

## CAKE DECORATING CLASSES

**Note:** We supply all materials with some exceptions. Please check under each class description for the tool requirements.

### INTRODUCTION TO CAKE DECORATING

**\$185**

This class is for the beginner. Learn the basics of cake decorating. Instructions will include how to decorate cupcakes and birthday cakes, how to mask and fill cakes, piping flowers and writing on cakes. Take home your own personally decorated cake and cupcakes.

**Tools Required:** Apron, pencil, scissors, 13 inch palette knife (straight or offset), a dish towel, large zip lock bag, 10 disposable 12" bags and 2 standard size couplers

**Prerequisite:** None. Four, 3-hour classes.

<b>676</b>	<b>2020</b>	<b>February 1 – 22</b>	<b>9:30 am – 12:30 pm</b>	<b>Saturday</b>
<b>638</b>	<b>2020</b>	<b>February 4 – 25</b>	<b>6:30 pm – 9:30 pm</b>	<b>Tuesday</b>
<b>670</b>	<b>2020</b>	<b>March 3 – 31 (no class on March 17)</b>	<b>6:30 pm – 9:30 pm</b>	<b>Tuesday</b>
<b>709</b>	<b>2020</b>	<b>April 9 – 30</b>	<b>6:30 pm – 9:30 pm</b>	<b>Thursday</b>
<b>728</b>	<b>2020</b>	<b>May 5 – 26</b>	<b>6:30 pm – 9:30 pm</b>	<b>Tuesday</b>

### INTERMEDIATE CAKE DECORATING

**\$185**

Learning more control of your piping bag, you will create a string work cake covered in rolled fondant and topped with assorted sugar flowers.

**Tools Required:** 8" palette knife, fondant smoother, paring knife, crimper, embosser, tweezers, apron, dish towel, scissors, pencil, dress maker measuring tape, large Ziploc bag plus the supplies from Introduction to Cake Decorating.

**Prerequisite:** A strong knowledge of piping skills or McCall's Introduction to Cake Decorating. Four, 3-hour classes.

<b>648</b>	<b>2020</b>	<b>February 6 – 27</b>	<b>6:30 pm – 9:30 pm</b>	<b>Thursday</b>
<b>707</b>	<b>2020</b>	<b>May 2 – 30 (no class on May 16)</b>	<b>9:30 am – 12:30 pm</b>	<b>Saturday</b>

### AUSTRALIAN LAMBETH

**\$185**

Bring back the charm of English Piping on your next masterpiece. Join us in this class and master the technique of over-piping, scallops, barrels and stringwork extensions.

**Tools Required:** #8 or 10" piping bag with coupler, tips - #101s/261, #1 to #5 plain, #13 to #16, #349, #362, small palette knife, scissors, paring knife, ruler, tape measure, dish towel, #2 round brush.

**Prerequisite:** McCall's introduction & Intermediate or a strong working knowledge of piping and rolled fondant work is essential. Four, 3-hour classes.

<b>15287</b>	<b>2020</b>	<b>April 29 – May 20</b>	<b>6:30 pm – 9:30 pm</b>	<b>Wednesday</b>
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### WEDDING CAKES

**\$275**

"Design your very own" 3-tier wedding cake using rolled fondant. Demonstrations and instructions will include styling, covering cakes, construction and transportation.

**Tools Required:** Tools from Introduction and Intermediate Cake Decorating, a dish towel, dress maker tape, pen and apron. Silicone molds if you have them to use on your cake.

**Prerequisite:** Working with rolled fondant and piping skills are required or McCall's Introduction and Intermediate Cake Decorating Classes. Four, 3-hour classes.

<b>10546</b>	<b>2020</b>	<b>June 6 – 27</b>	<b>9:30 am – 12:30 pm</b>	<b>Saturday</b>
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## CAKE DECORATING WORKSHOPS

### CUPCAKES FIT FOR THE CZAR

**\$95**

Students will learn the secrets of how to use and make beautiful cupcakes with the "famous" Russian tips. Each person will take home elaborately decorated cupcakes that even the Czar would be impressed with!

