

Cake Decorating Classes

Introduction to Cake Decorating

\$ 175.00

This class is for the beginner. Learn the basics of cake decorating. Instructions will include how to decorate cupcakes and birthday cakes, how to mask and fill cakes, rolled fondant, piping flowers and writing on cakes. Take home your own personally decorated cake and cupcakes.
 Tools Required: Apron, pencil, scissors, 13 inch palette knife (straight or offset) and a dish towel.
 Four, 3 hours classes - one each week



620 2017 September 12 - October 3 6:30 pm - 9:30 pm Tuesday

617 2017 October 5 - 26 6:30 pm - 9:30 pm Thursday

Intermediate Cake Decorating

\$ 175.00

Learning more control of your piping bag, you will create a string work cake covered in rolled fondant and topped with a bouquet of assorted sugar flowers and ribbon puffs.
 Tools Required: 8" palette knife, fondant smoother, paring knife, 12" ruler, crimper, embosser, apron, dish towel, scissors, pencil plus the supplies from Introduction to Cake Decorating.
 Prerequisite: McCall's Introduction to Cake Decorating or working knowledge of piping skills.
 Four, 3 hours classes - one each week



645 2017 October 10 - 31 6:30 pm - 9:30 pm Tuesday

Wedding Cakes

\$ 250.00

"Design your very own" 3-tier wedding cake using rolled fondant. Demonstrations and instructions will include styling, covering cakes, construction and transportation.
 Tools Required : Supplies from Introduction and Intermediate Cake Decorating and a dish towel.
 Prerequisite : Introduction and Intermediate Cake Decorating or a strong knowledge of cake decorating and rolled fondant.
 Four, 3 hours classes - one class each week.



619 2017 November 7 - 28 6:30 pm - 9:30 pm Tuesday

Cake Decorating Workshops

Cupcakes Fit for the Czar

\$ 85.00

Students will learn the secrets of how to use and make beautiful cupcakes with the "famous Russian tips." Each person will take home 24 elaborately decorated cupcakes, that even the Czar would be impressed with!

Tools Required: 1 Set of Russian Tips, 6 Russian Ball Tips (optional), Tip #352, Small Pallet Knife, Scissors, Russian Tip Coupler, 3 Tri-colour Russian Tip Coupler (optional), 3 Tri-colour Russian Ball Tip Coupler (optional), 15 of 12" Disposable Piping Bags, 3 of 18" Disposable Piping Bags (#5529), Tea Towels, Apron, Pen/Pencil, Note book to take notes, Ziploc bag to take tools home

Prerequisite: None

One. 3 hours class




20381 2017 November 2 6:30 pm - 9:30 pm Thursday

Eunice the Unicorn Workshop

\$ 85.00

Join us in this class and bring Eunice the Unicorn to life. Students will cover a soft vanilla cake with fondant, and will be taught how to make edible horns, ears and mane. This class is sure to make any unicorn fan smile!

Tools Required: Fondant smoother, Paint Brush #3 Flat & #00 liner brush, 3 Disposable 12" Pipping bags, Tip #1M Wilton or #32 Ateco, Scissors, Small pallet knife, Paring knife, Tea Towel, Pen/Pencil, Note book (for note taking), Small Rolling Pin, Apron, Ziploc Bag (to take tools home), Dressmaker measuring tape (not ruler)

One. 3 hours class




641 2017 November 8 6:30 pm - 9:30 pm Wednesday

No 4 Sides are the Same

\$ 160.00

Join this exciting class where every night is something new! In this four night class students will explore a new technique every night to add to their cake. This class will cover working with chocolate leather, cocoa painting, brush embroidery and different techniques for lettering and writing to adorn your cake. Students will be taking home a two-tier faux cake (6" & 10")

Tools Required: Tip # 3, 12" Featherweight decorating bag, Coupler, Flat # 3 brush Round # 1, 2 & 3 brush, Fondant Smoother, Small off-set spatula, 9" non-stick rolling pin, 6" or 12" ruler, Dressmakers Tape, Set of Round nesting cutters (1" - 4" sizes), Pizza cutter, Small Paring Knife, Apron, Tea Towel, Pen/Pencil and Notebook for notes.

