



CAKE DECORATING CLASSES

To Our Valued Customers

All classes are held at our Arndell Park Store.

These courses have been based on our personal experience and the regular feedback we have received from our customers over time. We continue to expand on our range of courses each month. We value your feedback on what additional courses you would like to see.

We have taken a different approach to many of the courses that have, and are traditionally run. Rather than run a 8 or 10 week course we have chosen instead to run our courses independently over 2 hours. Our reasoning is that each of you has varying levels of experience, Some of you have had some experience in some areas and very little in others. A multi week course may result in you sitting through (and paying for) some lessons for which you already have adequate skills. Instead we will run each course separately and you can choose to attend as many or few as you desire based on your specific level of skill.

How Do I Register For A Class

- 1) Review the attached Course Summaries and determine which course(s) you wish to attend.
- 2) Review the Course Calendar which details when each of the courses are to be offered.
- 3) Complete the attached Course Registration Form and email or fax it back to Bakery Sugarcraft Retail on:

EMAIL	sales@bscretail.com.au
FAX	(02) 9676 2034

Alternatively you can ring us on (02) 9676 2032 and we can take all the necessary details over the phone.

PLEASE NOTE THAT ALL COURSES MUST BE PAID FOR IN ADVANCE AND ARE NOT REFUNDABLE. WE HOPE YOU CAN APPRECIATE THAT THIS POLICY IS IN THE BEST INTEREST OF ALL PARTIES TO ENSURE THERE IS NO DISSAPOINTMENT

- 4) You will be contacted by phone or email to confirm your place in the class (for email and fax registrations)
- 5) Review the Course Requirements for your specific course and ensure that you have all the necessary equipment / materials. Whilst the course is held in our shops - products will not be available for sale during the course in order to ensure the smooth running of the course to maximise the enjoyment and education of all the course participants. The shop will be open prior to classes commencing (for weekday classes) and till 4:30pm and 12:30pm (for weeknight and Saturday classes respectively).
- 6) Arrive 15 minutes before class commences to give you time to set up as the courses start sharply at the designated start times. Please make sure you have all your class requirements PRIOR to the class commencing.
- 7) Most important - Have Fun

On behalf of myself, Allison, Vicki, Jodie, Rosemary, Rose, Pauline and Dee - we thank you for your previous custom and look forward to seeing you at our classes.

Regards

Luke Olsen

Course Name:	CAKE COVERING
Experience Required:	Basic (for Beginners)
Course Summary:	<p>This class will include a brief run down in terminologies used to help you understand the difference between such things as:</p> <ul style="list-style-type: none"> - Ready To Roll (RTR) Icing - Fondant - Plastic Icing - Moulding Paste - Fondex - Gum Paste - Liquid Colour - Food Colour - Colour Paste - Tints <p>Students will learn how to prepare and cover a cake using RTR icing. The course will also teach students how to do a basic border and decorate the cake with an icing bow. Students will also learn how to colour / tint icings. All students will leave with a covered and coloured / tinted (if students desire).</p>
Course Fee:	\$55 - 2.5 HOURS
Required for Class	<ul style="list-style-type: none"> - 1kg of Ready To Roll Icing (plastic icing / fondant) - colour white - 1 x 6 or 7 inch round mudcake (not iced) and preferably 3 inches thick - 250g of chocolate ganache - 1 pastry mat (large) - 1 - 11inch Cakeboard - 1 rolling pin (must be a large rolling pin) - 1 small rolling pin - 1 cake / fondant smoother - Shaping tools - Flower glue - 1 paint brush - 1 dust colour (optional if you wish to colour) - 1 sharp knife - 1 bread knife - Apron - 1 container to take home any cut off cake



