

ROMA FIRENZE BOLOGNA PALERMO CATANIA NAPOLI MILANO TORINO

SPECIALISTIC COURSE FOR CAKE DESIGNER

The "Cake Design" is a new trend in the art of pastry, and consists in creating real sculptures from a simple cake base. The Cake Design, then, is the art of making cakes and confectionery products characterized by high quality and aesthetic beauty. The course for "Cake Designer" organized by ANPA with the support and the partnership of the International Federation of Pastries, Ice cream makers and Chocolatiers, the Federation of Italian pastries, the of Italian Professional Chefs Association, the Sicilian Chefs and Confectioners Movement and the Neapolitans Confectioners Association, is addressed to those chefs, pastry chefs, owners and restaurant or catering staff, wedding designer, events agency staff with the purpose of professional development, as well as to amateur pastries willing to learn techniques and procedures to cheer their family events with original cakes. The course for Cake Designer organized by ANPA is totally practical and it will take place entirely within pastry hotel laboratories, using professional products and equipment and it will consists of 15 hours of training divided in 5 lessons of 3 hours each (Monday - Wednesday - Friday from 15:00 to 18:00).

DIDACTICAL SCHEDULE

- Preparation and use of sugar paste in pastry: manufacturing and coloring techniques
- The choice of bases and fillings to be used for a decorated cake: doughs, creams and fillings
- Technical design of a decorated cake
- Realization Techniques of flowers and decorations using gum paste and powder colors
- Cover the cake with sugar paste and decoration techniques
- Installation and coverage techniques for of a multi-level cake

START COURSES	every month
DURATION	15 hours (5 lessons of 3 hours)
N° STUDENTS	Course delivered only in individual formula
TARGET	Chefs, Confectioneries, Restaurant operators, event company staff, catering staff, wedding designer with requalification objectives and amateurs interested in learning new techniques and procedures
FREQUENCY	Customizable to the needs of the participant
ORARIO LEZIONI	Customizable to the needs of the participant
COST	€ 1000,00 + VAT 22%
INSTALLMENTS	€ 220,00 VAT included at the registration + n. 2 installments of € 500,00 VAT included

With the patronage and the partnership of:

