



# COURSE REQUIREMENTS

*WILLOUGHBY*

CAKE DECORATING COURSES

COURSE NAME: **CAKE COVERING BASICS**

EXPERIENCE: BEGINNERS (or people looking for a refresher)

TIME: 2.5-3 HOURS

COST: \$75

OBJECTIVE: Students will be taught the basics of cake covering of a single tier cake including:

Terminology

- Fondant / RTR (Ready To Roll), Plastic Icing, Pettinice, Satin Ice – whats the difference
- Colours – Liquid vs Gel / Pastes – whats the difference and when to use what
- Gum Paste / Moulding Paste vs Fondant
- Tints / Dusts / Chalks / Luster Dusts – what are they and when to use

After going through the terminology students will learn (and be shown):

- How to cover a cake board in fondant
- How to cover a cake in fondant (including colouring) including the correct use of all tools required
- Some decorations for the cake which may include a bow, circles, frill, flowers

Students will also be shown a variety of techniques and cake decorating equipment / tools to enhance their cakes

REQUIREMENTS: - 1kg of Fondant (plastic icing / RTR) - 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 - 10inch Cakeboard
- 1 large rolling pin
- 1 small rolling pin
- 1 cake / fondant smoother
- Shaping / Modelling tools
- Flower glue
- 1 paint brush
- Coloured Gel / Paste – at least one colour (more if you wish to have contrasting board covering and decorations)
- 1 dust colour (optional if you wish to colour)
- 1 sharp knife
- 1 bread knife
- Box / Container (to transport your cake home)



COURSE NAME: **PIPING BASICS**

EXPERIENCE: BEGINNERS (or people looking for a refresher)

TIME: 3 HOURS

COST: \$65

OBJECTIVE: Students will be taught the basics of piping including

Terminology

- Buttercream / Whip 'N Ice / Royal Icing – whats the difference
- Colours – Liquid vs Gel / Pastes – whats the difference and when to use what
- Make from Scratch / Premade – why / when / advantages and disadvantages
- What's a coupler – when to use
- Piping Bags – reusable / disposable – what size is best for specific tasks

After going through the terminology students will learn (and be shown):

- How to correctly fit their piping bag with a coupler and / or tip
- How to load the piping bag effectively to avoid wastage and spillage
- How to hold the piping bag
- How the angle you hold the piping bag determines different results
- Students will be taken through a range of common piping tips including, writing, petal, leaf, flowers, drop flowers, basketweave,

classic rose as well as shown how to use an icing nail

- Students will also be showed how to do a classic shell border along with zig zag borders and a ribbon
- Time permitting students will also be shown other techniques which they maybe interested in
- Students will first practice these techniques on baking paper and then utilize these skills on cupcakes and /or a small cake (optional)

REQUIREMENTS:

- 1 Litre of buttercream (or Whip ' N Ice)
- 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
- Measuring Spoons

COURSE NAME: SHABBY CHIC CUPCAKES  
BUTTERCREAM WITH FONDANT ACCENTS

EXPERIENCE: BEGINNERS -INTERMEDIATE

TIME: 2 ½ - 3 HOURS

COST: \$55

OBJECTIVE: This class is for anyone who is interested in creating some show stopping cupcakes for your next birthday/celebration. It will cover:

- how to fill and hold a piping bag
- how to colour buttercream/fondant
- 5 different cupcake covering techniques including the buttercream swirl
- how to make simple decorations like flowers

You will also receive a handout with many resources.

REQUIREMENTS:

- 5 standard cupcakes (muffin cup #700)
- 750ml buttercream (recipe on the our web site) OR Whip 'N' Ice
- 100g of white fondant plus some tylose powder or 100g gumpaste
- Sprinkles / sugar / glitter that match the colour of your choice pastes
- Piping Tips – 1M, 2D and 17
- 3-4 (disposable) piping bags
- Fondant mat / Cutting Board or baking paper
- Small rolling pin
- Sugar glue
- Heart Shaped Cutters –approx 1cm and 2cm or equivalent
- Gerber daisy plunger cutter or equivalent
- Foam block (or new clean sponge)
- Fondant modelling tools

- 2 colour pastes or gels of your choice
- Cranked/ offset spatulas – 1 x approx 8 in long & 2cm wide and 1 x 3.5cm wide
- Wilton forming cups/flower drying stand (or empty egg carton)
- scissors
- small paint brush
- mug
- sharp knife
- container to transport finished cupcakes



COURSE NAME: SHABBY CHIC CUPCAKES

USING FONDANT

EXPERIENCE: BEGINNERS -INTERMEDIATE

TIME: 2 ½ - 3 HOURS

COST: \$55

OBJECTIVE: This class is for anyone who is interested in creating fancy cupcakes using fondant: It will cover:

- how to colour fondant
- how to prepare and cover cupcakes
- 4 different fondant covering techniques
- a variety of simple fondant decorations including simple modelling, royal icing, simple flowers

You will also receive a handout with resources.

