



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

Basic Piped Decoration Techniques For Confectionery Training

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 110558 · NQF Level 3 · 10 Credits · 7 Days

COURSE OVERVIEW

This course equips learners with foundational skills in piped decoration techniques for confectionery, enabling them to create visually appealing products. Participants will gain hands-on experience in using piping bags, nozzles, and basic icing types to produce decorative elements for cakes, pastries, and other confectionery items. The course aligns with industry standards to enhance employability in the food and hospitality sector.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	110558
Accreditation	SAQA Accredited · NQF Level 3 · 10 Credits
Duration	7 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Demonstrate safe and hygienic handling of piping equipment and ingredients in a confectionery environment.
- Apply basic piping techniques, including lines, dots, rosettes, and stars, using various nozzles.
- Prepare and adjust different types of icing (e.g., buttercream, royal icing, ganache) for piping consistency.
- Design simple decorative patterns and borders on cakes, cupcakes, and cookies.
- Evaluate finished products for visual appeal and consistency, identifying areas for improvement.
- Implement corrective actions to troubleshoot common piping issues such as air bubbles or uneven flow.

WHO SHOULD ATTEND

- This course is ideal for aspiring confectioners, bakery assistants, and hospitality workers seeking to develop or improve their piping skills.
- It also suits small business owners in the food industry who wish to add decorative value to their products.

COURSE OUTLINE

Day 1: Introduction to Piped Decoration and Essential Tools

- Overview of piped decoration in confectionery
- Types of piping bags, tips, and couplers
- Hygiene and safety in the bakery environment
- Basic icing recipes: buttercream and royal icing
- Assembling and filling piping bags
- Handling and grip techniques

Day 2: Basic Piping Techniques – Lines, Dots, and Stars

- Pressure control and consistent flow
- Piping straight and curved lines
- Dot formation and sizing
- Star tip techniques: open and closed stars
- Rosette piping
- Practice on parchment paper and boards

Day 3: Borders, Shells, and Drop Flowers

- Shell border technique
- Rope and bead borders
- Drop flower piping with various tips
- Overpiping and layering
- Border combinations on dummy cakes
- Troubleshooting common issues

Day 4: Writing, Leaves, and Simple Flowers

- Piping writing: cursive and print
- Leaf tip techniques: sizes and angles
- Vein detailing
- Simple flower construction
- Positioning and spacing
- Practice on flat surfaces and cupcakes

Day 5: Advanced Flowers – Roses and Lilies

- Rose base and petal layering
- Lily petal shaping
- Using flower nails and parchment cones
- Color striping and blending
- Flower assembly on practice cakes
- Storage and handling of piped flowers

Day 6: Basketweave, Lace, and Texture Techniques

- Basketweave grid technique
- Overpiping for depth
- Lace patterns and filigree
- Stippling and dot textures
- Brush embroidery with royal icing

- Combining textures on a single cake

Day 7: Final Cake Decoration and Course Review

- Design planning and sketching
- Color scheme selection
- Step-by-step execution of a themed cake
- Final touches and quality control
- Troubleshooting and repair
- Course review and feedback session

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 **10 NQF credits** at **NQF Level 3**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 28,200.00	R 28,200.00
1	In-House	R 36,700.00	R 36,700.00
1	On-Campus (Pretoria)	R 42,300.00	R 42,300.00

UPCOMING SESSIONS

Start	End	Method	Venue
31 Jul 2026	10 Aug 2026	On-Campus	Mauritius
03 Aug 2026	11 Aug 2026	On-Campus	Dubai, UAE
04 Aug 2026	12 Aug 2026	On-Campus	Pretoria, South Africa
04 Aug 2026	12 Aug 2026	On-Campus	Lagos, Nigeria
05 Aug 2026	13 Aug 2026	On-Campus	Johannesburg, South Africa
06 Aug 2026	14 Aug 2026	On-Campus	Mauritius
07 Aug 2026	17 Aug 2026	On-Campus	Cape Town, South Africa
10 Aug 2026	18 Aug 2026	On-Campus	Pretoria, South Africa

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 110558) 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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