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|---------------------------|---|--------------------------|-------------------------|--------------|---------------------------|
| Course Title | <p style="text-align: center;">Cake Decorating – The Next Steps</p> <div style="display: flex; justify-content: space-around; align-items: center;">   </div> | | | | |
| Course Description | <p>This course builds on the Beginners Cake Decorating course and is suitable for intermediate cake decorators.</p> <p>Students will prepare an advanced Swiss meringue buttercream and use it for piping techniques. They will then move on to brush embroidery and creating a mirror glaze. We will also prepare ganache, temper chocolate, and use these to decorate an indulgent gateau.</p> <p>The final lesson will be a bespoke two-tier cake, designed and decorated by the students, showcasing the skills learned throughout the course.</p> | | | | |
| Start Date | 13 th Jan 2026 | Day & Time | Tuesday 19:00- 21:00 | Venue | Melbourne Village College |
| Tutor Details | <p>Carolyn Robinson trained in Advanced Cookery and then spent a year in Paris learning to cook authentic French cuisine. After a career managing a catering company and then running her own restaurant, Carolyn, retrained as a tutor and is now living her best life teaching a huge variety of cookery classes throughout the region.</p> <p>Influenced by her extensive travels around the world, Carolyn has had the opportunity to learn and experience, a few cooking styles and authentic recipes, which she is keen to share with her students.</p> | | | | |
| No. of wks | 5 | Terms | 1 | | |
| Fee | £84 | Concessionary Fee | £63 | | |

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| Course Level: | Mixed ability | x |
| | Level 1, Level 2 (equiv. to GCSE / NVQ2) | |
| | Level 3 Equivalent GCE A Level | |
| Skills or qualifications needed for entry into the class | | An interest in the subject area and basic cookery skills, previous knowledge or experience of basic cake decorating. |
| Course aims & objectives | | |
| Receive expert guidance using standard home cooking equipment. Recap on basic cooking methods and techniques. Develop new skills through practical hands-on cooking sessions. Raise confidence in trying new recipes and ingredients whilst working in a relaxed and friendly environment with like-minded people. | | |
| Progression – after this course what might you do next? | | |
| <p>Follow on leisure courses and opportunities are available to all learners and will be discussed throughout the course.</p> <p>Use your new skills and tasty recipes to impress your friends and family preparing meals with ease and flair. Carol will be teaching a variety of cookery classes in Melbourn and Comberton Village Colleges.</p> <p>Please contact the adult education office for further details.</p> | | |
| Materials/equipment required for first class | | <p>A list of ingredients will be emailed to all learners at least a week before the first lesson. Thereafter ingredients lists will be handed out each lesson for the following week.</p> <p>Containers, tea towels and cleaning cloths.</p> |
| Contact for further information | | <p>Adult Education: 01223 264721 commed@combertonvc.org</p> |

Enrolling

Enrolments in person, for all our courses, can take place from our office based at Comberton Village College. Please note, the quickest way to enrol onto a class will be to visit our website and follow the online booking links from there. Enquiries can also be made by emailing commed@combertonvc.org or calling our office on 01223 264721.

We are a cashless school. We accept card and cheque payments (made payable to The Cam Academy Trust), from our office based in Comberton Village College.

Online enrolments can be paid directly in GBP (Sterling) via a secure server over the internet by debit or credit card. Online enrolment will ask for additional information that will enable us to register you, on your chosen course and allocate your payment accordingly.

Your debit/card details will be encrypted via a payment processing company Stripe, payment information is not held on college servers. If you are paying online for a course, you will also be asked

for contact information to be provided. This information will be held by the college, so we are able to contact you if required.

For further information on Stripe and its privacy policy
<https://stripe.com/gb/privacy>

For further information on how we use your data
<https://www.gov.uk/government/publications/privacy-information-key-stage-4-and-5-and-adult-education>

Secure payment links for courses, can also be sent out via emails or text messages. This process would involve you being notified in advance, of a secure link due to be sent shortly afterwards. If required card payments, in person, can also be taken at the beginning of each term, via a portable payment system.

Refunds

If you choose to withdraw your booking, at least 2 weeks before the start date of a course, a refund will be given, minus a £5 administrative charge. Refunds are only available in the event of course cancellation or early closure from the college.

Classes cancelled by the college due to unforeseen circumstances, will be replaced with an extra class at the end of the course, whenever possible. For comprehensive details, please refer to our fees and refund policy which can be found on our website.

Concessionary Fees

A 25% discount is available for those in receipt of JSA/ESA, Universal Credit, Carers Allowance or a social care assessment (EHCP/PIP), evidence must be provided on enrolment. Most of our courses display two fees, the concessionary fee is the lower amount advertised. It is also possible to pay the fees for a course by instalments, please contact us directly for details.

Equalities statement

We are fully committed to equality of opportunity and welcome enrolments from all adults aged 19+ (on 31 August 2025). We positively encourage all learners with any concerns about specific needs which might affect their learning to discuss their requirements with us in confidence. We believe that everyone is entitled to learn in an environment that is free from discriminatory behavior so that we build a community based on mutual trust and respect. We will do our best to ensure that resources and equipment are accessible to all and make reasonable adjustments to ensure that all learners can access activities.

Cambridgeshire County Council, Adult Learning and Skills service supports a wide range of other adult learning opportunities across Cambridgeshire to support adults with the lowest level of qualifications or no qualification at all, and so typically find themselves in lower paid, less secure jobs or unemployed. Search their website **www.cambsals.co.uk** for details of all their funded courses.

Safeguarding Statement

Arrangements have been made to make sure that you are safe at our Centers. If you feel you are not safe for any reason, for example through verbal or physical abuse or you have been discriminated against, please tell your tutor or the Centre Manager, who will investigate to ensure your safety.

Calendar (Please check start date of specific courses)

Autumn Term Half term 27th Oct – 31st Oct 2025
Spring Term Half term 16th Feb – 20th Feb 2026
Summer Term Half term 25th May – 29th May 2026