



Upcoming Courses & Activities 2025 & 2026



college.info@attrust.org.uk

**(** 01623 441310

## Introduction



Butterfly Bakery, delivered by **ATTFE College**, was created from the passion and creativity of our sugarcraft learners.

What began as a love for sugarcraft has grown into an exciting venture where learners continue to build their skills while giving back to the community.

Through volunteering with the bakery, learners gain valuable experience in

Areas such as enterprise, customer service, and teamwork, helping them to develop both personally and professionally.

Butterfly Bakery creates delicious cakes made to order for community events and activities and also personalised celebration cakes for individuals and special occasions.

All profits are reinvested to support further opportunities that bring lasting benefits to our local community through **Support to Shine CIC** (company number 14711224), a local voluntary organisation focused on improving the lives of local people.

We have a range of new **short courses** available to support more learners to develop their skills and knowledge of sugarcraft and cake decorating. Continue reading to find out more!

For enquiries regarding personalised cakes, please email **Karen.Draycott@attrust.org.uk**.





## **Contact Us**

All courses will take place in the ATTIC Kitchen, Sutton Community Academy. The full address of the venue is below:

## ATTIC Kitchen

Sutton Community Academy High Pavement Sutton-in-Ashfield NG17 1EE

**Note:** The entrance to the building is located near the Idlewells Shopping Centre, closer to the post code NG17 1BW. Pay and display parking is available near the venue.

For any enquiries regarding courses, please email college.info@attrust.org.uk or call us at 01623 441310.

Explore what ATTFE College has to offer by visiting our website at **www.attfe.org.uk** or by following us on these social media platforms:

Facebook: Academy Transformation Trust Further Education

Instagram: @attfe\_college LinkedIn: ATTFE College

## We look forward to seeing you in our sessions!





Course Name	Description	Dates & Times
Cupcake Decorating Course code: 25TL039	Cupcakes decorated during this session will be used to support the ATTFE College Macmillan Coffee Morning, and each learner will be able to take their own cupcake box home to keep for themselves or to donate to your local Macmillan Coffee Morning sessions.	Monday & Wednesday 10am - 2pm 22 <sup>nd</sup> and 24 <sup>th</sup> September 2025
Cupcake Decorating Workshop Course code: 25TL040	A fun, hands-on workshop where learners can practice and improve their cupcake decorating and piping skills, perfect for both beginners and those looking to refine their techniques.	Wednesday 5.30pm - 8.30pm 24 <sup>th</sup> September 2025
Cupcake Decorating Workshop Course code: 25TL041	A fun, hands-on workshop where learners can practice and improve their cupcake decorating and piping skills, perfect for both beginners and those looking to refine their techniques.	Saturday 9.30am - 11.30am 20 <sup>th</sup> September 2025
Cupcake Piping Workshop Course code: 25TL042	Learn how to make the perfect buttercream and master your cake piping skills in this hands- on workshop. Enjoy a relaxing tea and cake break, and take home a beautifully decorated cupcake box to share with friends and family!	Monday 10am - 2pm 6th October 2025
Cupcake Piping Workshop Course code: 25TL043	Learn how to make the perfect buttercream and master your cake piping skills in this hands- on workshop. Enjoy a relaxing tea and cake break, and take home a beautifully decorated cupcake box to share with friends and family!	Wednesday 10am - 2pm 8th October 2025
Introduction to Sugarcraft and Cake Decorating Course code: 25TL044	A short, hands-on introductory course designed to help learners develop their skills in creating beautiful sugar flowers—perfect for adding an elegant touch to your cakes.	Monday & Wednesday 10am - 2pm 13th and 15th October 2025
Christmas-Themed Sugarcraft Skills Course code: 25TL051	Get festive with this 4-week course designed to spark your creativity in cake making and decorating ahead of the Christmas season. You'll decorate cupcakes and create gift-wrapped sweet treats—perfect for giving as thoughtful handmade Christmas presents!	Mondays 10am - 2pm 3rd - 24th November 2025
Celebration Cake Decorating Skills and Techniques Course code: 25TL052	Over this 4-week course, you'll create and decorate a Christmas-themed celebration cake, learning a variety of cake decorating skills and techniques along the way. At the end of the course, you'll take your beautifully finished cake home to share with your loved ones.	Wednesdays 10am - 2pm 26th November - 17th December 2025
Chocolate-Making Workshop Course code: 25TL053	Get creative this festive season! In this short workshop, you'll make and fill your own handmade chocolates, which will then be beautifully gift-wrapped—perfect for giving as a special Christmas treat.	Wednesday 5.30pm - 8.30pm 19th November 2025