Four, 3 hours classes



20395 2017 November 9 - 30 6:30 pm - 9:30 pm Thursday

Cake Decorating Workshops Continued

Cookie Decorating "101" Plus

\$ 125.00

During this 2 night class, students will learn the fundamentals of cookie decorating by learning the different consistencies of fondant coverage. Students will also learn more advanced techniques such as, cookie painting, and stenciling. Students will take home all of their cookie works of art.

Tools Required : Small pallet knife, 10 disposable piping bags, one of each of the following tips #1, #1.5, or #261,#2, #102 and two of #3, non-stick 9" rolling pin, paint brush #2 round, small stencil to fit 3" circle, small set of daisy or blossom plunger cutters, apron, dish towel and pencil.

Prerequisite : None

Two, 3 hours classes



840 2017 November 20 & 22 6:30 pm - 9:30 pm Monday and Wednesday

Fabulous Cupcakes

\$ 85.00

Students learn the pairing of fillings to the cupcake. You will take home 2 dozen exotic cupcakes to enjoy and share. Decorations will depict the four seasons and elegant cupcakes using fondant designs.

Tools Required : Pastry tips : 1 of each #1M, #2D, #4 plain, 6 disposable bags, small spatula, apron, tea towel, pen/pencil.

Prerequisite : None

One, 3 hours class



3512 2017 November 25 9:30 am - 12:30 pm Saturday

Sugar Craft Classes

Gum Paste Flowers

\$ 175.00

In these 4 nights of making gum paste flowers, you will learn how to make a variety of life size florals such as: Peony, Magnolia, Tulip and Iris with their correspondent foliage. All flowers will be made into an arrangement for you to take home.

Tools Required: Ridge board, non-stick rolling pin, a gem veiner tool, a firm former, a set of modelling tools and the following cutters: Peony, Magnolia, Tulip and Iris.

Prerequisite: None

Four, 3 hours classes.



627 2017 October 5 - 26 6:30 pm - 9:30 pm Thursday

Sugar Works

\$ 250.00

This has been a highly requested class by our students. This 3 evenings class will introduce you to the art of creating, casting, pulling and blowing sugar.

Tools Required: Cotton gloves, scissors (not embroidery), paring knife, dish towels, 100% Latex disposable gloves (tight fitting – at least 10 pairs) and needle nose pliers. Bring along a lot of liquids to keep hydrated.

Prerequisite : None

NOTE : Please be aware that the material and ingredients used will be HOT.

Three, 3 hours classes.



20220 2017 December 4 - 6 6:30 pm - 9:30 pm Monday - Wednesday

Chocolate Workshops

Traditional Truffles

\$ 90.00

Join our truffle workshop and make the "Great Chocolate Truffle" Students will learn how to make truffle ganache, how to hand roll truffles then finish off by dipping your truffle in fine Belgium chocolate. Work with 3 different truffle recipes to create and take home a dozen to share or indulge all for yourself.

All materials for this class is supplied however you may wish to bring an apron and a pen.

One, 3 hours class



671 2017 November 15 6:30 pm - 9:30 pm Wednesday

Gourmet Truffles

\$ 90.00

Bringing more exotic flavors to this truffles class, Chili truffle, Manhattan, Salted Caramel and more. Using pure Belgium chocolate and fresh cream. Students take home their wonderful and delicious creations made in this workshop!

All materials for this class is supplied however you may wish to bring an apron and a pen.

One, 3 hours class



7299 2017 November 16 6:30 pm - 9:30 pm Thursday

Pure Chocolate

\$ 90.00

You will learn how to temper pure chocolate, do hollow molding, make chocolate curls and a variety of fillings. You'll take home a delicious variety of chocolates made in this workshop!

All materials for this class is supplied however you may wish to bring an apron and a pen.

One, 3 hour class



678 2017 November 23 6:30 pm - 9:30 pm Thursday

Baking Workshops

Macarons

\$ 90.00

Create an array of traditional macarons with a variety of flavors and fillings. Students will take home a variety of macarons to enjoy. All materials for the class are supplied however you may wish to bring an apron and a pen.
One, 3 hours class. *May run over time.