**Tools Required:** 1 set of Russian tips, 6 Russian ball tips (optional), tip #352, small pallet knife, scissors, Russian tip coupler, 3 Tri-colour Russian tip coupler (optional), 3 Tri-colour Russian ball tip coupler (optional), 15 of 12" disposable piping bags, 3 of 18" disposable piping bags (#5529), tea towels, apron, pen/pencil, notebook to take notes, Ziploc bag to take tools home.

**Prerequisite:** None. One, 3-hour class.

**2110 2020 March 5**

**6:30 pm – 9:30 pm**

**Thursday**

### COOKIE DECORATING "101"

**\$135**

During this 2-night class, students will learn the fundamentals of cookie decorating by learning the different consistencies of icing coverage. Students will also learn more advanced techniques such as cookie painting and stenciling. Students will take home all of their cookie works of art.

**Tools Required:** Small pallet knife, 10 disposable piping bags, one of each of the following tips #1, #261, #2, #102 and two of #3, non-stick 9" rolling pin, paint brush #2 round, apron, dish towel, coupler and pencil.

**Prerequisite:** None. Two, 3-hour classes.

**688 2020 March 4 & 11**

**6:30 pm – 9:30 pm**

**Wednesday**

### ARTISTIC GELATIN FLOWERS

**\$95**

Learn how to transform simple ingredients into shimmering, edible 3-D floral designs that will amaze your guests! Create vividly coloured flowers and leaves suspended in clear gelatin. All materials for this class is supplied.

**Tools Required:** apron, tea towel, ziploc bag, pen/pencil and notebook for notes.

**Prerequisite:** None. One, 3-hour class.

**15386 2020 March 12**

**6:30 pm – 9:30 pm**

**Thursday**

### COOKIE DECORATING "102"

**\$135**

Bring your cookie decorating to the next level but don't be surprised to hear your friends say "It's just too beautiful to eat". Techniques that will be covered include working with different royal icing consistencies, piping and flooding, incorporating fondant accent pieces, working with metallic highlighters, luster sprays and edible images and much more.

**Tools Required:** Apron, pen, pencil, Large zip-lock bag for dirty tools, 2 dish towels, 8" pallet knife, 8-10 disposable piping bags, 2-3 standard couplers (optional), Decorating tips #1, 2, 3, #3 flat brush and #3 round brush, paring knife, 6" ruler, 9" rolling pin, scissors, good grade artist pallet.

