

LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

Adv Certificate in Sugar Artistry & Chocolate Sculpture

Practitioner Level



LAPT — London Academy of Professional Training

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Reference FD-CCA-P • Culinary Centres

UKPRN 10067351 • Registered in England and Wales, company 4984798

AT A GLANCE

REFERENCE	FD-CCA-P
AWARD	Certificate
ASSESSMENT	440 marks — 264 to pass (60%)
PREREQUISITES	None
VALIDITY	Lifetime
AWARDING BODY	LAPT — London Academy of Professional Training

CURRICULUM

1

Advanced Sugar Techniques

5 chapters · 30 classes

80 marks

• 1 Mastering Sugar Basics: Ingredients and Tools — 6 classes

› 1.1 Understanding Sugar Types and Their Properties

› 1.2 Exploring Essential Ingredients in Sugar Artistry

› 1.3 Identifying and Selecting Sugar Tools

› 1.4 Preparing Your Workspace for Sugar Work

› 1.5 Mastering Basic Sugar Handling Techniques

› 1.6 Troubleshooting Common Sugar Art Challenges

• 2 Temperature Techniques and Sugar Manipulation — 6 classes

› 2.1 Understanding Sugar Crystallization Processes

› 2.2 Monitoring Temperature for Optimal Sugar Clarity

› 2.3 Techniques for Controlled Sugar Heating

› 2.4 Mastering Sugar Pulling Techniques for Decorative Effect

› 2.5 Exploring the Art of Sugar Blowing for Sculptural Forms

› 2.6 Applying Temperature Techniques in Chocolate Sculptures

• 3 Creating and Using Molds in Sugar Art — 6 classes

› 3.1 Understanding Material Properties for Sugar Molds

› 3.2 Selecting and Preparing Molding Media for Sugar Art

› 3.3 Designing Effective Molds for Sugar Casting

› 3.4 Techniques for Creating Custom Sugar Molds

› 3.5 Pouring and Setting Sugar into Molds

› 3.6 Demolding and Finishing Techniques for Sugar Sculptures

• 4 Advanced Sugar Structures and Sculptures — 6 classes

› 4.1 Understanding Structural Sugar Properties

› 4.2 Crafting Basic Sugar Supports

› 4.3 Designing Complex Sugar Frameworks

› 4.4 Implementing Techniques for Stability and Balance

› 4.5 Integrating Chocolate into Sugar Sculptures

› 4.6 Finalizing and Displaying Sugar Structures

• 5 Incorporating Color and Texture in Sugar Artistry — 6 classes

› 5.1 Exploring the Color Wheel in Sugar Artistry

› 5.2 Techniques for Blending Colors in Sugar Creations

› 5.3 Creating Depth with Color Gradients in Sugar Art

› 5.4 Texturizing Sugar with Stamping and Imprinting

› 5.5 Achieving Realism with Veining and Surface Detail

› 5.6 Combining Color and Texture for Dynamic Sugar Art

• 1 Foundations of Artistic Confectionery Design — 6 classes

- › 1.1 Exploring Fundamental Design Elements in Confectionery
- › 1.2 Understanding Colour Theory for Sweets and Treats
- › 1.3 Mastering Proportion and Balance in Edible Art
- › 1.4 Utilizing Texture to Enhance Confectionery Aesthetics
- › 1.5 Applying Patterns and Symmetry in Sugar Creations
- › 1.6 Developing Theme and Storytelling in Chocolate Sculpture

• 2 Colour Theory and Application in Sugar Artistry — 6 classes

- › 2.1 Understanding the Colour Wheel in Confectionery Art
- › 2.2 Exploring Primary and Secondary Colours with Sugar
- › 2.3 Blending and Creating Tertiary Colours in Sugar Creations
- › 2.4 Applying Colour Harmony Concepts to Sugar Art
- › 2.5 Techniques for Enhancing Confectionery with Colour Contrast
- › 2.6 Utilizing Colour Psychology in Sugar Artistry Projects

• 3 Texture and Form in Chocolate Sculpture — 6 classes

- › 3.1 Understanding Chocolate Mediums: From Couverture to Compound
- › 3.2 Exploring Texture Techniques: Smooth, Rough, and Patterns
- › 3.3 Mastering Form: Shape Creation and Stability in Chocolate
- › 3.4 Implementing Moulding Techniques: Using Tools and Moulds Effectively
- › 3.5 Achieving Structural Balance: Layering and Assembly in Sculpture
- › 3.6 Enhancing Visual Appeal: Combining Texture and Form in Final Pieces

• 4 Balance and Proportion in Edible Artworks — 6 classes

- › 4.1 Understanding Balance in Edible Art
- › 4.2 Exploring Proportion in Sugar and Chocolate Designs
- › 4.3 Applying Symmetry to Enhance Confectionery Art
- › 4.4 Crafting Asymmetrical Designs with Visual Appeal
- › 4.5 Balancing Colors and Textures in Edible Creations
- › 4.6 Evaluating and Adjusting Proportion in Finished Pieces

