



Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

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COURSE BROCHURE

Confectionery Decoration Techniques For Professional Bakers Training

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 110556 · NQF Level 3 · 20 Credits · 17 Days

COURSE OVERVIEW

This course equips professional bakers with advanced techniques in confectionery decoration, enabling them to create visually appealing and marketable products. Participants will master skills such as piping, sugar work, and chocolate decoration to enhance their craft and meet industry standards.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	110556
Accreditation	SAQA Accredited · NQF Level 3 · 20 Credits
Duration	17 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply advanced piping techniques to create intricate designs on cakes and pastries.
- Demonstrate proficiency in working with sugar, including pulling, blowing, and casting.
- Design and implement chocolate decorations such as curls, shards, and molds.
- Analyze color theory and composition to produce visually balanced confectionery.
- Evaluate the structural integrity of decorative elements for transport and display.
- Implement food safety and hygiene standards during decoration processes.

WHO SHOULD ATTEND

- This course is designed for professional bakers, pastry chefs, and confectionery artisans seeking to elevate their decoration skills.
- It is ideal for individuals currently employed in bakeries, hotels, or patisseries who wish to specialize in decorative techniques.

COURSE OUTLINE

Day 1: Introduction to Confectionery Decoration

- Overview of confectionery decoration techniques
- Tools and equipment: piping bags, tips, spatulas, turntables
- Ingredients: icings, fondant, ganache, food colours
- Hygiene and safety in the decorating workspace
- Quality standards for finished products
- Basic design principles: colour, balance, texture

Day 2: Fundamentals of Piping Techniques

- Types of piping tips and their uses
- Filling and holding a piping bag
- Basic piping exercises: dots, lines, stars
- Shell borders and rosettes
- Writing and lettering with icing
- Practice on parchment paper

Day 3: Buttercream Basics and Applications

- Buttercream recipes: American, Swiss, Italian
- Achieving correct consistency
- Crumb coating a cake
- Smooth icing application with spatula
- Simple buttercream borders and swirls
- Colour mixing for buttercream

Day 4: Royal Icing Techniques

- Royal icing ingredients and preparation
- Stiff, medium, and thin consistencies
- Flooding technique for cookies
- Piping details: dots, lines, filigree
- Royal icing flowers: basic petals
- Drying and storage

Day 5: Fondant and Sugar Paste Fundamentals

- Types of fondant: rolled, poured, marshmallow
- Kneading and colouring techniques
- Rolling fondant to even thickness
- Covering a cake smoothly
- Fondant cut-outs using cutters
- Basic fondant modelling: balls, ropes, ribbons

Day 6: Ganache Preparation and Decoration

- Ganache ratios and types
- Melting and emulsifying techniques
- Pouring ganache over cakes
- Drip effect on chilled cakes
- Ganache as a filling

- Ganache truffles and glazes

Day 7: Piping Flowers and Advanced Borders

- Flower nail usage
- Piping rose petals layer by layer
- Piping daisies and leaves
- Advanced borders: scallops, zigzags, beads
- Colour shading in flowers
- Practice on dummy cakes

Day 8: Sugar Art: Pulled and Blown Sugar

- Sugar boiling: hard crack stage
- Isomalt as alternative
- Pulling sugar technique
- Colouring pulled sugar
- Making sugar ribbons and bows
- Safety precautions with hot sugar

Day 9: Chocolate Tempering and Decorations

- Cocoa butter and chocolate types
- Seeding method for tempering
- Testing temper: sheen and snap
- Chocolate curls and shards
- Moulding chocolate shapes
- Transfer sheet applications

Day 10: Marzipan and Modelling Chocolate

- Marzipan recipes and handling
- Colouring marzipan naturally
- Modelling fruits: apples, pears, carrots
- Modelling chocolate: melting and kneading
- Covering cakes with marzipan
- Marzipan flowers

Day 11: Advanced Fondant Modelling and Sculpting

- Fondant modelling tools
- Creating human figures: proportions
- Animal shapes and characters
- Using wire and foam armatures
- Edible dusts and petal dusts
- Painting on fondant with edible colours

Day 12: Stencilling, Airbrushing, and Painting

- Stencil types and positioning
- Airbrush setup and cleaning
- Airbrush colour mixing
- Gradient and shading techniques
- Hand-painting with edible paints
- Combining stencils and airbrush

Day 13: Wedding and Celebration Cake Design

- Cake sizes and tier proportions
- Structural support: dowels and boards
- Stacking cakes safely
- Separated tier presentation
- Coordinating decorations: flowers, piping, ribbons
- Client consultation basics

Day 14: Sugar Flowers and Botanicals

- Gum paste vs fondant for flowers
- Rose: centre, petals, assembly
- Lily: petal shaping and colouring
- Orchid: complex structure
- Veiners and foam pads
- Wiring and taping stems

Day 15: Modern Trends: Mirror Glaze and Geode Cakes

- Mirror glaze recipe and temperature
- Glaze application over frozen cake
- Geode technique: carving and filling
- Using edible rock candy and gold leaf
- Marbling and colour swirls
- Troubleshooting glaze drips

Day 16: Production Planning and Efficiency

- Workflow planning for decorated cakes
- Time management in decorating
- Costing ingredients and labour
- Batch production: pre-making elements
- Quality control checks
- Packaging and transportation

Day 17: Final Project and Assessment

- Project brief: theme and requirements
- Planning and time management
- Execution of decoration
- Presentation and photography
- Self-evaluation and peer feedback
- Course review and certification

ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **20 NQF credits** at **NQF Level 3**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 53,800.00	R 53,800.00
1	In-House	R 69,900.00	R 69,900.00
1	On-Campus (Pretoria)	R 80,700.00	R 80,700.00

UPCOMING SESSIONS

Start	End	Method	Venue
03 Aug 2026	25 Aug 2026	On-Campus	Pretoria, South Africa
03 Aug 2026	25 Aug 2026	On-Campus	Lagos, Nigeria
04 Aug 2026	26 Aug 2026	On-Campus	Johannesburg, South Africa
05 Aug 2026	27 Aug 2026	On-Campus	Mauritius
06 Aug 2026	28 Aug 2026	On-Campus	Cape Town, South Africa
07 Aug 2026	31 Aug 2026	On-Campus	Dubai, UAE
10 Aug 2026	01 Sep 2026	On-Campus	Abu Dhabi, UAE
11 Aug 2026	02 Sep 2026	On-Campus	Mauritius

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

HOW TO GET A QUOTE OR APPLY

- 1. Get an instant quotation online:** visit www.aaticd.co.za, open the page for this course (Unit Standard 110556) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
- 2. Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to apply@aaticd.co.za – our team will reply with a formal quotation.
- 3. Apply by phone or WhatsApp:** call +27 12 004 8389 or WhatsApp +27 65 077 6310 and we will prepare your quotation and reserve your seats.
- 4. Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

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