**Prerequisite:** McCall's Cookie Decorating "101" – A MUST. Two, 3-hour classes.

**11069 2020 April 1 & 2**

**6:30 pm – 9:30 pm**

**Wednesday & Thursday**

<b>SEASONAL CUPCAKES</b>		<b>\$95</b>
<p>Spring is just around the corner. Join in on this workshop and learn cupcakes that friends and family will not believe you made yourself. This workshop will cover simple figure modeling, finger flowers and discovering what is the perfect pairing of fillings for your cupcakes. You will take home cupcakes to enjoy and share.</p> <p><b>Tools Required:</b> 1 of each: decorating tips #12, #16, #233, #1M or 2D, and pastry tube #4, 2 standard couplers, 6 disposable bags, small spatula, apron, 2 tea towels, pen/pencil, Ziploc bag, 6" ruler, 3" round cookie cutter (plain or scallop edge), #3 round brush, paring knife, small sieve or garlic press, pizza cutter and a pair of scissors.</p> <p><b>Prerequisite:</b> None. One, 3-hour class</p>		
<b>25015</b>	<b>2020 March 26</b>	<b>6:30 pm – 9:30 pm</b> <b>Thursday</b>
<b>GRAVITY</b>		<b>\$135</b>
<p>Amaze your friends and family with this optional illusion. In this full day workshop students will learn the tips and tricks on creating a gravity defying cake on a real cake. Techniques covered in this workshop will be covering an 8" soft cake with fondant, working with gum paste, structure assembly and making your own edible accents. A light lunch is provided with this all day workshop.</p> <p><b>Tools Required:</b> apron, pen/pencil, large Zip-lock bag for dirty tools, 2 dish towels, 6" ruler, disposable piping bag with coupler, fondant smoother, 9" rolling pin, ball tool, firm foam pad, dressmaker measuring tape, pizza cutter, small paring knife, scissors, 8" pallet knife, disposable decorating bag, decorating tips #3 &amp; #16, 1½" round circle cookie cutter or medium size rose petal cutter.</p> <p><b>Prerequisite:</b> McCall's Intermediate Cake Decorating or knowledge of covering a cake with fondant. One, 7-hour class.</p>		
<b>10560</b>	<b>2020 April 25</b>	<b>9:30 am – 4:30 pm</b> <b>Saturday</b>
<b>SUGAR CRAFT CLASSES</b>		
<b>SUGAR WORKS</b>		<b>\$300</b>
<p>This has been a highly requested class by our students. This 2-day class will introduce you to the art of creating, casting, pulling and blowing sugar.</p> <p><b>Tools Required:</b> Cotton gloves, scissors (not embroidery), paring knife, dish towels, disposable medical tight fitting gloves (at least 10 pairs) and needle nose pliers. Bring along a lot of liquids to keep hydrated. Must wear long sleeves &amp; closed shoes, long hair must be tied back. <b>Note:</b> Please be aware that the materials and ingredients used will be HOT. Bring a light lunch or snack, water will be available.</p> <p><b>Prerequisite:</b> None. Two, 5-hour classes.</p>		
<b>20220</b>	<b>2020 January 11 &amp; 18</b>	<b>9:30 am – 2:30 pm</b> <b>Saturday</b>
<b>GUM PASTE FLOWERS</b>		<b>\$175</b>
<p>In these 4 nights of making gum paste flowers, you will learn how to make a variety of life size florals such as: Peony, Magnolia, Tulip and Iris with their correspondent foliage. All flowers will be made into an arrangement for you to take home.</p> <p><b>Tools Required:</b> Ridge board, 9" non-stick rolling pin, gem #12 flower veiner tool, a firm flower foam pad, a set of modelling tools or flower leaf shaper, bone modelling tool, and the following cutters: Peony, Magnolia, Tulip and Iris.</p> <p><b>Prerequisite:</b> None. Four, 3-hour classes.</p>		
<b>10539</b>	<b>2020 April 7 – 28</b>	<b>6:30 pm – 9:30 pm</b> <b>Tuesday</b>

## CHOCOLATE WORKSHOPS

### PURE CHOCOLATE

**\$95**

You will learn how to temper pure chocolate, do hollow molding, make chocolate curls and a variety of fillings. You'll take home a delicious variety of chocolates made in this workshop! All materials for this class are supplied..

**Tools Required:** Apron and pen.

**Prerequisite:** None. One, 3-hour class.

**662 2020 January 25**

**9:30 am – 12:30 pm**

**Saturday**

### TRADITIONAL TRUFFLES

**\$95**

Join our truffle workshop and make the "Great Chocolate Truffle". Students will learn how to make truffle ganache, how to hand roll truffles then finish off by dipping your truffle in fine Belgian chocolate. Work with 3 different truffle recipes to create and take home a dozen to share or indulge all for yourself. All materials for this class are supplied.

**Tools Required:** Apron and pen.

**Prerequisite:** None. One, 3-hour class.

**718 2020 January 29**

**6:30 pm – 9:30 pm**

**Wednesday**

## BAKING WORKSHOPS – "ALL HANDS-ON"

### STRUDEL AND COFFEE CAKES

**\$170**

Make these three cakes from scratch using yeast dough. Bienenstich, Cheese Strudel and Plum Kuchen. Mmmm, So Delicious!

All materials for this class are supplied. Students take home their own baked goods. A light lunch is provided with this all day workshop.

**Tools Required:** Apron and pen.

**Prerequisite:** None. One, 7-hour class

**664 2020 February 1**

**9:30 am – 4:30 pm**

**Saturday**

### FANCY PASTRIES & PETIT FOURS

**\$170**

In this hands-on workshop students learn to make Petite Fours, Lemon Rolls, and Tartlet's. These beautiful mini pastries will be a hit at any dinner party or afternoon tea. Students will make and take home their own delicious gluten-free treats. A light lunch is provided in this all day workshop. All materials for the class are supplied.