• 5 Innovation and Creativity in Confectionery Art — 6 classes

- › 5.1 Explore the History of Innovation in Confectionery Art
- › 5.2 Identify Emerging Trends in Sugar Artistry
- › 5.3 Analyze the Role of Texture and Colour in Creative Confectionery
- › 5.4 Generate Original Ideas for Confectionery Designs
- › 5.5 Experiment with Novel Techniques in Chocolate Sculpture
- › 5.6 Apply Innovative Concepts in a Confectionery Art Project

• 1 Understanding the Properties of Chocolate for Sculpting — 6 classes

- › 1.1 Exploring the Types of Chocolate for Sculpting
- › 1.2 Investigating Cocoa Content and Its Impact on Sculpting Properties
- › 1.3 Understanding Chocolate Tempering Techniques for Sculpting
- › 1.4 Analyzing the Role of Temperature and Humidity in Chocolate Sculpting
- › 1.5 Examining Structural Considerations in Chocolate Sculpting
- › 1.6 Applying Techniques to Create Basic Chocolate Sculptures

• 2 Basic Techniques in Chocolate Sculpting — 6 classes

- › 2.1 Understanding Chocolate Properties
- › 2.2 Mastering Chocolate Tempering
- › 2.3 Shaping Basic Chocolate Forms
- › 2.4 Carving Techniques for Detail
- › 2.5 Creating Stability in Chocolate Structures
- › 2.6 Enhancing Sculptures with Decorative Finishes

• 3 Creating Structural Stability in Chocolate Art — 6 classes

- › 3.1 Understanding Chocolate Properties for Structural Integrity
- › 3.2 Exploring Techniques to Temper Chocolate for Added Strength
- › 3.3 Crafting Stable Bases and Foundations in Chocolate Sculptures
- › 3.4 Utilizing Chocolate Molds for Balanced Weight Distribution
- › 3.5 Reinforcing Tall Structures to Prevent Chocolate Breakage
- › 3.6 Applying Finishing Touches to Secure and Showcase Stability

• 4 Advanced Sculpting Techniques and Detailing — 6 classes

- › 4.1 Exploring Advanced Chocolate Sculpting Tools and Their Uses
- › 4.2 Mastering the Art of Creating Basic Structural Forms
- › 4.3 Techniques for Sculpting Complex Decorative Elements
- › 4.4 Applying Textures and Patterns to Chocolate Surfaces
- › 4.5 Achieving Precision and Detail in Chocolate Sculptures
- › 4.6 Integrating Color and Finish Techniques for Enhanced Visual Impact

• 5 Integrating Artistic Concepts into Chocolate Sculptures — 6 classes

- › 5.1 Understanding Artistic Concepts in Chocolate Mediums
- › 5.2 Exploring Color Theory for Chocolate Creations
- › 5.3 Implementing Texture and Form in Chocolate Sculpting
- › 5.4 Applying Balance and Proportion to Design Chocolate Art
- › 5.5 Developing Personal Style in Chocolate Sculptures
- › 5.6 Evaluating Artistic Expression in Chocolate Sculptures

• 1 Conceptualization and Design Elements of Edible Centrepieces — 6 classes

- › 1.1 Understanding the Fundamentals of Edible Centrepieces
- › 1.2 Exploring Basic Design Principles in Sugar and Chocolate Artistry
- › 1.3 Analyzing Successful Edible Centrepiece Concepts
- › 1.4 Developing Creative Themes for Edible Art
- › 1.5 Integrating Colours and Textures in Edible Designs
- › 1.6 Crafting a Conceptual Plan for Personal Edible Centrepieces

• 2 Fundamentals of Sugar and Chocolate Mediums — 6 classes

- › 2.1 Understanding the Properties of Sugar and Chocolate
- › 2.2 Exploring Tools and Equipment for Sugar and Chocolate Work
- › 2.3 Mastering Basic Techniques in Sugar Crafting
- › 2.4 Practicing Essential Skills in Chocolate Sculpting
- › 2.5 Combining Sugar and Chocolate in Edible Art
- › 2.6 Applying Techniques to Create Simple Edible Centerpieces

• 3 Construction Techniques for Edible Structures — 6 classes

- › 3.1 Understanding Basic Structural Integrity in Edible Art
- › 3.2 Exploring Tools and Materials for Edible Construction
- › 3.3 Techniques for Crafting Sturdy Edible Frameworks
- › 3.4 Mastering the Use of Supports and Anchors in Design
- › 3.5 Creating Balance and Symmetry in Complex Structures
- › 3.6 Applying Finishing Touches to Enhance Structural Aesthetics

• 4 Incorporating Colours and Textures in Edible Design — 6 classes

- › 4.1 Understanding Colour Theory in Edible Art
- › 4.2 Exploring Texture Combinations in Edible Design
- › 4.3 Creating Harmonious Colour Palettes
- › 4.4 Techniques for Adding Texture to Sugar Art
- › 4.5 Experimenting with Chocolate for Colour and Texture
- › 4.6 Applying Colour and Texture to Create Edible Centrepieces

