



Play with Your Food

Cell: 083 402 2331 ~ Fax: 086 558 5778

Advanced Course

Building confidence, nurturing creativity and learning about problem solving

	Bring with you:	Supplied for you:
Class 1: Design Learn all about cake design and how to bring your wildest imaginings to life Learn about the history of cake Learn how to draw your cakes Learn how to design cakes to a client's specifications Learn about perspective and perception	Your imagination	Your own drawing note book, coloured pens and pencils.
Class 2: Stencils and Airbrushing Learn how to use stencils to decorate a cake Learn how to operate and care for an airbrush Learn how to use airbrushing for textured effects and with stencils	Apron Box of equipment	Plastic icing, boards, textured mats and rolling pins, stencils, colours and dusts, royal icing, solvent, brushes, cake smoothers and icing sugar, colouring in books
Class 3: Building Structures Discussion about using different flavours and the practicality of alternative fillings and icings Discussion of extreme elements and how to integrate them into your cakes Learn how to build stable structures using pipes, columns, spacers and supports Learn how to make and use cereal treats Learn how to operate the jigsaw	Apron Box of equipment	Once cake per person in various sizes, plastic icing, butter. Dummies, boards, smoothers and icing sugar, pipes and variety of joiners, columns, glasses, stands, dowels, clamp, saw, Rice Krispies, marshmallows, jigsaw and wood, box to take your tier home in Extreme elements (motors, lights etc),
Demo 1: Topsy-Turvy/Mad Hatter's Cake Watch and be involved in bringing your own designs to life	Apron	Everything needed for the cakes, requirements to be discussed during class
Demo 2: Wedding Cake Watch and be involved in bringing your own designs to life	Apron	Everything needed for the cakes, requirements to be discussed during class
Demo 3: Fairy Tale Cake Watch and be involved in bringing your own designs to life	Apron	Everything needed for the cakes, requirements to be discussed during class
Demo 4 :Themed Cake Watch and be involved in bringing your own designs to life	Apron	Everything needed for the cakes, requirements to be discussed during class
Demo 5: Extreme Cake Watch and be involved in bringing your own designs to life	Apron	Everything needed for the cakes, requirements to be discussed during class
Graduation Each person must complete a cake for the end of year competition in order to graduate		

Please note that you will not be required to attend all of the demos but you must attend at least 3 in order to graduate. All demos will feature a tiered cake, using a selection of your designs done in the class. All of you will be involved in the planning and execution of cakes done for the demos.



Play with Your Food

Cell: 083 402 2331 ~ Fax: 086 558 5778

More about the class:

- To qualify for the Advanced Course, you must have completed the Beginner 8 Week Course.
- The Advanced course will be run through out the year (with morning and evening courses in both the first and second half of the year. In order to graduate from the course you must attend all the classes (classes 1-3) and you must attend at least 3 of the 5 Saturday Morning Demos on Cake Construction. You must also submit a final project for the end of year competition. For more guidelines on the end of year project, contact Julie.
- Please note that the Demos may commence before the first class of the advanced course.

Where:

- The courses are run in my home in Observatory. I haven't published my address on the internet (probably not safe) so pop me an email and I will send you the address and a map.

Costs

- The cost of the course is R1000 per person for the classes (1-3), this includes all the ingredients and equipment that is needed during the classes PLUS a cost of R200 per dem that you attend. You can attend the dems at any time and any dems you may have attended in the past will count towards your graduation requirement.

How to book

- Fill in the class booking form and email it back to me with a proof of payment for the cost of the course (R1000). Please note that booking is on a first come, first served basis, and proof of payment is required to secure your booking. Remember to let me know if you require the icing box.
 - All bookings must be booked and paid for **1 week** in advance of the commencement of the course.
 - You are welcome to pay for the demos, as and when you attend them.
 - If there are not enough confirmed bookings (I require a minimum of 4 people to run) I will let you no later than 72 hours before the class is due to begin and your money will be refunded.
 - **Please note:**
 - Payment must be made in full upon booking.
 - If you cancel before the 72 hour cut off point your money will be refunded. If you cancel after that or you are absent from any or all of the classes, NO refunds or transfers will be made
 - There will be no credits or transfers made for missed classes
 - If you are absent from a class there will be **no** make up classes.
- No exceptions!**



Play with Your Food

Cell: 083 402 2331 ~ Fax: 086 558 5778

Contents of icing box:

Please note – if you are unsure about any of the equipment on the list rather wait until the first class, so that you can see exactly what you require.

Available from the Baking Tin or other specialty baking shop:

Modeling tools (You will only require the Bone tool and the Dresden tool (also called Veining tool) – JEM)

Petal pad (small round – JEM)

Palette knife (Small size, flat – Ateco)

Leaf cutter set (Mixed leaf cutters – JEM)

Blossom cutters set (Primula and blossom set – JEM)

Rose cutters (Rose petal and calyx set – JEM)

CMC (1x small container)

Piece of polystyrene (roughly 12x12x4cm)

Large square board (30cm)

Nozzles (You will need a #1, a #3 and a star nozzle (any of the nozzles numbered 27-33) – Ateco)

Stamens (1 bunch – any colour of your choice)

Covered wires (green)

Roll of greaseproof paper

Paint brushes (one small and one large)

Available from Pick 'n Pay

Holsum or Wooden spoon

Available from Hardware store

Pliers (must be small pair of needle nosed pliers)

You will also need

Small pair of scissors

Tool box (to keep everything in)

Small Tupperware container (to hold about 50ml)

Small rolling pin (will be supplied to you)