



COURSE PLAN

Diploma in Sugar Paste

City & Guilds Accredited Certified Program

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

| No | Subject |
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| 1 | Covering, crimping and Embossing |
| 2 | Fabric Effects, Textured Drapes, Frills, Ribbons & Roses |
| 3 | Bows & Sugar Embroidery |
| 4 | Modeling Fun Figures |
| 5 | Textures, Inlay & Applique & Overlay |
| 6 | Design & Handling, Presentation of Multi-tiered Cake (Dowelling & Stacking) |
| 7 | Designing Celebration Cakes & Color Balance |
| 8 | Basic Business Guidelines |
| 9 | Copyright & Licensing |

