



# BAKING & DECORATING

Bede's Baking and Decorating Academy is perfect for students who enjoy getting creative in the kitchen. Students follow simple recipes to make cakes and biscuits and then practise various techniques to decorate them such as buttercream piping, stencilling and making sugar flowers.

- OBJECTIVES**
- To learn how to bake
  - To learn how to decorate
  - To learn key phrases related to baking and decorating
  - To learn how to manage time whilst baking
  - To learn which ingredients are used in the baking process.

SUMMARY	
CENTRE	Eastbourne (6–11 years)
VENUE	Food Technology classroom on-site
HOURS	3 hours per week (2x 1½ hour sessions)
DAYS	Thursdays and Fridays
LEVELS	Beginner, Elementary, Intermediate and Advanced
INSTRUCTION	One teacher per 14 students
FEE	£245 per week
DATES	Eastbourne – Week 2: 06/07/2025   Week 3: 13/07/2025 Week 4: 20/07/2025   Week 5: 27/07/2025

Minimum number of students is required for the Academy to run. If an Academy is cancelled, a refund will be given.