

**Get** back on **Track!**  
Fully Funded Courses

## COURSE OUTLINE

### Sugarcraft

During this course you will learn how to use a range of techniques and tools to produce a variety of seasonal cakes.

There is no baking involved, but you will learn how to use a range of skill including covering cakes with various types of icing, piping and decorating and creating flowers and figures using moulds and cutters.



Accredited by Agored Cymru. You will be awarded learning credits and a certificate.




**10 Weeks**  
**2 hours per week**

Your tutor will advise you on the next step and what further courses and training you will need to achieve your goals.

Contact the Centre on the number below to reserve a place on the next available course.

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