REQUIREMENTS:

- 5 std cupcakes (muffin cup #700)
- 500 ml of buttercream/Whip 'N Ice or 500ml of Ganache
- 200g of white fondant
- Tylose powder
- ½ cup royal icing
- Colour paste or gel (your choice of colour)
- 2 disposable piping bags
- Fondant mat or baking paper
- Small rolling pin
- Sugar glue
- Different sized blossom cutters
- Foam block (or new clean sponge)
- Fondant modelling tools
- Cranked /offset metal spatula (approx 8 in long, 2cm wide)
- Wilton forming cups/ flower drying stand (or empty egg carton)



- Embossing mat or textured rolling pin
- Fondant cutter/embosser
- Stitching tool
- Flower stamens (optional)
- Pearl dust (in your choice of colour)
- scissors
- various sized paint brushes
- sharp knife
- container to transport finished cupcakes



COURSE NAME: LADYBIRD CAKE

EXPERIENCE: BEGINNERS

TIME: 4 HOURS

COST: \$85

OBJECTIVE: Covering and decorating a cake baked in a bowl/soccer ball tin is versatile, fun and easy to learn. The skills learnt in making the ladybird cake can be applied to many other bowl shaped cakes such as a dinosaur, fairy toadstool, spaceship, princess...etc. No prior cake decorating experience is required. This class will introduce you to colouring and working with fondant, specialty cake decorating tools and how to cover a cake to create a stunning masterpiece that kids will love.

REQUIREMENTS:

- mudcake baked in a soccer ball tin or a 2L or 3L bowl (glass or metal) baked at least 1 day in advanced, preferably chilled in fridge
- 30 cm round cake board
- 10" cardboard cake board (or take a cake box and cut out a 25cm circle)
- 500g red fondant + 125g white fondant (mixed together)
- 125g black fondant + 30g white fondant (mixed together)
- 800g white fondant



COURSE NAME: TOYBOX CAKE  
EXPERIENCE: BEGINNERS-INTERMEDIATE  
TIME: 8 HOURS (COURSE RUN OVER 2 SESSIONS)  
COST: \$145

OBJECTIVE: This adorable cake will be the highlight of any child's party – suitable for birthdays or as a Christening or Shower Tea.

Students will spend the first session modeling the figurines. This will incorporate modelling skills which can be used in the future to make other figurines.

These will then be left to dry and students will return the following week to cover the cake (toy box) and then place the figurines.

Please note that whilst all efforts will be made to complete all the figurines shown – time restraints may limit being able to make all the figurines shown.

REQUIREMENTS:

- 9" uniced mud cake
- 13" square cakeboard
- 3 x 9" cakeboard (cardboard)
- 750G White Fondant
- 1KG White Moulding Paste
- 4 x Wooden skewers
- Paste / Gel Colours – blue, yellow, pink, purple etc (depending on what colours you want to use)
- Edible Glue
- Fondant Smoother
- Flower Moulding Tools
- Pastry Mat (large)

- Small and Medium to Large Rolling Pins



COURSE NAME: SESAME STREET CUPCAKES

EXPERIENCE: BEGINNERS

TIME: 2.5-3 HOURS

COST: \$50

OBJECTIVE: These adorable cupcakes will be popular for kids and adults alike!!  
Students will be taught the use of coloring buttercream as well as how to prepare and use a piping bag to ice the cupcakes. Students will make 2 each of Oscar, Elmo, Cookie Monster and Big Bird.

- REQUIREMENTS:
- 6-10 uniced cupcakes
  - 1 Litre of Buttercream / Whip 'N Ice (buttercream, if used, should be pure white for best results)
  - Paste Gels – Red, Moss Green, Royal Blue, Orange
  - 250g White Fondant
  - Black Edible Ink Pen (or thin paint brush and black gel)
  - Piping tip – 233
  - Piping Bag (disposable or reusable – 12")
  - Coupler
  - Container to transport cupcakes home



COURSE NAME: ROSES & FILLER FLOWERS

EXPERIENCE: BEGINNERS

TIME: 2 ½ -3 HOURS

COST: \$65

OBJECTIVE: Always admired those beautiful sugar roses and wished you could make them yourselves ? This course will give you an introduction of the concepts of sugar flowers including some basic terminology:

- Fondant vs Gum Paste / Flower Moulding Paste
- When and How to use Tylose / CMC / Gum Trag
- Flower wire – what is it and what is the difference between # 18 and # 30 gauge

Students will be shown how to colour their moulding paste / gum paste and then how, using rose leaf and petal cutters, to cut and shape the petals and leaves to make beautiful roses.

Students will also be shown how to make several types of basic filler flowers which are the perfect accompaniment to any flower or flower spray.

REQUIREMENTS:

- 500g 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)

- container with lid (for making up colour)
- Small container of icing sugar or cornflour
- 1 set of rose leave and petal cutters (set of 6 metal cutters)
- 1 rose calyx cutter (size appropriate to rose, 55mm preferred)
- Paste / Gel colours (pink and green – additional colours are optional if you want to make your roses in other colours)
- Dust colours (pink)
- Green flower wire medium gauge (26 – 28)

COURSE NAME: FRANGIPANI & FILLER FLOWERS

EXPERIENCE: BEGINNERS

TIME: 2 ½ -3 HOURS

COST: \$65

OBJECTIVE: Frangipanis are a popular flower on any cake. If you have always wanted to be able to make them yourselves but thought “I never could” – then this course is for you. This course will give you an introduction of the concepts of sugar flowers including some basic terminology:

- Fondant vs Gum Paste / Flower Moulding Paste
- When and How to use Tylose / CMC / Gum Trag
- Flower wire – what is it and what is the difference between # 18 and # 30 gauge

Students will be shown how to colour their moulding paste / gum paste and then how, using frangipani cutters, to cut and shape and make beautiful frangipanis in a variety of sizes.

Students will also be shown how to make several types of basic filler flowers which are the perfect accompaniment to any flower or flower spray.

REQUIREMENTS:

- 500g 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)
- container with lid (for making up colour)
- Small container of icing sugar or cornflour
- 1 set of rose frangipani cutters (set of 5)
- Dust colours (pink and or yellow)
- White flower wire medium gauge (26 – 28)