

# PME Professional Diploma Course

*'A Professional course for Professional people'*

## Masters Certificate

*Divided into Three Modules*

***Rolled Fondant***

***Sugar Flowers***

***Piping Techniques***

*Diplomas will also be awarded on completion of each module*

*This course is designed specifically for anyone anticipating selling cakes either to Family & Friends or as a Commercial Business.*

*A combination of Basic Techniques and Creative Styling, combined with a Professional Business Approach.*

*Learn & understand the tricks of the trade.*

*Pricing Guidelines*

*Business Essentials & Requirements*

### **Module 1 Rolled Fondant**

*Basic Techniques*

*Coating, Crimping & Embossing*

*Fabric Effects*

*Textured Drapes, Frills, Ribbons,  
Bows & Sugar Embroidery*

*Modelling Fun Figures*

*Textures, Inlay & Applique*

*Stacked Cake,*

*Design & Handling*

*Designing Celebration Cakes  
& Color Balance*

*Basic Business Guidelines*

*Copyright & License*

### **Module 2 Sugar Flowers**

*Basic Techniques*

*Unwired & Wired Flowers*

*Fantasy Flowers, Roses,  
Orchids, Lilies, Cherry  
Blossom,*

*Gerbera, Chrysanthemums,  
Freesia, Dahlia, Garden  
Pinks, Black Berries.*

*Seasonal Flowers*

*Alternatives to sugar flowers*

*Arranging sugar flowers*

*Decorating cake stands &  
knives*

*Costing & pricing*

### **Module 3 Piping Techniques**

*Basic Techniques*

*Coating, Templates,  
Scroll Borders*

*Runout Collars &  
Extension Borders*

*Brush Embroidery,  
Lace Designs, Runout Motifs*

*Cake Balance - Multi Tiered  
Cakes*

*Packaging, Transport  
& Delivery Costs*

*Pricing Guidelines*

*Delivery Charges*

*Assembly & Presentation*

*Each Module is a complete separate course and it is not essential to complete all Three modules.  
The Masters Certificate will only be awarded as and when all Three Modules have been completed.*