



Course Category	Food and Beverage			
Course Title	Cake Decorating Techniques - Buttercream Decorations			
Course Code	CA099			
Medium of Instruction	Cantonese			
Duration	18.0 hour(s)			
Course Fee	Macao Resident: MOP2,500 (MOP600 tools fee)# Non-Macao Resident: MOP2,500 (MOP600 tools fee)#			
Certificate	Students who have obtained an overall passing grade of the course and met the attendance requirement will be issued a course certificate by UTM. The passing grade of the course is 50.			
	Course Code	Sub Code	Course Start Date	Course End Date
	CA099	2201	2022/03/08	2022/03/17
Objective	During this course, students will know about the basic equipment and materials used for cake decoration and the simple techniques in making decorative cakes.			
Outline	<ul style="list-style-type: none">• Basic equipment and materials• Commonly used material in cake decoration – buttercream• Buttercream usage, storage and production• Buttercream piping techniques• Cake design – techniques and color setting• Cake decoration			
Teacher	<p>Ms. Ip Sio Kuan</p> <p>2003年以平面設計學士學位，畢業於澳門理工藝術學院，於大型機構擔任高級平面設計師多年。2011年修讀完成整個<The Wilton Method of Cake Decorating>的專業課程。同年開設了《愛•天使(firis.handmade)創意工作室》，為客戶創作和度身製作獨一無二的各式造型蛋糕。2014年開辦了<Enjoy Deli>泰式咖啡店，致力製作健康、樸實的自然風美食和甜品。2016年通過了由韓國裱花協會認可的<Flower Decoration Master Level 1 & Level 2>及<Special Advanced Korean Flower Cake Art>等專業資格。</p> <p>作品瀏覽：https://m.facebook.com/firis.handmade/?tsid=0.5975611589383334&source=result</p>			
Remarks	<p>*Participants are not allowed to enter the training kitchen without proper uniform. Please follow the Uniform standard of culinary courses to prepare the uniform.</p> <p>#During the first class, student should pay MOP600 directly to the teacher, for the small tools to be used in class.</p> <p>All finished practice food products are supposed to be tasted inside the classroom. In case if you want to take the product away, please bring along your own container accordingly.</p> <p>Each student should bring 6 cup cakes, with a base diameter of 5cm, to the second lesson.</p> <p>On the day of the third lesson, fourth lesson and exam, each students should bring two circular cakes, each 6-inch in diameter and at least 2-inch high.</p>			