

2019 / 2020

<b>Course Code</b>	Q3505
<b>Tutor</b>	Mrs Emma Kennish
<b>Venue</b>	University College Isle of Man, Homefield Road, Douglas
<b>Cost</b>	£100
<b>Start Day, Date &amp; Time</b>	Monday 6 <sup>th</sup> January 2020 6.30pm – 8.30pm
<b>Number of Weeks / Sessions</b>	8 Weeks

### What is the course about?

Learn more cake decorating skills in royal icing, marzipan and sugarpaste. Demonstration / practical course. Students are required to provide their own ingredients and equipment.

### Previous experience:

Previous experience is required.

### Equipment you need to bring:

I have set out below a provisional equipment list for the course.

#### Week 1

Marzipan cake using the method suitable for a cake which is to be royal iced. Demonstration of simple runouts. – Equipment needed: A design plan of cake to be made-incorporate piping skills, and runout(s). A fruit cake suitable for the planned design. Cake drum at least 2" large and same shape as cake. Natural coloured marzipan-enough to cover cake. Smoother.

#### Week 2

Start coating cake with royal icing-demonstration then practical. Demonstration and practical-simple piped lace pieces. Equipment needed: Metal straight edge-at least 12" long. Metal side scraper. 2 lots of royal icing-1 strong and 1 made using glycerine for coating (enough to coat cake at least 3 times). Plain piping nozzles.

#### Week 3

Students to coat cake with another layer of royal icing. Demonstrate use of patterned side scrapers. Demonstrate scroll work (recapping from beginners course), basket weave and take overpiping to another level. Equipment needed: Coating strength royal icing. Straight edge and side scraper. Piping tubes-plain, star and basket weave.

#### Week 4

Students to continue coating their cakes. Students to make runouts to their designs. Equipment needed: Suitable royal icing. Piping tubes/tools.

#### Week 5

Students to continue work on their individual designs under tutor guidance. Equipment needed: Suitable royal icing. Piping tubes/tools.

## Week 6

Students to complete their cakes by piping and attaching any embellishments and runouts. Equipment needed: Suitable royal icing. Piping tubes/tools.

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](http://www.squires-shop.com) , or [www.almondart.com](http://www.almondart.com) , or [www.cakecraftworld.co.uk](http://www.cakecraftworld.co.uk) , or [www.ebay.co.uk](http://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.