**Tools Required:** Apron, Pen/pencil.

**Prerequisite:** None. One, 7-hour class. \*May run over time

**634 2020 February 8**

**9:30 am – 4:30 pm**

**Saturday**

### MACARONS

**\$95**

Create an array of traditional macarons with an assortment of flavors and fillings. Students will take home a variety of macarons to enjoy. All materials for the class are supplied.

**Tools Required:** Apron and pen.

**Prerequisite:** None. One, 3-hour class. \*May run over time

**2429 2020 February 12**

**6:30 pm – 9:30 pm**

**Wednesday**

**3509 2020 February 29**

**1:30 pm – 4:30 pm**

**Saturday**

**2808 2020 April 15**

**6:30 pm – 9:30 pm**

**Wednesday**

**14904 2020 May 2**

**9:30 am – 12:30 pm**

**Saturday**

### CREAM PUFF & ECLAIRS

**\$95**

Bringing back a time honored "Choux" pastry tradition. Take home a dozen of Cream Puffs & Eclairs filled with Crème Patisier All materials for the class are supplied. Students take home their own baked goods.

**Tools Required:** Apron and pen.

**Prerequisite:** None. One, 3-hour class

**10566 2020 February 15**

**9:30 am – 12:30 pm**

**Saturday**

<p><b>18101</b></p>	<p><b>2020 February 22</b></p>	<p><b>9:30 am – 4:30 pm</b></p>	<p><b>Saturday</b></p>
<p><b>PUFF PASTRY II</b> <span style="float: right;"><b>\$170</b></span></p> <p>Learn to make more products with puff pastry: Feuilletes, Turnovers, Pithiviers, Patty Shells and more! All materials for the class are. Students take home their own baked goods. A light lunch is provided with this all day baking workshop.  <b>Tools Required:</b> Apron and pen.  <b>Prerequisite:</b> None. One, 7- hour class.</p>			
<p><b>10564</b></p>	<p><b>2020 February 29</b></p>	<p><b>9:30 am – 12:30 pm</b></p>	<p><b>Saturday</b></p>
<p><b>DONUTS</b> <span style="float: right;"><b>\$95</b></span></p> <p>Skip the store bought donuts, join this hands-on class and make your own fresh cake donuts. In this class students will make and take home a variety of sweet and savory donuts.  <b>Tools Required:</b> Apron, Pen, Pencil.  <b>Prerequisite:</b> None. One, 3-hour class.</p>			
<p><b>687</b></p>	<p><b>2020 March 7</b></p>	<p><b>9:30 am – 4:30 pm</b></p>	<p><b>Saturday</b></p>
<p><b>BREAD</b> <span style="float: right;"><b>\$170</b></span></p> <p>Ever thought of making your own bread? Join us for this one day bread making class; start by making your own dough, then progress into a variety of Cheese &amp; Herb, Onion, French and Braided breads. We will make our own lunch by making fresh Pizza. Students take home their own baked goods. All materials for the class are supplied.  <b>Tools Required:</b> Apron and pen.  <b>Prerequisite:</b> None. One, 7-hour class. *May run over time.</p>			
<p><b>20406</b></p>	<p><b>2020 March 14</b></p>	<p><b>9:30 am – 4:30 pm</b></p>	<p><b>Saturday</b></p>
<p><b>ARTISAN BREAD</b> <span style="float: right;"><b>\$170</b></span></p> <p>Create a tempting range of European inspired rustic artisan bread using starters. Focus on mixing, kneading, folding &amp; shaping techniques. From sandwich bread, to everyday breads, to festive grain breads. In addition we will make our own lunch, a fresh Rosemary Focaccia. Students take home their own baked goods. All materials for the class are supplied.  <b>Tools Required:</b> Apron and pen.  <b>Prerequisite:</b> None. One, 7-hour class. *May run over time.</p>			
<p><b>18100</b></p>	<p><b>2020 March 21</b></p>	<p><b>9:30 am – 1:30 pm</b></p>	<p><b>Saturday</b></p>
<p><b>CROISSANTS</b> <span style="float: right;"><b>\$95</b></span></p> <p>Make these delicious but simple rich, buttery Croissants. Selection include, almond, chocolate and plain. Students take home their own baked goods. All materials for the class are supplied.  <b>Tools Required:</b> Apron and pen.  <b>Prerequisite:</b> None. One, 4-hours class. *May run over time.</p>			
<p><b>637</b></p>	<p><b>2020 March 28</b></p>	<p><b>9:30 am – 1:30 pm</b></p>	<p><b>Saturday</b></p>
<p><b>DANISH PASTRIES</b> <span style="float: right;"><b>\$95</b></span></p> <p>Join us for a delightful time making the envy of every baker, delicious authentic Danish pastries. An assortment of custard, strawberry, apple and lemon danish, pockets and twists will be made. Students take home the goodies made in class. All materials for the class are supplied.  <b>Tools Required:</b> Apron and pen.  <b>Prerequisite:</b> None. One, 4-hour class. * May run over time</p>			

