



INTERNATIONAL
HOTEL SCHOOL

Cake Baking Short Course



ADMISSION REQUIREMENTS:
16 years or older



DURATION:
3 Weeks



START DATE:
Monthly

What will I learn?

Everybody loves cake, and baked goods are widely consumed for almost all events. Learning the basic skills of baking will make a big difference, expanding your knowledge, expertise in confectionary, pastry and bakery items. This course is all you need to know about recognising the best ingredients, accommodating multiple amounts and adjustments to recipes while still producing delicious baked creations.

Programme content includes:

- Knowledge and techniques to bake a range of cakes such as Swiss Roll filled with apricot jam and Chantilly cream or madeira loaf with a dusting of icing sugar.
- Learn to select the best ingredients and equipment.
- Learn the different cake fillings and icings such as foaming, creaming, decadent chocolate cake with mirror glaze or petit fours with homemade strawberry jam.
- Learn how to increase or decrease the serving sizes.
- Understand how to use the formulas to create different textured cakes.
- Master basic French culinary terminology.

What certificate will I gain?

Cake Baking Certificate of Completion

**In the case of insufficient registrations, or other unforeseen circumstances, International Hotel School reserves the right to either postpone or cancel any Short Course.*

www.hotelschool.co.za



Go Anywhere

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