

TUTORIALS

You will learn



You will be introduced to different baking techniques how to read and understand a recipe and all other essential aspects of baking that you NEED to know!



We will be making a variety of banana bread, orange loaves, scones and blueberry muffins and so much more!



Different flour types and how they affect your baked products. You will be introduced to the steps of yeast dough production.



To enhance your bread shaping techniques by creating more intricate designs and patterns.



To make traditional tarts and pies, as well as artisan-style pastries and danishes. We will prepare treats such as croissants, galettes and more!



In the art of cake baking, we will cover the different cake mixing methods and batter preparation. You will learn to bake a variety of cakes and cupcakes such as chocolate, red velvet, marble sponge and carrot cake.



This newly added cake decorating class teaches proper buttercream preparation. You will learn beginner friendly cake layering ,stacking and decorating techniques.

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 Breads, Cakes & Pastries

This course will run for a duration of 4 weeks. Classes are on Saturdays and Sundays and may require some at-home activity(homework). Upon completion, all successful participants will receive accredited certification from the American Council of Training and Development



THE MAGIC OF BAKING
AND PASTRY



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 bakers with the skills, knowledge, and creativity to become successful in the world of Baking and Pastry. 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 skills to the next level.



About Us

Unicakery Tutorials offers a variety of baking 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

- **Classes are mainly on weekends, official schedule will be shared with participants prior to starting the course.**

For Students of all backgrounds and abilities!

Come visit us to learn more!