

# CAKE DECORATING

## CAKE DECORATING FOR BEGINNERS

Basic introduction to decorating cakes, royal icing, marzipan modelling, sugar flowers and decorating your own Christmas cake. Demonstration/practical course. Students are required to provide their own ingredients and equipment. See EN620-SM for follow on course. *Leaflet available.*

## CAKE DECORATING FOR IMPROVERS

Learn more cake decorating skills in royal icing, marzipan and sugarpaste. Demonstration/practical course. Students are required to provide their own ingredients and equipment. Ideal follow on course to EN619-AM. *Leaflet available.*

## CHRISTMAS WIRED SUGAR FLOWERS

Seasonal wired sugar flowers. Make wired sugar flowers and foliage, to display on a Christmas cake/celebration cake. Beginner to intermediate skills.

## CUPCAKE DECORATING FOR BEGINNERS WORKSHOP

Learn how to decorate individual cupcakes with fondant icing and buttercream. Make edible decorations using piping skills. Students are required to provide their own ingredients/cupcakes and equipment. No previous knowledge/skills required. *Leaflet available.*

## TASTER TO WIRED SUGAR FLOWERS

Learn the basic techniques used to make any wired sugar flowers. Includes rolling out, thrilling, pulled flowers, fantasy flowers and Mexican hat. Beginner to intermediate skills.

## CHRISTMAS CAKE & CUPCAKE DECORATING WORKSHOP FOR ALL ABILITIES

Learn how to ice and decorate your own Christmas cake or Christmas cupcakes. Students are required to provide their own ingredients/cake/cupcakes and equipment. No previous knowledge/skills required. *Leaflet available.*

## GIANT CUPCAKE DECORATING WORKSHOP FOR ALL ABILITIES

Learn how to decorate a giant cupcake suitable for a special occasion/celebration. Students are required to provide their own ingredients/cupcakes and equipment. No previous knowledge/skills required. *Leaflet available.*

## EASTER CAKES/CUPCAKE DECORATING WORKSHOP FOR ALL ABILITIES

Learn how to decorate individual cupcakes/cakes for Easter with fondant icing and buttercream and make edible decorations using piping skills. Students are required to provide their own ingredients/cupcakes and equipment. No previous knowledge/skills required. *Leaflet available.*

DAY	VENUE	COURSE CODE	COURSE TITLE	START DATE	TIME	LENGTH	TUTOR	FEE
Mon	SNLS	EN619-AM	Cake Decorating for Beginners	02/10/17	18.30 - 20.30	8 wks	Mrs E Kennish	£96
Mon	SNLS	EN620-SM	Cake Decorating for Improvers	08/01/18	18.30 - 20.30	8 wks	Mrs E Kennish	£96
Thu	SNLS	EN647-AX	Christmas Wired Sugar Flowers	09/11/17	18.30 - 20.30	6 wks	Mrs A Walker	£73
Sat	UCM	PD636-AS	Cupcake Decorating for Beginners	14/10/17	10.00 - 16.00	1 day	Mrs E Kennish	£33
Sat	UCM	PD638-AS	Taster to Wired Sugar Flowers	14/10/17	10.00 - 16.00	1 day	Mrs A Walker	£33
Sat	UCM	PD622-AS	Christmas Cake & Cupcake Decorating	25/11/17	10.00 - 16.00	1 day	Mrs E Kennish	£33
Sat	UCM	PD633-SS	Giant Cupcake Decorating	27/01/18	10.00 - 16.00	1 day	Mrs E Kennish	£33
Sat	UCM	PD624-SS	Easter Cakes/Cupcake Decorating	17/03/18	10.00 - 16.00	1 day	Mrs E Kennish	£33

## LOCATION QUICK REFERENCE

UCM	University College Isle of Man, Homefield Road, Douglas
WKEN	William Kennish Engineering Centre - Greenfield Road, Douglas
GLEN G	Glencrutchery School Gym
GLEN P	Glencrutchery School Pool, Douglas
KENS	Kensington Road Youth Arts Centre
SCOILL	Scoil yn Jubilee (Murray's Road Primary School)
SNLS	St Ninian's Lower School, Bemahague, Onchan

WILL	Willaston Primary School
FOX	Foxdale Primary School
PEEL	Peel Clothworkers Primary School
QEII	Queen Elizabeth II High School
BALLAS	Ballasalla Primary School
CRHS	Castle Rushen High School
RGS	Ramsey Grammar School
RYCC	Ramsey Youth & Community Centre

**IN ORDER TO BE SURE OF SECURING A PLACE ON THE COURSE, PLEASE ENROL AT LEAST TWO WEEKS PRIOR TO THE START DATE.**