




Play with Your Food

Cell: 083 402 2331 ~ Fax: 086 558 5778

37 Wrench Road, Observatory, Cape Town, 7925

 33° 56.451' S 18° 28.191' E

Basic 8 week Course

Learn the basics of sugar craft, icing and cake decorating


	Bring with you:	Supplied for you:
<p>Class 1: Learn to make royal icing and basic piping skills (shell border, snail trail, lines, basket weave and writing) Learn to make petal paste</p>	Icing box (your basic equipment that you will need to own)	Eggs, icing sugar, sieves
<p>Class 2: Learn to make sugar roses Learn to make petal glue</p>	Icing box and petal paste (made in lesson 1)	White spirits or vinegar, colours and dusts, thin cloth and maizena
<p>Class 3: Learn to cover a cake (working with marzipan and sugar paste) Finish off your sugar roses</p>	Icing box and a fruit cake (optional) Also bring along your roses so that you can compete them Apron	Cake board, polystyrene dummy, royal icing, rolling pins, cake smoothers, pastry brushes, apricot jam, icing sugar, sieves, marzipan and sugar paste (1kg per person of each) Coloured dusts for roses
<p>Class 4: Learn to ice fresh cakes (chocolate gateaux with chocolate ganache) Learn the basics of working with chocolate (make a chocolate collar, pipe chocolate, make chocolate curls (caraque) and chocolate leaves and work with chocolate modeling paste to make roses and fans)</p>	Apron	Cakes (one per person), cake board, white and dark chocolate, cream, rose leaves and bubble wrap, small sandwich bags, paint scrapers, box to take your cake home in
<p>Class 5: Learn to make blossoms, leaves, daisies and berries Learn to put together a sugar flower bouquet</p>	Icing box and petal paste (if you still have left enough left-over from lesson 1, if not make more at home the day before the class) as well as your roses	Colours and dusts, polenta, florist's tape, egg boxes,
<p>Class 6: Learn to do embroidery and lace Learn to make crystallized roses, petals and other edible flowers</p>	Icing box, all your flowers/bouquets and your dummy cake covered in lesson 3) Please bring your notes.	Roses, eggs, castor sugar, cooling rack, pastry brushes, Royal icing, wax paper
<p>Class 7: Start your own project (wedding cake, Christmas cake or novelty cake)</p>	Icing box, and all the ingredients that you need for your chosen projects	
<p>Class 8: Finish off your own project and present it to your classmates Graduation</p>		



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More about the class:

- The basic icing skills course is given once a week for 8 weeks, mornings or evenings and the class runs for about 3 hours. Evening courses run from 6:30-9:30pm and morning classes run from 9:30am to 12:30pm
- Please check the class dates for the next class
- We require a minimum of 6 people and a maximum of 10 people to run the class
- Above is a course outline of the classes

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 R2500 per person, excluding the cost of the icing box, but including the other requirements for each class (classes 1-6). Please note that you will need to bring along your own ingredients for classes 7 and 8.
- Each person will require a basic icing box of their own. The basic icing box will also be available to purchase from me for a cost of R750 (yours to keep) or you can get the items on the list below yourself from me or any other baking shop. If you would like me to supply the icing box for you please let me know when you book for the course.

Class 7 and 8

- Classes 7 and 8 are a project of your choosing that you will complete in the class, for this project you will bring along all the ingredients that you require to complete your project.
- The idea behind the project is that you can choose a project that will use the skill that you have learned in the course, or to compliment the course by trying out things that you either want to practice or were not covered in the course.
- If you feel unable/unwilling to choose a project, you will be assigned a project for my "cakes for orphans" charity.


How to book

- Fill in the class booking form and email it back to me with a proof of payment for the FULL cost of the course. 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 made and paid for in full **1 week** before the commencement of the course.
 - If there are not enough confirmed bookings (I require a minimum of 6 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.
 - If you have a group of 6 or more, you are most welcome to book your own private class at a time that suits you, but do book well in advance in order to avoid clashes with my other classes.
 - **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!**



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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)
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)