

2018 / 2019

<b>Course Code</b>	PD633-SS
<b>Tutor</b>	Mrs Emma Kennish
<b>Venue</b>	UCM, Homefield Road, Douglas
<b>Cost</b>	£34
<b>Start Day, Date &amp; Time</b>	Saturday 26 <sup>th</sup> January 2019 10am – 4pm
<b>Number of Weeks / Sessions</b>	1 day

### What is the course about?

Learn how to decorate a giant cupcake suitable for a special occasion/celebration. Students are required to provide their own ingredients/cupcakes and equipment.

### Previous experience:

No previous experience is required. Everybody welcome.

### Equipment you need to bring:

I would recommend purchasing from [Amazon.co.uk](http://Amazon.co.uk) as I know they have everything.

An apron

x1 sponge giant cupcake

x1 9 inch round cake board & giant cupcake box

Enough Buttercream to cover and fill a giant cupcake

Jam

1lb Fondant icing

Flower paste

2d Wilton icing nozzle & icing bags

Icing sugar

Edible glue

Tylo powder

Any paste colours they have

Any other decoration you may wish to use glitters pearls etc.

### General Information:

The times advertised for courses, especially 1-day and short courses, will normally include break(s) and a lunch period, as appropriate, and by agreement with the tutor at the sessions.

Students attending one-day workshops might like to note that there are hot/cold drinks and snack vending machines (crisps, sweets, chocolate, biscuits etc) in the College Refectory, which will be open during the day, but there are no sandwiches etc available, so students might like to bring a packed lunch with them, which can be consumed in the Refectory.

Some venues may have restricted parking facilities, disc parking etc, so please also be aware of this.

**Who should I contact?**

For further information, please contact the Programme Area Secretary on 648204.