Course Name:	CAKE COVERING DELUXE
Experience Required:	Basic (for Beginners)
Course Summary:	<p>This class will include a brief run down in terminologies used to help you understand the difference between such things as:</p> <ul style="list-style-type: none"> - Ready To Roll (RTR) Icing - Fondant - Plastic Icing - Moulding Paste - Fondex - Gum Paste - Liquid Colour - Food Colour - Colour Paste - Tints <p>Students will learn how to prepare and cover a cake using RTR icing. The course will also teach students how to do a basic border and decorate the cake with an icing bow. Students will also learn how to colour / tint icings. All students will leave with a covered and coloured / tinted (if students desire).</p> <p>Additionally – students will be shown how to cover a cakeboard in icing as well as how to cover cupcakes with fondant (including some decorative techniques)..</p>
Course Fee:	\$70 – 3 - 3.5 HOURS
Required for Class	<ul style="list-style-type: none"> - 1kg of Ready To Roll Icing (plastic icing / fondant) - colour white - 1 x 6 or 7 inch round mudcake (not iced) and preferably 3 inches thick - 4-6 uncovered cupcakes - 500g RTR/Fondant - 250g of chocolate ganache - 1 pastry mat (large) - 1 - 11inch Cakeboard - 1 rolling pin (must be a large rolling pin) - 1 small rolling pin - 1 cake / fondant smoother - Shaping tools - Flower glue - 1 paint brush - 1 dust colour (optional if you wish to colour) - 1 sharp knife - 1 bread knife - Apron - 1 container to take home any cut off cake

Course Name:	FRANGIPANI AND FILLER FLOWERS
Experience Required:	Basic (for Beginners)
Course Summary:	<p>This class will include a brief run down in terminologies used to help you understand the difference between such things as:</p> <ul style="list-style-type: none"> - Icing / Ready To Roll Fondant / Plastic Icing - Moulding Paste - Gum Paste - Liquid Colour / Food Colour / Colour Paste / Tints <p>This class will include the forming and colouring of frangipanis.</p> <p>Students will also be showed how to make a range of small flowers, wired and unwired, useful for filling small gaps in your arrangements.</p> <p>All students will leave with having made half a dozen frangipanis and two filler flower sprays.</p>
Course Fee:	\$50 each course
Required for Class	<ul style="list-style-type: none"> - 250g Moulding Paste - Small rolling pin - Small cutting board - Petal pad - Shaping tools (including balling tool) - 1 frangipani cutter (minimum) - 1 empty egg carton - 1 bag of cornflour (for drying) - 1 blossom cutter set (set of 3) - 1 lot of stamens - Flower glue - Paint brushes - Green florist tape (dark green preferred) - Green flower wires medium gauge (26-28) - Dust colours (pink, yellow, green) - Box to transport work home - Notepad and pen

Course Name:

AIRBRUSH TECHNIQUES

Experience Required: Basic (for Beginners)

Course Summary: This full day course will teach first time users as well as those who have an airbrush but want to know how to get the most out of it.

The morning session sees students taught a range of basic skills on paper whilst sitting an easel. Includes showing the correct way to pickup and use the airbrush for the first time plus exercises and how to clean and maintain your airbrush.

After lunch students will turn their skills to airbrushing on a fondant covered board. You will also be shown how shading works and you will apply these skills to some ready made sugar flowers.

Students will also be given comprehensive colours mixing advice amongst a host of other things.

The course will be taught by renowned airbrush specialist Adrian Marchio.

Course Fee: \$150 – Full Day – 9:00am to 4:30pm (arrive 8:30am) – **LIMITED NUMBERS**

Course Requirements: The course fee includes the supply on the day of an airbrush machine and all necessary colours for each students use as well as all other necessary tools including paper, easels to work at.

Students will be provided with morning tea and refreshments.

Students are asked to bring a 12" cakeboard covered in white fondant (you may bring additional if you want to practice more)

Please also bring at least 6-12 white flowers (medium to large in size – roses or frangipanis would suit)

Lunch is to be provided by the students. There is a fridge and microwave available if you wish to bring your lunch or there are a variety of food outlets available.