Course Name	Description	Dates & Times
Christmas Cupcake Workshop Course code: 25TL055	Get festive and practice your cupcake decorating skills in this Christmas-themed workshop! At the end, you'll take home a beautifully gift-wrapped cupcake box to share with friends and family.	Monday 10am - 2pm 1st of December 2025
Christmas Cake Pops Workshop Course code: 25TL056	Get into the festive spirit and try your hand at making delicious Christmas-themed cake pops!	Wednesday 10am - 2pm 5th November 2025
Chocolate-Making Workshop Course code: 25TL057	Get creative this festive season! In this short workshop, you'll make and fill your own handmade chocolates, which will then be beautifully gift-wrapped—perfect for giving as a special Christmas treat.	Monday 10am -2pm 8th December 2025
Christmas Cake Pops Workshop Course code: 25TL058	Get into the festive spirit and try your hand at making delicious Christmas-themed cake pops!	Wednesday 10am - 2pm 12th November 2025
Christmas Cake-Topper Workshop Course code: 25TL059	Try and test new skills supporting you to create Christmas themed cupcake topper figures, perfect for impressing your guests this Christmas or creating a perfect handmade Christmas Cupcake gift.	Monday 10am - 2pm 15th December 2025
Chocolate-Making Workshop Course code: 25TL061	Get creative this festive season! In this short workshop, you'll make and fill your own handmade chocolates, which will then be beautifully gift-wrapped—perfect for giving as a special Christmas treat.	Wednesday 10am - 2pm 19th November 2025
Christmas Cupcake Workshop Course code: 25TL062	Get festive and practice your cupcake decorating skills in this Christmas-themed workshop! At the end, you'll take home a beautifully gift-wrapped cupcake box to share with friends and family.	Wednesday 5.30pm - 8.30pm 17th December 2025



Suitable for children aged 5+ years.
Children must attend and be supervised by a responsible adult.
All courses will take place in the ATTIC Kitchen, Sutton Community Academy.

Course Name	Description	Dates & Times
Fun Together Family Halloween Treat-Making and Crafts Course code: 25TL045	A spooktacular family activity for October half term! Join us for a fun-filled workshop where you'll make and decorate Halloween-themed sweet treats and festive decorations to take home. Perfect for kids and adults alike!	Monday 10am - 2pm 20th October 2025
Fun Together Family Halloween Treat-Making and Crafts Course code: 25TL046	A spooktacular family activity for October half term! Join us for a fun-filled workshop where you'll make and decorate Halloween-themed sweet treats and festive decorations to take home. Perfect for kids and adults alike!	Wednesday 10am - 2pm 22nd October 2025
Family Cupcake and Biscuit Decorating Course code: 25TL047	A spooktacular family activity for October half term! Join us for a fun-filled workshop where you'll make and decorate Halloween-themed sweet treats and festive decorations to take home. Perfect for kids and adults alike!	Saturday 9.30am - 11.30am 25th October 2025
Fun Together Family Halloween Treat-Making and Crafts Course code: 25TL048	A spooktacular family activity for October half term! Join us for a fun-filled workshop where you'll make and decorate Halloween-themed sweet treats and festive decorations to take home. Perfect for kids and adults alike!	Monday 10am - 2pm 27th October 2025
Fun Together Family Halloween Treat-Making and Crafts Course code: 25TL049	A spooktacular family activity for October half term! Join us for a fun-filled workshop where you'll make and decorate Halloween-themed sweet treats and festive decorations to take home. Perfect for kids and adults alike!	Wednesday 10am - 2pm 29th October 2025
Fun Together Family Halloween Treat-Making and Crafts Course code: 25TL050	A spooktacular family activity for October half term! Join us for a fun-filled workshop where you'll make and decorate Halloween-themed sweet treats and festive decorations to take home. Perfect for kids and adults alike!	Wednesday 5pm - 8pm 29th October 2025
Family Chocolate-Making Workshop Course code: 25TL054	Get creative this festive season! In this short workshop, families will make and fill their own handmade chocolates, which will then be beautifully gift-wrapped—perfect for giving as a special Christmas treat.	Saturday 9.30am - 11.30am 29th November 2025
Family Christmas Biscuit Decorating Workshop Course code: 25TL060	Get into the festive spirit! In this short workshop, families will decorate delicious biscuits and have them beautifully gift-wrapped—perfect for giving as a thoughtful Christmas treat.	Saturday 9.30am - 11.30am 13th December 2025

These courses are **FREE**\* for eligible learners. Please contact us for eligibility requirements. To sign up, please email college.info@attrust.org.uk or call 01623 441310.