



Course Category	Food and Beverage			
Course Title	Cake Decoration - Sugar Paste			
Course Code	CA124			
Medium of Instruction	Cantonese			
Duration	32.0 hour(s)			
Pre-requisites	Completion of the "Cake Decorating Techniques - Buttercream Decorations"			
Course Fee	Macao Resident: MOP3,100 (MOP400 tools fee)# Non-Macao Resident: MOP3,100 (MOP400 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
	CA124	1901	2019/11/11	2019/11/27
Objective	<p>Upon completion of the course, students will be able to:</p> <ul style="list-style-type: none"> • Identify common tools and materials used in making sugar paste decoration for cakes • Understand the basic production techniques related to sugar paste decoration for cakes 			
Outline	<ul style="list-style-type: none"> • Introduction to the required tools and materials used • Sugar paste production, use and storage • Techniques on: <ul style="list-style-type: none"> - Sugar paste colouring and colour-matching - Cutting and modelling of undecorated cakes to achieve the basic shape needed for the final products - Covering a cake with sugar paste - Production of different texture decorations for cakes - Production of basic sugar paste figures and flowers - Decoration of cupcakes, cartoon-character cakes and wedding cakes • Key points in production techniques • Demonstrations • Class practice 			
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 MOP400 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>			