Course Name:

CHRISTENING / BABY DECORATIONS

Experience Required: Basic (for Beginners)

Course Summary: In this course students can make their own choice of 2 of the decorations shown below (3 if time permits):

- Bib
- Rattle
- Booties
- Cot with Baby
- Baby Clothes

Course Fee: \$70 – 3 hours

Course Requirements: 1 KG Moulding Paste
Cutter – Bib, Rattle, Booties
Colour Gels – pinks or blues (or to your own taste)
Cake Board – minimum 9”
Moulding Tools Set
Small to Medium Rolling Pin
Fondant Mat
250G Fondant (if you wish to cover the board)



Course Name:

FLOWERS - MULTI

Experience Required: Basic (for Beginners)

Course Summary: In this course students will be shown how to make a variety of 6 different types of flowers using the one set of rose cutters. Flowers made include:

- Sweetpeas
- Pansys
- Gerniums
- Bouganvillias
- Azalias
- Hibiscus

Course Fee: \$65 – 3 hours

Course Requirements: 1 KG Moulding Paste
Cutter – Rose Cutters Double Sided
Colour Gels –(or to your own taste)
Moulding Tools Set
Small to Medium Rolling Pin
Fondant Mat

Course Name:

EASTER CUPCAKES +

Experience Required: Basic (for Beginners)

Course Summary: In this course students would make a variety of cupcakes decorated with a variety of easter themed figurines including chickens, rabbits, eggs and easter baskets. Easy to make and the modelling skills used can be applied for a variety of other shapes.

Course Fee: \$60 – 3 hours

Course Requirements: Minimum 12 uniced / uncovered cupcakes
500g Fondant
250g Buttercream or Whip N Ice
Colour Gels –(Easter colours or to your own taste)
Moulding Tools Set
Small to Medium Rolling Pin
Fondant Mat



Course Name:

ORCHIDS & TULIPS (2 PARTS)

Experience Required: Basic (for Beginners)

Course Summary: In this course students will be shown how to make a variety of Orchids and Tulips. Across the 2 classes students will be shown how to correct wire flowers together individually and as a spray. Flower wiring skills can be used for all types of flowers and are an invaluable skill to ensure any flowers you make are presented well and without damage.

Course Fee: \$55 – 2.5 to 3 hours each course.

Course Requirements: Tulip Cutters
Orchid Cutters (student choice - cymbidium, cattleya or phalaenopsis)
Flower Wire – 26 or 28
600g Moulding Paste or Gum Paste
100g of icing sugar (sifted)
Modelling Tools
Shaping Foam
Small or Medium Rolling Pin
Fondant Mat or Rolling Board
Stamens
Floral Tape
Chalks / Dust Colours
Drying Stand (minimises damages to unset flowers)
Small amount of corner flour
Dusting Pouch
Tweezers

Course Name:	ROSES & DAISIES
Experience Required:	Basic (for Beginners)
Course Summary:	<p>This class will include the three most commonly used techniques for forming a rose.</p> <p>It will also teach students how to wire a rose and attach a calyx.</p> <p>We will also cover wiring and colouring leaves as well as colouring roses.</p> <p>Wired and unwired daisies will also be included in this class.</p> <p>All students will leave with having made three different roses, two rose buds, leaves and both a wired and unwired daisy</p>
Course Fee:	\$50 each course
Required for Class	<ul style="list-style-type: none"> - 350g Moulding Paste - 1 small rolling pin - 1 small cutting board - 1 petal shaping pad - Shaping tools (must include balling tool) - 1 drying stand - Range of paint brushes - Flower glue - Clear alcohol (rose spirit) - Small container with lid (for making up colour and transport home, approx size of baby food jar) - Small container of icing sugar or cornflour - 1 set of rose petal cutters (set of 6 metal cutters) - 1 five petal rose cutter (size optional, 50mm preferred) - 1 rose calyx cutter (size appropriate to rose, 55mm preferred) - Liquid colours (pink, green, yellow) - Dust colours (pink) - Green flower wire medium gauge (26 – 28) - Box to transport work home - Notepad and pen



Course Name:	FIGURINES – TOY BOX
Experience Required:	Beginners
Course Summary:	In this course students will learn a variety of figurine making / modelling techniques to make a an assortment of clowns, animals and other objects all inside a lovely toybox. Techniques
Course Fee:	\$70 each course - 3 hrs
Required for Class	<ul style="list-style-type: none"> - 500g Moulding Paste or 500g of fondant with Tylose/Gum Trag mixed in - Modelling Tools - Cake Board to put toybox on (approximately 8") - Royal Icing (approx 100g) - Piping Bag plus Coupler - Piping Tips – Writing (2 or 3), Star Tips (26 or 27) - Paint Brush - medium - Paste Colours (Black, Red, Yellow, Blue, Pink, Purple) - Sharp Knife - Ruler - Glad baking paper (small piece 15 x 15cm)