<b>2112</b>	<b>2020 April 4</b>	<b>9:30 am – 4:30 pm</b>	<b>Saturday</b>
<p><b>EASTER BAKING</b> <span style="float: right;"><b>\$170</b></span></p> <p>There is more than chocolate to enjoy at Easter. Come join us and discover some traditional Easter baking treats. Learn to make a European Paskas, delicious Hot Cross Buns, an impressive Simnel Battenberg Cake and a modern day Italian Easter Panattone Cake. Students take home their own baked goods. All materials for the class are supplied. A light lunch is provided.</p> <p><b>Tools Required:</b> Apron and pen.</p> <p><b>Prerequisite:</b> None. One, 7-hour class.*May run over time.</p>			
<b>2111</b>	<b>2020 April 18</b>	<b>9:30 am – 4:30 pm</b>	<b>Saturday</b>
<p><b>GLUTEN-FREE BAKING</b> <span style="float: right;"><b>\$190</b></span></p> <p>More and more people today are trying to reduce or eliminate gluten from their diet. In this hands-on workshop, we show you the basics of gluten-free baking. All recipes provided in this class are all from scratch, using gluten-free flour (no pre-mixes). A light lunch is provided in this all day baking workshop. Students will make and take home their own delicious gluten-free treats. All materials for the class are supplied.</p> <p><b>Tools Required:</b> Apron and pen.</p> <p><b>Prerequisite:</b> None. One, 7-hour class. *May run over time.</p>			
<b>18109</b>	<b>2020 May 9</b>	<b>9:30 am – 4:30 pm</b>	<b>Saturday</b>
<p><b>TEA FOR TWO</b> <span style="float: right;"><b>\$170</b></span></p> <p>Why not come and join us in this class and discover how easy it is to put together a tray of scrumptious cookies for your next tea party. Students will be introduced to a variety of preparation methods and finally presentation. At the end of the class you will go home with an assortment of rolled, piped and pressed cookies. Tea anyone! Cookies included are: Lemon Sables, Viennese Crescents, Rugelach, Bienenstich, Linzer, Shortbread, Chewy Gingerbread. Students take home their own baked goods. A light lunch is provided with this all day baking workshop. All materials for the class are supplied.</p> <p><b>Tools Required:</b> Apron and pen.</p> <p><b>Prerequisite:</b> None. One, 7-hour class.</p>			

## PROFESSIONAL COURSES

### **SWISS CHOCOLATE TECHNIQUES (5 DAYS)**

**\$700**

Learn tempering of pure chocolate, hand dipping, cooking fondant and corn starch molding. Make delicious centers from nougats, nuts, marzipan and fondant. Liqueur chocolates, truffles and hollow molding of small and large pieces are also taught. In addition you will cut-out and form a box out of chocolate pieces while using chocolate modeling paste to decorate. Be prepared to take home some delicious creations, everything made is taken home. All recipes and patterns will be provided.

**Tools Required:** Apron and Pen.

**Prerequisite:** None. Five, 7-hour classes

**17045 2020 January 20 -24****9:00 am – 4:00 pm****Monday - Friday**

### **ADVANCED SWISS CHOCOLATE TECHNIQUES**

**\$450**

For those who have mastered tempering chocolate. This advanced course shows various ways to make chocolate fillings using a food processor, microwave and marble slab. Colored cocoa butter and chocolate transfer techniques are also covered. Learn to make Jellies and Nougats. Create your own showpiece! Everything made is taken home. **Tools Required:** Apron and pen.

