

2019 / 2020

<b>Course Code</b>	Q3603
<b>Tutor</b>	Mrs Emma Kennish
<b>Venue</b>	UCM, Homefield Road, Douglas
<b>Cost</b>	£35
<b>Start Day, Date &amp; Time</b>	Saturday 14 <sup>th</sup> March 2020 10am – 4pm
<b>Number of Weeks / Sessions</b>	1 day

### What is the course about?

Learn how to decorate beautiful Easter themed cakes using fondant and butter icing, and learning techniques that can be used for other special occasions.

### Previous experience:

No previous experience is required. Everybody welcome.

### Equipment you need to bring:

Please feel free to bring your own cutters / decorations.

An apron or overall

12 cupcakes

A selection of dust colours, gel colours, edible glitter, edible glue and paint brushes

1 packet of Squires kitchen flower paste

Small rolling pins (if you have some)

Buttercream

Enough fondant icing to cover the cakes plus extra for making decorations

Icing sugar

Plastic piping bags

A selection of piping nozzles - i.e. Wilton 2D nozzles, which can be bought from Amazon.

Something to carry your work home in.

### 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.