Course Name:	TEAPOT & TEACUP
Experience Required:	Beginners - Intermediate
Course Summary:	This course students to cake in the design of a Teapot with an accompaning teacup.
Course Fee:	\$85 each course 3½ - 4 hours
Required for Class	<ul style="list-style-type: none"> - 6" mud cake (uncovered) cooked in a cylinder tin - ALTERNATIVELY – Bake in a bowl which has a diameter of 6 inches - ALTERNATIVELY – you can use a 6" round cake foam however this will obviously be non edible and will not have as greater effect of achieving the dimensions but can be worked using fondant - Achieving the 7cm height is an issue. - 1kg of Ready To Roll Icing (plastic icing / fondant) - colour white - 500g of chocolate ganache - 1 pastry mat (large) - 1 10inch Cakeboard (round or square to match the cake) - 1 rolling pin (must be a large rolling pin) - 1 small rolling pin - 1 cake / fondant smoother - Shaping tools - Flower glue - 1 paint brush - icing colours (pick whichever colours you want for your teacup) - 1 sharp knife - 1 bread knife - Apron - 1 container to take home any cut off cake



Course Name:	HANDBAG & LIPSTICK
Experience Required:	Beginners - Intermediate
Course Summary:	This course students to make a delightful novelty cake including a Handbag and matching lipstick.
Course Fee:	\$85 each course 3½ - 4 hours
Required for Class	<ul style="list-style-type: none"> - 5" and 6" mud cake (uncovered) of about 7cm high (a third cake necessary (can be round or square) Achieving the 7cm height is an issue. - 1kg of Ready To Roll Icing (plastic icing / fondant) - colour white - 500g of chocolate ganache - 1 pastry mat (large) - 1 - 9inch Cakeboard (round or square to match the cake) - 1 rolling pin (must be a large rolling pin) - 1 small rolling pin - 1 cake / fondant smoother - Shaping tools - Flower glue - 1 paint brush - icing colours (pick whichever colours you want for your handbag and lipstick) - 1 sharp knife - 1 bread knife - Apron - 1 container to take home any cut off cake



Course Name:	PIPING - BUTTERCREAM
Experience Required:	Basic (for Beginners)
Course Summary:	In this course you will learn how to write, make stars and a star flower as well as a drop flower. Also covered in class is the classic rose with basic leaves and a sweet pea, how to pipe a ribbon, do a shell border and a zigzag border. These techniques can be used on either a large cake or cupcakes. Time permitting we can explore other techniques you may be interested in.
Course Fee:	\$50 – 2.5 Hours
Required for Class	<p>1 amount of class buttercream (or Whip ' N Ice) - measuring spoons piping tips: 4, 12 (round tips) 16, 21 (star tips) 104 (rose petal tip) 67 (leaf tip) 2D (drop flower tip) 4 standard couplers (minimum) 10 inch piping bags (approx 6) 1 flower nail fine paint brush glad bake/ baking paper small spatula small round bowls for colouring small amounts of icing cloth for cleaning (wettex etc)</p>

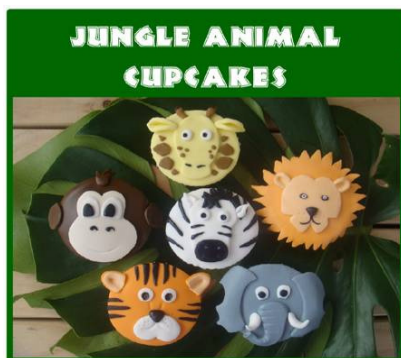
Course Name:	CAKE COVERING - 2 TIERED
Experience Required:	Intermediate (students should have preferably done our Cake Covering course or had previous experience in covering a cake in fondant (Ready To Roll icing))
Course Summary:	This class is will teach students how to correctly cover, assemble and decorate a two tier cake as shown in the picture below. The course includes the use of skewers, support boards and columns (pillars). Students will also be shown how to make the bear figurine atop the cake.
Course Fee:	\$80 – 3 HOUR COURSE
Required for Class	1x8inch square cake properly covered on an 11inch solid board 1x6inch square cake uncovered 1x6inch square cardboard cakeboard 300g Ganache 3 x skewers hand held garden clippers small amount of royal icing in bag with small round tip (cover carefully in wet cloth to stop drying out) letter cutters set star cutters (3 sizes) ivory petal dust small amount of ribbon for bow (pink/blue) black liquid colour 1 very fine paint brush 1 pastry mat (large) 1 rolling pin (must be a large rolling pin) 1 small rolling pin 1 cake smoother shaping tools wheel cutter (pizza cutter) flower glue 1 paint brush 1 sharp knife 1 bread knife 1 container to take home any cut off cake 1 kilo of RTR (minimum) half coloured pale blue/pink 1 box for transport cleaning cloths glad wrap



