individual course cost** AED 7,000 - Classes will be scheduled according to the availability of the trainer.

All equipment, ingredients, protective gear and course materials are provided for the training.



## Diploma in Royal Icing & Piping

PME Knightsbridge London Certified program

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This module focuses on the artistic uses of the exciting medium of liquid sugar.

<b>Course duration :</b>	Theory and practical sessions, delivered over a span of 20 guided learning hours. (6 Days).
<b>Course cost :</b>	AED 4,000 per person
<b>Course kit :</b>	Starter kit & course book provided
<b>Course content:</b>	Coating a Cake, Piped & Scroll Borders Flooding / Run-out /, Collars & Motifs Line Drop Extension Borders & Lace Designs Brush Embroidery, Piped Flowers, Basket Weave and Cornelli Work Packaging, Transport & Delivery Costs Pricing Guidelines Assembly & Presentation
<b>Medium of instruction:</b>	English
<b>Assessment &amp; Certification:</b>	Competency assessed by the PME Certified Master trainer through the course leads to program certification.
<b>Individual course cost</b>	AED 8,000 - Classes will be scheduled according to the availability of the trainer.

All equipment, ingredients, protective gear and course materials are provided for the training.



## Masters Certificate

PME Knightsbridge London Certified program

<b>Course Length:</b>	Theory and practical sessions, delivered over a span of 75 guided learning hours.
<b>Course Content :</b>	All three Diploma courses (Diploma in Sugar Paste, Diploma in Sugar Flowers & Diploma in Royal Icing & Piping)
<b>Course cost</b>	AED 11,000 - Classes will be scheduled according to the availability of the trainer.
<b>Individual course cost</b>	AED 22,000 - Classes will be scheduled according to the availability of the trainer.

All equipment, ingredients, protective gear and course materials are provided for the training.





### Personal Details

Please read this form carefully and complete all relevant sections. Please keep a copy for your reference.

Given Name \_\_\_\_\_  
(Name exactly as in the passport)

Last Name \_\_\_\_\_  
(Name exactly as in the passport)

Date of Birth \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_  
(Day) (Month) (Year)

Gender Male  Female

Passport No. \_\_\_\_\_ Nationality \_\_\_\_\_

Home Address \_\_\_\_\_

\_\_\_\_\_ Post Code \_\_\_\_\_

Telephone No. \_\_\_\_\_ Alternate Contact No. \_\_\_\_\_

Email \_\_\_\_\_



### How did you come to know about us?

Referred by \_\_\_\_\_

Internet  Email  Magazine

Other (please specify) \_\_\_\_\_

### Choice of Program

Diploma in Sugar Paste  Diploma in Royal Icing & Piping

Diploma in Sugar Flowers  Masters Certificate

Preferred Start Date \_\_\_\_\_



Signature \_\_\_\_\_

Date \_\_\_\_\_

## **Conditions of Enrollment** *(Please read before you sign the application form)*

- 1) **Definition:**
  - 1.1 For the purpose of these conditions of enrollment, commencement of registration means:  
The first day of registration for the course in which the student is enrolled.
- 2) **Course Fees:**
  - 2.1 May be paid in AED / USD by Cash, Cheque, Credit / Debit Card or by Electronic Fund Transfer (EFT), to ICCA Dubai account, which ever convenient.
  - 2.2 Full Course Fees to be paid before the commencement of Course program. Schedule of classes will be given only upon receipt of full payment.
  - 2.3 ICCA Dubai will not be responsible for any money paid to any representatives or other individuals not formally authorized by ICCA Dubai.
  - 2.4 All bank transfer charges and other incidental charges, as may be applicable, are payable extra, in actual, by the candidate.
- 3) **Cancellation and Refunds:**

Fees once paid are not refundable or transferable.

  - 3.1 The Course Fees will be refunded only in the following circumstances, if:
    - a. ICCA Dubai cancels the course in which the student is enrolled. In this case, ICCA Dubai will refund the Course Fees on a pro rata basis within 14 days from the date of notice of course cancellation;
    - b. All refunds will be made directly to the student concerned, upon receiving a formal request for the same in writing.
- 4) **Cancellation of a Class / Change of Date:**
  - 4.1 The intimation for Cancellation of a Class or request for Change of Date for a class must be made a minimum of 48 hours in advance of the class date by phone / email / sms. Failing which the same will be construed as a No Show, resulting in the cancellation of the class and 100% forfeiture of the class fees.
- 5) **Course Program and Class Plans:**
  - 5.1 Contents of one Course program are not interchangeable with the contents of another Course Program, in short any kind of combination of plans, is not permissible.
  - 5.2 Contents listed within a class are not changeable; any request for a change would be understood as a individual Class and charged for accordingly.
  - 5.3 Students joining as a private group, must continue as a group and cannot breakup as individuals for classes.
- 6) **Validity of Course Programs:**
  - 6.1 The ICCA Dubai Sugar Craft Course registration is valid for a period of 6 Months from the date of payment and all classes must be completed within the given period, beyond which the program would be considered cancelled and all Fees thereof, forfeited.
- 7) **Standard Operating Procedures, Class Schedules, Code of Conduct & Rights:**
  - 7.1 Students are requested to read the Sugar Craft Courses - Procedures & Policies, provided upon request at the time of enrollment.
  - 7.2 Kindly adhere to the class time schedules.
  - 7.3 It is important that a student or students of a group do not disturb the other classes around in any manner.
  - 7.4 Students are requested to assist with post class clean up & wash up.
- 8) **Compliance, Termination & Rights:**
  - 8.1 ICCA Dubai reserves the right to expel a student for serious breach of discipline. Upon which the Course fee will not be refunded.
  - 8.2 As part of continuous development and quality delivery, ICCA Dubai reserves all rights to amend the course content, course cost, schedules and procedures & policies.
- 9) **Grievance Resolution:**
  - 9.1 ICCA Dubai has policies and procedures in place for the hearing of student difficulties and grievances.
  - 9.2 If you are not satisfied with the outcome, an independent dispute resolution can be availed, under the jurisdiction of Dubai, UAE laws and agree that damages are limited exclusively to a refund of the course fee for the course selected and that they are entitled to no other consequential, incidental or punitive damages.
- 10) **Additional Details:**
  - 10.1 Additional details with regards to course enrollment and course program provided upon formal application of interest to the program.



## Accreditations & Partners



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