**Prerequisite:** Working knowledge of tempering chocolate. Three, 7-hour classes.

**17043 2020 January 27 – 29****9:00 am – 4:00 pm****Monday - Wednesday**

### **PME MODULE 1 - ROYAL ICING AND PIPING - REVISED**

**\$575**

This course, taught by Kay Wong a registered and approved PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. In this revised course Kay will teach you how important it is to get this traditional skill of piping mastered. Students will learn the fundamentals of cake decorating, icings, assembly, balance, presentation, portion sizing and transportation. You will learn the techniques of coating cakes, cake templates, basic and advanced piping techniques, piped flowers, inscriptions techniques, colour flow and run-outs borders techniques, collar and extension borders, lace patterns techniques, Australian string-work and again the all important control of the piping bag.

**Tools required:** 2 tea towels, apron, pen and notepad. All other materials, tools and equipment are included in the cost of the class.

**Prerequisite:** None. Four, 7-hour classes.

**559 2020 May 11 – 14****9:00 am – 4:00 pm****Monday - Thursday**

### **PME MODULE II - SUGAR PASTE - REVISED**

**\$550**

This course, taught by Kay Wong a registered and certified PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. In this revised course Kay will teach you how easy it is to use rolled fondant also known as sugar paste as a decorating tool by creating incredible decorations for your cake. Learn the techniques needed to cover a cake with rolled fondant, how to colour rolled fondant, crimping, embossing, fabric effects, textured drapes, frill ribbon and bows, textured designs using impression mats, inlay and applique techniques and fun modeling figures. You will also be shown the various ways of stacking and supporting multi-tiered cakes. Additional topics that will be discussed are: colour balance and presentation, cake portions, pricing guidelines, taking cake orders, rentals, deposits and payments, copyright and license agreements.

**Tools required:** 2 tea towels, apron, pen and notepad. All other materials, tools and equipment are included in this class.