Course Name:	CUPCAKES - FARM OR JUNGLE ANIMALS
Experience Required:	FARM - Basic (for Beginners) – JUNGLE Intermediate– whilst still a basic course there is more work involved. It is preferable that you have made cupcakes of this type before or have previously done the Barnyard Animals Cupcake course.
Course Summary:	This class will include the preparing and covering of 6 cupcakes using RTR / Fondant icing. Then using various shape cutters and RTR icing, you will create your barnyard or jungle animal cupcakes. You will be introduced to casting gel and use a pre-prepared cast to create more intricate shapes.
Course Fee:	\$55 each course 2.5 HOURS
Required for Class	<ul style="list-style-type: none"> - 6 Standard cupcakes (not mini) - not iced - 5 piece flower moulding tool set - 12 Piece shapes cutters (5cm set) - 12 Piece shapes cutters (13cm set) - 7 Piece Oval Cutter Set - 1 Set of round cutters (8 piece tin set) - 4 inch cranked or straight pallet knife - Small rolling pin - Large rolling pin - Soft grip cutting knife (or similar sharp craft knife) - 1 x Fine & 1 x Medium bristle paint brushes - Pastry Mat (Pastry Mate brand preferred) - Black edible ink pen (Zig) - Makins Texture sheets set E - Food Grade Casting Gel (250g)* (THIS IS OPTIONAL) - box to transport cupcakes - Shot Glass - 1 Rectangle Chinese container with lid (min 500ml) - Apron



Course Name:	CUPCAKES - JUNGLE ANIMALS
Experience Required:	JUNGLE Intermediate– whilst still a basic course there is more work involved. It is preferable that you have made cupcakes of this type before or have previously done the Barnyard Animals Cupcake course.
Course Summary:	This class will include the preparing and covering of 6 cupcakes using RTR / Fondant icing. Then using various shape cutters and RTR icing, you will create your barnyard or jungle animal cupcakes. You will be introduced to casting gel and use a pre-prepared cast to create more intricate shapes.
Course Fee:	\$70 each course – 3 HOURS
Required for Class	<ul style="list-style-type: none"> - 6 Standard cupcakes (not mini) - not iced - 5 piece flower moulding tool set - 12 Piece shapes cutters (5cm set) - 12 Piece shapes cutters (13cm set) - 7 Piece Oval Cutter Set - 1 Set of round cutters (8 piece tin set) - 4 inch cranked or straight pallet knife - Small rolling pin - Large rolling pin - Soft grip cutting knife (or similar sharp craft knife) - 1 x Fine & 1 x Medium bristle paint brushes - Pastry Mat (Pastry Mate brand preferred) - Black edible ink pen (Zig) - box to transport cupcakes - Shot Glass - 1 Rectangle Chinese container with lid (min 500ml) - Apron



Course Name:	TOPSY TURVY CAKE
Experience Required:	ADVANCED
Course Summary:	This class will see students produce a 3 tier topsy turvy cake as shown in the picture below. Students will be shown all aspects of how to create the cake including cutting the cake to produce each of the 3 different levels, colouring and applying the icing.
Course Fee:	\$135 – 5 HOUR COURSE
Required for Class	<ul style="list-style-type: none"> 1 pastry mate (rolling mat) 1 large rolling pin 1 Fondant smoother Icing sugar and sieve Small mat for trimming cakes Bread knife Sharp knife 6 x 8 inch skewers 1 x 5 inch , 1 x 8 inch, 1 x 11 inch round cake 1 x 16 inch round cake board (solid with feet attached) 1 x 7 inch round cake board & 1 x 5 inch round cake board (thin) strong scissors garden clippers liquid for coating cakes (alcohol, apricot jam etc) 2 kilo white icing 1 kilo of coloured icing (eg blue/pink) 1 kilo of second coloured icing (brown) sugar shaping tools frilling tool star shape cutter circle cutters wheel cutter (pizza cutter) flower glue black liquid colour 1 fine paint brush small scissors (embroidery) turn table ribbon to go around base of board royal icing in piping bag (wrapped in wet cloth to stop drying) box for transporting home



