

TUTORIALS

You will Learn



The international standard for food preparation and sanitation as well as how to cost the recipes used in the course!



Make classic sponge cake, vanilla cake, chocolate, red velvet and marble cakes all from scratch! Learn different mixing methods and how to identify different issues that can occur when baking cakes.



Learn to make different types of buttercream and when is the best time to use them. You will also learn classic piping techniques, writing and more!



Learn to layer and level cakes, prepare dessert fillings and efficiently maximize your ingredients to reduce wastage.



Make fondant from scratch and practice covering cake dummies with fondant. Learn different decorating techniques that would provide a great foundation for cake decorating.



Create a three-tier cake presentation incorporating techniques that were learned in the course. All days of the course will be seen as a precursor to prepare you for your final assessment!

Get in touch!

868-764-6210

Visit www.unicakery.com to learn more about our courses and workshops!

**102, ABERCROMBY ST.
PORT OF SPAIN**



Welcome

TO OUR BAKING
STUDIO

Certificate in Cake Artistry

This fully inclusive cake course will run for a duration of 3 weeks. Classes are on Saturdays and Sundays may require some at-home activity(homework). Upon completion, all successful participants will receive certification with accreditation from the American Council of Training and Development.



TUTORIALS

Discover

THE MAGIC OF CAKE
ARTISTRY



Definitely one of the best decisions I've ever made by far. I not only gained skills from these classes, but a major confidence boost to pursue my small business owner dream. 100% recommend without hesitation! - @chicconcepts

Our Mission & Values

Our mission with Unicakery Tutorials is to empower aspiring cake artists with the skills, knowledge, and creativity to become successful in the world of cake artistry. We value excellence, innovation, and community, and strive to create a supportive and inclusive learning environment where students can achieve their full potential. Whether you're a beginner or an experienced baker, we're here to help you take your cake-decorating skills to the next level.



About Us

Unicakery Tutorials offers a variety of cake decorating classes to help you take your passion for baking to the next level. Whether you're a beginner or a professional, our classes will provide you with the knowledge and tools you need to create exquisite cakes.

Apply Now

Limited spots available, apply now at www.unicakery.com/cakeartistry

Why choose us?

Small Class Sizes

Experienced Teachers

Safe Environment

Supportive Peers



SCHEDULING

- **OUR CLASSES ARE ON WEEKENDS, SPECIAL DATES WILL BE DISCUSSED WITH EACH CYCLE**

For Students of all backgrounds and abilities!

Come visit us to learn more!