636 2017 September 16 9:30 am - 12:30 pm Saturday

3644 2017 November 25 9:30 am - 12:30 pm Saturday

Gluten-Free Baking

\$ 160.00

More and more people today are trying to reduce or eliminate gluten from their diet. In this hands-on workshop, we show you the basics of gluten-free baking. All recipes provided in this class are all from scratch, using gluten-free flour (no pre-mixes). A light lunch is provided in this all day baking workshop. Students will make and take home their own delicious gluten-free treats. All materials for the class are supplied however you may wish to bring an apron and a pen.
One, 7 hours class. *May run over time.



17039 2017 September 23 9:30 am - 4:30 pm Saturday

Bread

\$ 160.00

Ever thought of making your own bread? Join us for this one day bread making class; start by making your own dough, then progress into a variety of Onion, Cheese & Herb, French and Braided breads. We will make our own lunch by making fresh Pizza. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen.
One, 7 hours class. *May run over time.



633 2017 September 30 9:30 am - 4:30 pm Saturday

Pies and Tarts

\$ 160.00

Just in time for Thanksgiving. Make a variety of pies and tarts: Pecan Tart, Linzer Torte, Apple Rhubarb Pie. You will be making a quiche for lunch. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen.
One, 7 hours class. *May run over time.



17041 2017 October 7 9:30 am - 4:30 pm Saturday

Danish Pastries

\$ 90.00

Join us for a delightful time making the envy of every baker, delicious authentic Danish pastries. An assortment of custard, strawberry, apple and lemon danish, pockets and twists will be made. Students take home the goodies made in class. All materials for the class are supplied however you may wish to bring an apron and a pen.
One, 4 hours class. * May run over time.



668 2017 October 14 9:30 am - 1:30 pm Saturday

Baking Workshops Continued

Croissants

\$ 90.00

Make these delicious but simple rich, buttery Croissants. Selection include, almond, chocolate and plain. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen.
One, 4 hours class. *May run over time.



618 2017 October 21 9:30 am - 1:30 pm Saturday

Artisan Bread

\$ 160.00

Create a tempting range of European inspired rustic artisan bread. Focus on mixing, kneading, folding & shaping techniques. From sandwich bread, to everyday breads, to festive breads. In addition we will make our own lunch by making a fresh Rosemary Focaccia. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen.
One, 7 hours class. *May run over time.



15387 2017 October 28 9:30 am - 4:30 pm Saturday

Puff Pastry One

\$ 160.00

Learn to make delicious cream horns, cheese straws, turnovers, palm leaves, sausage rolls and Napoleon slices! A light lunch is provided with this all day baking workshop. All materials for the class are supplied however you may wish to bring an apron and a pen.
One, 7 hours class. *May run over time.



652 2017 November 18 9:30 am - 4:30 pm Saturday

Dessert Cakes I

\$ 160.00

Learn to make these desserts that will impress all of your dinner guests. A Truffle Cake, Florentiner Torte and a Fruit Torte. Students take home the cakes made in class. A light lunch is provided in this all day baking workshop. All materials are supplied for this class however you may wish to bring an apron and a pen.
One, 7 hours class. *May run over time.



20093 2017 November 4 9:30 am - 4:30 pm Saturday

Dessert Cakes II

\$ 160.00

Create an assortment of delightful desserts....Georgina cake, Charlotte torte, and a Sacher torte. Students take home the cakes made in class. A light lunch is provided in this all day baking workshop. All materials are supplied for this class however you may wish to bring an apron and a pen.
One, 7 hours class. *May run over time.



10549 2017 November 11 9:30 am - 4:30 pm Saturday

Dessert Cakes III

\$ 160.00

Create an assortment of delightful desserts: Black Forest Cake, Strawberry Shortcake and a No Bake Cheesecake. Students take home the cakes made in class. A light lunch is provided in this all day baking workshop. All materials are supplied for this class however you may wish to bring an apron and a pen.
One, 7 hours class. *May run over time.



635 2017 December 2 9:30 am - 4:30 pm Saturday

Professional Courses

PME Module I - Royal Icing & Piping

\$ 450.00

This course, taught by Kay Wong a registered and approved PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. Students will learn the fundamentals of cake decorating, icings, assembly, balance, presentation, portion sizing and transportation. You will learn the techniques of coating cakes, cake templates, basic and advanced piping techniques, piped flowers, inscriptions techniques, colour flow and run-outs borders techniques, collar and extension borders, lace patterns techniques, Australian string-work and again the all important control of the piping bag.