Course Name:	MODELLING / FIGURINES ANIMALS
Experience Required:	Basic (for Beginners)
Course Summary:	Discover the fun of making characters to decorate children's cakes. We explore the art of modelling characters to delight children and adults alike. Students will make 5 different animal designs.
Course Fee:	\$55 – 2.5 Hours
Required for Class	600g of RTR FONDANT Tylose 1 small rolling pin 1 small cutting board 1 petal pad 1x 3 pack of 6 inch round boards flower shaping tools frilling tool assorted small cutters (eg. rose petal, blossom) paint brushes in assorted shapes and sizes small scissors Tweezers Sharp knife or cutting tool Flower glue paste colours liquid colours dust colours box to transport work home notepad and pen



Course Name:	DOLLY VARDEN
Experience Required:	Basic - Intermediate - Prefer some experience with using a piping bag. If you have not attended the "buttercream skills" class
Course Summary:	<p>Students will learn to decorate a large Dolly Varden shaped cake in buttercream which will use several piping techniques.</p> <p>Students will leave with a completely decorated Dolly Varden Cake in either of the 3 princess designs - Aurora, Cinderella or Belle</p>
Course Fee:	\$50 – 2.5 Hours
Required for Class	<ul style="list-style-type: none"> - 1 x Large Dolly Varden tin - Mud cake cooked in large Dolly Varden tin (must not be cooked on the day so that the cake is cool). We suggest you use "Cake Release" or butter and flour the tin well to ensure your cake comes out of the tin correctly. We also suggest cooking at a lower heat 140 degrees and cold oven. The cake may take between 2-3 hrs to cook. - 1 container with lid for your made up buttercream. (see recipe for Buttercream on Hints & Tips Section of our Web Site) Make a quantity as per the recipe. - 3 empty round chinese containers with lids - 1 x pick either Aurora (pink), Cinderella (blue) , Belle (yellow) - Paste colour to match your pick: <ul style="list-style-type: none"> Cinderella = Navy Blue & Violet Aurora = Burgundy & Super Red Belle = Egg Yellow - Glitter dust to match your pick: IE <ul style="list-style-type: none"> Cinderella = Crystal Blue, Aurora = Crystal Fuchsia Belle = Star Dust Yellow - 11" round board - 1 small cranked spatula - 2 disposable (or other) Piping bags minimum 10" in size - 2 couplers - Tips (#16 star), (#1 plain writing), (#67 small leaf) - Small round tip paintbrush - 2 spoons or spatulas for mixing buttercream colours - 2 x 30cm lengths of tracing paper (for practicing piping skills) - 2 medium plastic bowls (to mix up buttercream with colours) - Tiny amount of cornflour - Apron - Measuring Spoon (1 teaspoon)



Shown is the Cinderella Design - Students who choose to use the Belle or Aurora Cake Pick will decorate using the same style dress but in colours to match



COURSE REGISTRATION

I wish to enrol in the following Course(s):

COURSE NAME	COURSE DATE	COURSE FEE
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Student Details (PLEASE USE BLOCK LETTERS)

Name: _____ Email: _____

Address: _____ Phone: _____

Payment Details

Card Holder Name: _____

Credit Card # _____ / _____ / _____ / _____

Expiry Date _____ / _____ Course Fee Total \$ _____

I agree to the above "Course Fee Total" to be charged to the credit card number noted above. I further understand that on signing this form I agree that the "Course Fee Total" is not refundable and should I not be able to attend any of the courses I have nominated I forfeit the applicable fee for that course.

Signature of Cardholder

Date