Bake And Take

Course Name	Start Date	End Date	Site	Total Fees
Bake and Take	08/09/2026	29/09/2026	Cedarwood	50.00
Bake and Take	05/01/2027	26/01/2027	Cedarwood	50.00
Bake and Take	04/05/2027	25/05/2027	Cedarwood	50.00
Bake and Take	13/10/2026	10/11/2026	Cedarwood	50.00
Bake and Take	09/02/2027	09/03/2027	Cedarwood	50.00
Bake and Take	15/06/2027	06/07/2027	Cedarwood	50.00
Bake and Take	24/11/2026	15/12/2026	Cedarwood	50.00
Bake and Take	16/03/2027	20/04/2027	Cedarwood	50.00

Who Is This Course For?

This course is designed for those wanting to learn and practice baking techniques to produce delicious seasonal bakes.

What Can I Learn On This Course?

Topics and themes covered include:
You will learn a range of basic cake making methods each week, including the melting, whisking, all in one, muffin, creaming and rubbing in methods

Examples of baking could include Muffins, Brownies, Marble loaf cake, Swiss roll, Scones

How Is This Course Delivered?

This course is delivered in an industrial kitchen with an experienced, specialist tutor.

What Will I Need To Bring With Me?

You will need to ensure you are appropriately dressed to participate in practical baking tasks, with comfortable footwear. Please also bring an apron, if you have one. There is an on-site café, but you are welcome to bring your own refreshments. You may also wish to bring a pen and notepad to take notes.

What Skills Or Experience Do I Need?

No prior skills, knowledge or experience will be needed or expected.

How Will My Work Be Assessed?

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There are no formal exams or assessments. Your activities and work will instead be assessed by your tutor, and feedback will be discussed to ensure you achieve your learning objectives.

What Can I Do After The Course?

You may wish to explore your interests and build confidence further on our Good Grub course or take the first steps towards employment by enrolling on Hospitality Foundations course which includes a level 1 certificate in Hospitality, L2 certificate in food safety, work experience at the Cedarwood café, as well as employment and digital support.