

2019 / 2020

Course Code	Q3504
Tutor	Mrs Emma Kennish
Venue	University College Isle of Man, Homefield Road, Douglas
Cost	£100
Start Day, Date & Time	Monday 30 th September 2019 6.30pm – 8.30pm
Number of Weeks / Sessions	8 Weeks

What is the course about?

Basic introduction to decorating cakes, royal icing, marzipan modelling, sugar flowers and decorating your own cake. Demonstration / practical course. Students are required to provide their own ingredients and equipment.

Previous experience:

No previous experience required, all welcome.

Equipment you need to bring:

Please do not buy too much initially; it is not necessary to bring all the equipment on the first evening, please bring only the items you may have already at home. I will go through the equipment needed at the first class.

Week 1

Intro to the course, discuss equipment required for the rest of the classes. Introduction to piping skills – Equipment needed: piping tubes no: 1,2,3, stars and small petal (metal seamless tubes), tube cleaning brush (handy, but not essential).

Week 2

Recap on piping skills, and learning to pipe flowers, followed by making moulded roses with sugarpaste – equipment needed: piping tubes and sugarpaste.

Week 3

Basic flower modelling, assembling and colouring/start modelling with florist paste – equipment needed: Flower cutters, cocktail sticks, small rolling pin, colours and dust, scissors, white florist wires (no 26 or 28) and green florist tape.

Week 4

Embossing, stencilling, crimping and brush embroidery - equipment needed: 10" Square cake drum, embosser (such as patchwork cutter), crimper and piping tubes.

Week 5

Cover cake with marzipan, and marzipan modelling - equipment needed: cake, cake drum 2" larger than cake, smoother, marzipan and colours.

Week 6

Covering cake with sugar paste, demo on embossing, modelling with sugar paste and/or marzipan continued – equipment needed: clay gun, patchwork cutters, plaque cutters, rolling pin, sugar paste, embosser, crimpers, garret frill cutter, cocktail sticks.

Week 7

Continue work on own caketop decorations and embellishments on cakes – equipment needed: cake decorating toolbox carrier.

Week 8

To complete cake design.

If you would like to purchase any of the equipment above, I would suggest Butler's Choice in Douglas, The Complete Cookshop in Port Erin or the Kitchen Department at Tynwald Mills, St John's. You could also try the internet sites for cake decorating supplies e.g. www.squires-shop.com , or www.almondart.com , or www.cakecraftworld.co.uk , or www.ebay.co.uk

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.