



## MIGNON CAKES

### TRAINING PROSPECTUS

Baking (N40,000) 5 working days	Vanilla Sponge, Chocolate, Carrot, Coconut, Banana and Fruit Cake
Butter cream & Royal Icing covering (N40,000) 5 working days	Making buttercream and royal icing, covering a cake with it, decorating with borders (shell, basket, stars, flowers) , making flowers (roses and carnations). Cartoon character cakes.
Sugar Craft (60,000) 7 working days	Making fondant, covering cake with fondant, crimping edges, frills, drapes, swags, patchwork, painting on fondant , edible ribbon, wedding cakes staked and separated.
Sugar Flowers (40,000) 5 working days	Roses, Calla lily, Arum lily, orchids and blossom.
Figure Modelling (60,000) 7 working days	Amazing modeling skills, Tom and Jerry, Barney, shoes and bag , calabash with wine, colanut , garden eggs, box of clothes , man and woman.
Training Duration	Mondays- Fridays 10am – 2pm
Payment	To be made in full before commencement in : GTBANK PLC CLAPTONS MIGNON LTD 0014277055  SKYE BANK PLC CLAPTONS MIGNON LTD 1770032414

Interested candidates can pick up their registration forms for N2,500