

## QUALIFICATION NAME

**LEVEL 2 APPRENTICESHIP – CAKE DECORATION**

## AREAS COVERED

- Select weigh and measure bakery ingredients
- Prepare and mix flour confectionery
- Oven-bake flour confectionery
- Assemble and fill celebration cakes
- Mask and cover celebration cakes
- Decorate celebration cakes
- Plus other topics specific to your job role

## COURSE CONTENT

- A portfolio will be compiled which will consist of evidence including photographs, direct observations, written testimonies as well as written and oral questions
- This apprenticeship will focus on cake decoration covering, base making, icing, fillings and decorative skills, piping and coating
- Training must include **20% off the job training**, which is undertaken outside of the normal day-to-day working environment and leads towards the achievement of an apprenticeship. This can include training that is delivered at the apprentice's normal place of work, but must not be delivered as part of their normal working duties
- Apprentices will also achieve level 1 functional skills in maths and English, if required

## DURATION / COURSE FORMAT

- This apprenticeship will take 12 months to complete
- Apprentices will spend 4 days in the work place, which could include evenings and weekends
- Apprentices will also attend college 1 day per week where they will spend half in the kitchen and half in the classroom

Further information can be obtained from the apprenticeship department: 0161 908 6608

Apply online: [www.tameside.ac.uk](http://www.tameside.ac.uk)