



ARTISAN SUGARCRAFT

Become a Sugarcrafter...





INTERNATIONAL CENTRE
FOR CULINARY ARTS
DUBAI

01

Prospectus & Application Form

Sugar Craft Courses

Advanced Skills in Sugar Paste
Advanced Skills in Sugar Flowers
Advanced Skills in Royal Icing & Piping
Masters Certificate in Sugar Craft

www.iccadubai.ae

Overview

This course is specially designed for those interested in creative sugar art styling & cake decoration as an amateur or as a professional.

These courses incorporate a combination of techniques and creative styling, with a professional approach. Learning and understanding the intricate skills, wide range of presentation techniques, product packaging, business essentials and pricing guidelines.

This course is divided into three modules – Sugar paste, Sugar Flowers and Royal Icing & Piping.

ICCA Dubai - City & Guilds, London, UK Certifications are awarded on completion of each module. Upon completion of all three modules a “Masters Certificate” is awarded.

Minimum Entry Requirements

- Ability to understand English. Medium of instruction is English.
- Age -18 and Above

Course Start Dates

Weekday classes are from 09.00 am to 01.00 pm, Sunday to Thursday. Weekend classes are from 09.00 am to 01.00 pm every Saturday.

The programs run on a cyclical basis and admission for the same are open through the year.

For more information, kindly contact ICCA Dubai Office -
Tel: +971 4 457 8811, e-mail : info@iccadubai.ae or visit website www.iccadubai.ae

Documents Required for Admission

1. Duly filled and signed application form.
2. Colored copy of Passport / Visa & colored passport size photograph with white background.

Note: A clear scan of the above documents to be sent by email to enquiry@iccadubai.ae or submitted in person.

Program Accreditation & Recognitions

Diplomas are awarded on completion of each module. Upon completion of all three modules a “Masters Certificate” is awarded.

City & Guilds Accredited Program

This Certificated Program is accredited by the City & Guilds London as a bespoke course offered by the International Centre for Culinary Arts (ICCA Dubai).

Knowledge and Human Development Authority (KHDA) Recognized Program

All programs delivered by ICCA Dubai are recognized by the Knowledge and Human Development Authority (KHDA), Government of Dubai.



Advanced Skills in Sugar Paste

Concept to Completion in Rolled Sugar Skills

Learn to cover a cake with Fondant and various finishing and decorating, novelty and bespoke ideas.

Make cakes to impress friends and family. Fine tune your skills for amateur applications or professional career enhancement, make a pocket money earner or build a career. Whether you're building your confidence or capabilities at competition level, this course will enhance your abilities to create all occasion cakes - tiered, single or cupcakes.

Course duration : Theory and practical sessions, delivered over a span of 25 guided learning hours (6 Days).

Course cost : AED 3,500 per person

Course kit : Starter kit & course book provided

Course content

- Cake pan preparation & lining,
- Leveling and torting a cake
- Embossing & texturing sugar fabric effects & basketweave
- Drapes & Frills, Crimping & Embossing
- Principles in bow making
- Learn to price a cake and take an order professionally
- Dowelling and stacking of multi-tier presentations - Modelling fun figures
- Transporting, handling and assembly of cakes - Inlay & overlay applique
- Basic Business recommendations - Colour balance & use
- Hand crafted & cutter assisted techniques and more - Copyright & licensing

Medium of instruction: English

Assessment & Certification: Competency assessed by the Certified Master trainer through the course, leads to program certification.

Individual course cost AED 7,000 - Classes will be scheduled according to the availability of the trainer.

All equipment, ingredients, protective gear and course materials are provided for the training.



Advanced Skills in Sugar Flowers

Concept to Completion Crafting Sugar Flower

Learn begginer skills or professional competition level sugar flower crafting for wedding cakes.

These skills add aesthetic value and beautiful finishing touches to wedding cakes and cakes for many other occasions. Cake stands and cake knives can also be decorated with these flower crafting skills. Flowers customise a cake and make it season or occasion specific.

Sugar flowers can be used to augment a cake business owner's income, when commissioned separately.

This module equips a student with major internationally recognised and required skills.

Course duration :	Theory and practical sessions, delivered over a span of 28 guided learning hours (7 Days).
Course cost :	AED 3,500 per person
Course kit :	Starter kit & course book provided
Course content:	Edible and non-edible flowers for cakes Cutter assisted flowers and handmade finger flowers Focal flowers and filler flowers Wired and non-wired flowers Pricing guidelines and packaging for transport Colouring and painting techniques Business guidelines
Medium of instruction:	English
Assessment & Certification:	Competency assessed by the Certified Master trainer through the course leads to program certification.

Individual course cost AED 7,000 - Classes will be scheduled according to the availability of the trainer.

All equipment, ingredients, protective gear and course materials are provided for the training.



Advanced Skills in Royal Icing & Piping

Concept to Completion in Liquid Sugar

Developing and mastering piping skills equips a cake decorator with top of the line techniques, highly sought after by most decorators.

Piping skills develop dexterity, a steady hand and the patience required to achieve the required level of finesse that piping demands.

This module focuses on the artistic uses of the exciting medium of liquid sugar.

Course duration : Theory and practical sessions, delivered over a span of 20 guided learning hours. (6 Days).

