CAKE DECORATING

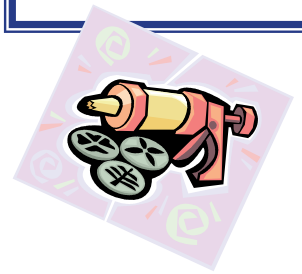
To be a cake decorator you must have an understanding of fillings and frostings in order to turn them into the beautiful works of art found on cakes.

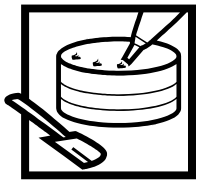
Cake decorators must also learn the temperatures certain baking materials can withstand. Some cake decorators choose to specialize in wedding cakes because there is such a huge demand for them.

Once you are in a culinary program you will learn how to blend color and how to create shapes. You will also learn the art of molding sugar and the uses for it. You will learn the physics used in building towers and you will acquire the ability to sketch out your projects.

OUR ADULT EDUCATION PROGRAM IN CAKE DECORATING INVOLVES HANDS ON TRAINING.

Because cake decorating is a hands-on industry, the more you practice the better your skill will become. It is a good idea for graduates to search out mentors who can work with them to build stronger culinary skills and techniques. Standard classroom settings cannot provide this type of extensive training.





Pastry arts and cake decorating can be a rewarding career field and a fun educational pursuit.