**Prerequisite:** None. Four, 7-hour classes.

**560 2020 May 19 – 22****9:00 am – 4:00 pm****Tuesday - Friday**

	<b>PME MODULE III - SUGAR FLOWERS - REVISED</b>		<b>\$550</b>
	<p>This course, taught by Kay Wong a registered and approved PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. In this revised course Kay will teach you how to capture the botanical look of life like flowers. The different techniques used with wired and unwired flowers and sprays. Roses, gerbera daisies, berries and blossoms will be taught followed by the more complex line of flowers, the carnations, a variety of orchids, peony, honeysuckles, freesia and chrysanthemums. Additional topics that will be discussed are: how to enhance the use of sugar flowers in arrangements and bouquets, cake knives and stands, the use of sugar flowers vs the use of silk or fresh flowers, costing and pricing.</p> <p><b>Tools required:</b> 2 tea towels, apron, pen and notepad. <b>Optional:</b> gum paste ridged board. All other materials, tools and equipment are included in this class.</p> <p><b>Prerequisite:</b> None . Four, 7-hour classes.</p>		
<b>561</b>	<b>2020 May 25 – 28</b>	<b>9:00 am – 4:00 pm</b>	<b>Monday - Thursday</b>
	<b>ADVANCED WEDDING CAKES (3 DAYS)</b>		<b>\$450</b>
	<p>If you want to learn more about working with rolled fondant, gum paste plus the latest techniques and trends for wedding cakes, then this is the class for you. This course will allow you to try out the newest tools, cutters and molds available. Cake designing will be discussed on the first day of class.</p> <p><b>Tools Required:</b> Non-stick 9" rolling pin, non-stick board, 8" palette knife, 12" piping bag, tips, scissors, dress makers tape or 12" ruler, dish cloth, apron and a pen/pencil.</p> <p><b>Prerequisite:</b> McCall's Wedding Cakes or a strong working knowledge of piping, fondant and wedding cakes is required. Three, 7-hour classes.</p>		
<b>10545</b>	<b>2020 June 1 – 3</b>	<b>9:00 am – 4:00 pm</b>	<b>Monday - Wednesday</b>
	<b>BASIC BAKING ONE</b>		<b>\$450</b>
	<p>Learn how to mix, bake and finish a variety of baked goods, including cakes, cookies, pies, icings and fillings. Understand why, when and how to use different ingredients. This course is hands-on. All products made in the class will be taken home to be enjoyed! All materials for the class are supplied.</p> <p><b>Tools Required:</b> Apron and pen.</p> <p><b>Prerequisite:</b> None. Three, 7-hour classes.</p>		
<b>13674</b>	<b>2020 June 8 – 10</b>	<b>9:00 am – 4:00 pm</b>	<b>Monday - Wednesday</b>
	<b>BASIC BAKING TWO</b>		<b>\$450</b>
	<p>An extension to Basic Baking One. Kay takes you to a more in depth understanding of ingredient usage. Student will make Croissants, Coffee Cakes &amp; Breads, Puff Pastry with a savory twist, Creme Brulee and Salted Caramel Chocolate Cake. This course is hands-on. All products made in the class will be taken home to be enjoyed! All materials for the class are supplied.</p> <p><b>Tools Required:</b> Apron and pen.</p> <p><b>Prerequisite:</b> None. Three, 7-hour classes.</p>		
<b>20232</b>	<b>2020 June 15 – 17</b>	<b>9:00 am – 4:00 pm</b>	<b>Monday - Wednesday</b>
	<b>FANCY DESSERT CAKES &amp; PASTRIES</b>		<b>\$450</b>
	<p>Learn to make a variety of cakes, plated desserts and fine pastries using mousses, cake, meringue, cooked sugar, choux paste and chocolate. New silicone based molds, non-stick fancy pans and a selection of forms will be used to create unique cakes, individual desserts and to show new production techniques.</p> <p>The course is hands on. All products made in the class will be taken home to be enjoyed!</p> <p><b>Tools Required:</b> Apron and Pen.</p> <p><b>Prerequisite:</b> None. Three, 7-hour classes.</p>		
<b>10543</b>	<b>2020 June 22 – 24</b>	<b>9:00 am – 4:00 pm</b>	<b>Monday - Wednesday</b>

## KIDS CORNER

### **TWEENS ONE – BASIC CAKE DECORATING**

**\$135**

For the beginner, you will build the skills you need for all types of cake decorating projects, from cakes and cupcakes to sweet treats. Discuss the steps used to get your idea from your creative imagination and the guidelines to a successful finished product.

Topics covered in this hands-on class include: How to make, store, color and create different consistencies with buttercream icing. Learn how to choose the correct pan, bake, level, torte, fill, mask and cover your cake for decorating. Learn how to fill a piping bag correctly, learn the techniques of bag striping with a brush or spatula. You will learn how to pipe numerous different decorations using the same tip. Using the supplied decorating tips: Star, round, petal, drop flower, leaf and other specialty tubes. Learn to write on your cake, as well as how to use cookie cutters as templates.

**Tools Required:** Apron, pencil, scissors, and a smile. Everything else is provided.

**Prerequisite:** None. **Ages:** 12-15 years. Three, 3-hour classes.

**15432 2020 May 23 – June 6**

**1:30 pm – 4:30 pm**

**Saturday**

### **TWEENS TWO – FLOWERS & CAKE DESIGN**

**\$135**

After completing The Tweens One Basic Cake Decorating: Royal icing and sugar paste (fondant) are the ideal mediums to use when creating flowers or decorating your cakes. In this class you will discuss the basic principles of cake design, flower arrangements and colors. You will discover the core skills required to work with royal icing, fondant, and the best way to display them on your cakes and sweet treats. You will learn basics of the following flowers: Pansies, Lilies, Apple Blossoms, Daffodil and Violet. You will learn the piping skill of Cornelli Lace, and Brush Embroidery.

**Tools Required:** Basic tip kit from Tweens 1, apron, pencil, scissors, and a smile. Everything else is provided.

**Prerequisite:** McCall's Cake Decorating for Tweens One. **Ages:** 12-15 years. Three, 3-hour classes.

**13675 2020 June 13 – 27**

**1:30 pm – 4:30 pm**

**Saturday**