• 5 Preservation and Presentation of Edible Artworks — 6 classes

- › 5.1 Understanding Edible Art Preservation Techniques
- › 5.2 Exploring Temperature Control for Edible Art
- › 5.3 Implementing Moisture Management for Longevity
- › 5.4 Utilizing Food-Grade Coatings for Preservation
- › 5.5 Techniques for Structurally Stable Presentations
- › 5.6 Artistic Display of Edible Creations

• 1 Understanding Aesthetics in Sugar and Chocolate Art — 6 classes

- › 1.1 Exploring the Principles of Aesthetic Design
- › 1.2 Identifying Key Elements in Sugar Art
- › 1.3 Analyzing Color Harmony in Chocolate Sculpture
- › 1.4 Comparing Styles: Traditional vs. Contemporary
- › 1.5 Applying Texture Techniques in Edible Art
- › 1.6 Critiquing Aesthetic Choices in Professional Works

• 2 Techniques for Evaluating Artistic Quality — 6 classes

- › 2.1 Understanding Artistic Quality in Sugar and Chocolate Art
- › 2.2 Identifying Key Elements of Quality in Edible Art
- › 2.3 Analyzing Techniques in Sugar and Chocolate Sculpture
- › 2.4 Applying Evaluation Criteria to Edible Artworks
- › 2.5 Critiquing Artistic Aesthetics and Functionality
- › 2.6 Developing a Personal Framework for Quality Evaluation

• 3 Interpreting Client and Audience Feedback — 6 classes

- › 3.1 Understanding the Value of Client Feedback
- › 3.2 Identifying Patterns in Audience Reactions
- › 3.3 Differentiating Between Constructive and Non-Constructive Feedback
- › 3.4 Techniques for Gathering Comprehensive Feedback
- › 3.5 Analyzing Feedback for Quality Enhancement
- › 3.6 Applying Feedback to Innovate and Improve Designs

• 4 Professional Standards and Industry Expectations — 6 classes

- › 4.1 Understanding Professional Standards in Sugar Artistry
- › 4.2 Identifying Industry Expectations in Chocolate Sculpture
- › 4.3 Applying Professional Standards to Artistic Creations
- › 4.4 Analyzing Critiques in Sugar and Chocolate Artistry
- › 4.5 Aligning Personal Practice with Industry Norms
- › 4.6 Developing a Professional Portfolio in Sugar and Chocolate Art

• 5 Reflective Practice and Personal Growth — 6 classes

- › 5.1 Understanding Reflective Practice in Sugar Artistry
- › 5.2 Identifying Personal Growth Opportunities in Chocolate Sculpture
- › 5.3 Analyzing Artistic Experiences for Continuous Improvement
- › 5.4 Implementing Feedback Loops in Creative Processes
- › 5.5 Developing a Personal Reflection Framework
- › 5.6 Applying Reflective Techniques to Enhance Artistic Expression

• 1 Understanding Material Properties in Edible Arts — 6 classes

- › 1.1 Exploring Material Properties in Sugar and Chocolate
- › 1.2 Analyzing Structural Properties of Sugar Art
- › 1.3 Assessing Durability and Longevity in Chocolate Sculptures
- › 1.4 Investigating Moisture Resistance in Edible Creations
- › 1.5 Evaluating Temperature Effects on Edible Constructs
- › 1.6 Enhancing Stability in Complex Edible Designs

• 2 Techniques for Enhancing Stability in Sculptural Works — 6 classes

- › 2.1 Understanding the Fundamentals of Structural Stability
- › 2.2 Analyzing the Properties of Edible Materials for Durability
- › 2.3 Exploring Techniques for Strengthening Sugar Structures
- › 2.4 Applying Internal Supports to Chocolate Sculptures
- › 2.5 Utilizing Temperature and Humidity Controls in Edible Art
- › 2.6 Implementing Best Practices for Transport and Display Stability

• 3 Structural Integrity: Balancing Aesthetics and Function — 6 classes

- › 3.1 Understanding the Principles of Structural Integrity in Edible Art
- › 3.2 Exploring Materials: Choosing Ingredients for Stability
- › 3.3 Techniques for Constructing Durable Edible Structures
- › 3.4 Balancing Aesthetics and Function in Design
- › 3.5 Problem-Solving Common Structural Challenges
- › 3.6 Applying Techniques: Building a Stable Chocolate Sculpture

• 4 Durability Solutions in Complex Edible Designs — 6 classes

- › 4.1 Understanding Material Properties for Edible Sculptures
- › 4.2 Exploring Reinforcement Techniques in Sugar Artistry
- › 4.3 Enhancing Structural Integrity in Chocolate Designs
- › 4.4 Identifying Common Stability Challenges in Edible Art
- › 4.5 Applying Support Structures to Complex Creations
- › 4.6 Evaluating Durability in Finished Edible Artworks

• 5 Innovations and Future Challenges in Edible Artistry — 6 classes

- › 5.1 Exploring Technological Advancements in Edible Artistry
- › 5.2 Analyzing New Materials for Edible Stability
- › 5.3 Understanding Structural Innovations in Sugar and Chocolate
- › 5.4 Integrating Sustainable Practices in Edible Creations
- › 5.5 Addressing Future Challenges in Edible Art Sustainability
- › 5.6 Predicting Trends and Innovations in Edible Artistry