Course cost : AED 4,000 per person

Course kit : Starter kit & course book provided

Course content:

- Learn to make perfect consistency Royal Icing
- Designing and preparation of a cake for coating and covering in liquid sugar or royal icing / buttercream
- Piping techniques and texturing
- Advanced reverse, anti-gravitational drop string work
- Borders and over piping ideas
- Pricing recommendations
- Business Guidelines

Medium of instruction: English

Assessment & Certification: Competency assessed by the Certified Master trainer through the course leads to program certification.

Individual course cost AED 8,000 - Classes will be scheduled according to the availability of the trainer.

All equipment, ingredients, protective gear and course materials are provided for the training.



Master Crafter Certificate

Structured Advanced Skill Sets in Complete Sugarcrafting

Course Length:	Theory and practical sessions, delivered over a span of 75 guided learning hours.
Course Content :	All three Advanced Skills Modules (Sugarpaste Module, Sugar Flowers Module & Royal Icing and Piping Module)
Course cost	AED 11,000 - Classes will be scheduled according to the availability of the trainer.
Individual course cost	AED 22,000 - Classes will be scheduled according to the availability of the trainer.

All equipment, ingredients, protective gear and course materials are provided for the training.



Personal Details

Please read this form carefully and complete all relevant sections. Please keep a copy for your reference.

Given Name _____
(Name exactly as in the passport)

Last Name _____
(Name exactly as in the passport)

Date of Birth _____ / _____ / _____
(Day) (Month) (Year)

Gender Male ☐ Female ☐

Passport No. _____ Nationality _____

Home Address _____

_____ Post Code _____

Telephone No. _____ Alternate Contact No. _____

Email _____

Please affix
your photo
here

How did you come to know about us?

Referred by _____

Internet ☐ Email ☐ Magazine ☐

Other (please specify) _____

Choice of Program

Structured Advanced Skills in Sugar Paste ☐

Structured Advanced Skills in Royal Icing & Piping ☐

Structured Advanced Skills in Sugar Flowers ☐

Master Crafter Certificate
Structured Advance Skill Sets
in Complete Sugarcrafting ☐

Preferred Start Date _____

Date _____ Signature _____



Sugar Paste



Sugar Flower



Royal Icing

Conditions of Enrollment *(Please read before you sign the application form)*

1) Definition:

- 1.1 For the purpose of these conditions of enrollment, commencement of registration means:
The first day of registration for the course in which the student is enrolled.

2) Course Fees:

- 2.1 May be paid in AED / USD by Cash, Cheque, Credit / Debit Card or by Electronic Fund Transfer (EFT), to ICCA Dubai account, which ever convenient.
- 2.2 Full Course Fees to be paid before the commencement of Course program. Schedule of classes will be given only upon receipt of full payment.
- 2.3 ICCA Dubai will not be responsible for any money paid to any representatives or other individuals not formally authorized by ICCA Dubai.
- 2.4 All bank transfer charges and other incidental charges, as may be applicable, are payable extra, in actual, by the candidate.

3) Cancellation and Refunds:

Fees once paid are not refundable or transferable.

3.1 The Course Fees will be refunded only in the following circumstances, if:

- a. ICCA Dubai cancels the course in which the student is enrolled. In this case, ICCA Dubai will refund the Course Fees on a pro rata basis within 14 days from the date of notice of course cancellation;
- b. All refunds will be made directly to the student concerned, upon receiving a formal request for the same in writing.

4) Cancellation of a Class / Change of Date:

- 4.1 The intimation for Cancellation of a Class or request for Change of Date for a class must be made a minimum of 48 hours in advance of the class date by phone / email / sms. Failing which the same will be construed as a No Show, resulting in the cancellation of the class and 100% forfeiture of the class fees.

5) Course Program and Class Plans:

- 5.1 Contents of one Course program are not interchangeable with the contents of another Course Program, in short any kind of combination of plans, is not permissible.
- 5.2 Contents listed within a class are not changeable; any request for a change would be understood as a individual Class and charged for accordingly.
- 5.3 Students joining as a private group, must continue as a group and cannot breakup as individuals for classes.

6) Validity of Course Programs:

- 6.1 The ICCA Dubai Sugar Craft Course registration is valid for a period of 6 Months from the date of payment and all classes must be completed within the given period, beyond which the program would be considered cancelled and all Fees thereof, forfeited.

7) Standard Operating Procedures, Class Schedules, Code of Conduct & Rights:

- 7.1 Students are requested to read the Sugar Craft Courses - Procedures & Policies, provided upon request at the time of enrollment.
- 7.2 Kindly adhere to the class time schedules.
- 7.3 It is important that a student or students of a group do not disturb the other classes around in any manner.
- 7.4 Students are requested to assist with post class clean up & wash up.

8) Compliance, Termination & Rights:

- 8.1 ICCA Dubai reserves the right to expel a student for serious breach of discipline. Upon which the Course fee will not be refunded.
- 8.2 As part of continuous development and quality delivery, ICCA Dubai reserves all rights to amend the course content, course cost, schedules and procedures & policies.

9) Grievance Resolution:

- 9.1 ICCA Dubai has policies and procedures in place for the hearing of student difficulties and grievances.
- 9.2 If you are not satisfied with the outcome, an independent dispute resolution can be availed, under the jurisdiction of Dubai, UAE laws and agree that damages are limited exclusively to a refund of the course fee for the course selected and that they are entitled to no other consequential, incidental or punitive damages.

10) Additional Details:

- 10.1 Additional details with regards to course enrollment and course program provided upon formal application of interest to the program.



Accreditation & Partnerships



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