Materials required : 2 Tea towels, Apron, Pen and Notepad

All other materials, tools and equipment are included in the cost of the class

Four, 7 hours classes



4042 2017 September 11 - 14 9:00 am - 4:00 pm Monday - Thursday

559 2018 April 8, 9, 15, 16 9:00 am - 4:00 pm Sunday and Monday

PME Module II - Sugar Paste

\$ 450.00

This course, taught by Kay Wong a registered and certified PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. In this course students learn the techniques needed to cover a cake with rolled fondant, how to colour rolled fondant, crimping, embossing, fabric effects, textured drapes, frill ribbon and bows, modeling fun figures, smocking, inlays, and appliques. You will also be shown the various ways of stacking and supporting multi-tiered cakes. The easy way to use rolled fondant for cupcakes. Additional topic that will be discussed are colour balance and presentation, cake portions, pricing guidelines, taking cake orders, rentals, deposits and payments, copyright and license agreements.

Materials required : Tea towels, Apron, Pen and Notepad

All other materials, tools and equipment are included in this class.

Four, 7 hours classes



4046 2017 September 18 - 21 9:00 am - 4:00 pm Monday - Thursday

560 2018 April 29, 30 & May 6, 7 9:00 am - 4:00 pm Sunday and Monday

Professional Courses Continued

PME Module III - Sugar Flowers

\$ 475.00

This course, taught by Kay Wong a registered and approved PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. Students will learn how to capture the botanical look of life like flowers. The different techniques used with wired and unwired flowers and sprays. Roses, gerbera daisies, calla lilies, and blossoms will be taught followed by the more complex line of flowers, the carnations, a variety of orchids, sweet peas, hibiscus, petunias and sunflowers. Additional topics that will be discussed is how to enhance the use of sugar flowers in arrangements and bouquets, cake knives and stands, the use of sugar flowers vs the use of silk or fresh flowers, costing and pricing.

Materials required : 2 Tea towels, Apron, Pen and Notepad

Optional : Gum Paste Ridged Board. All other materials, tools and equipment are included in this class.

Four, 7 hours classes



4049 2017 September 25 - 28 9:00 am - 4:00 pm Monday - Thursday

561 2018 May 27, 28 & June 3, 4 9:00 am - 4:00 pm Sunday and Monday

Swiss Chocolate Techniques

\$ 650.00

Learn tempering of pure chocolate, hand dipping, cooking fondant and corn starch molding. Make delicious centers from nougats, nuts, marzipan and fondant. Liqueur chocolates, truffles and hollow molding of small and large pieces are also taught. In addition you will cut-out and form a box out of chocolate pieces while using chocolate modeling paste to decorate. Be prepared to take home some delicious creations.

All recipes and patterns will be provided.

Five, 7 hours classes



17045 2018 January 22 - 26 9:00 am - 4:00 pm Monday - Friday

Advanced Swiss Chocolate Techniques

\$ 400.00

For those who have mastered tempering chocolate. This advanced course shows various ways to make chocolate fillings using a food processor, microwave and marble slab. Colored cocoa butter and chocolate transfer techniques are also covered. Learn to make Jellies and Nougats. Create your own showpiece!

Everything made is taken home.

Prerequisite : Working knowledge of tempering chocolate

Three, 7 hours classes



17043 2018 January 29 - 31 9:00 am - 4:00 pm Monday - Wednesday

Professional Courses Continued

Basic Baking One

\$ 395.00

Learn how to mix, bake and finish a variety of baked goods, including cakes, cookies, pies, icings and fillings. Understand why, when and how to use different ingredients. This course is hands-on. All products made in the class will be taken home to be enjoyed!

All materials for the class are supplied however you may wish to bring an apron and a pen.

Three, 7 hours classes



13674 2018 May 3 - 5 9:00 am - 4:00 pm Thursday - Saturday

Basic Baking Two

\$ 395.00

An extension to Basic Baking One. Kay takes you to a more in depth understanding of ingredient usage. Student will make Croissants, Coffee Cakes & Breads, Puff Pastry with a savory twist, Cream Brulee and Salted Caramel Chocolate Cake. This course is hands on. All products made in the class will be taken home to be enjoyed!

All materials for the class are supplied however you may wish to bring an apron and a pen.

Three, 7 hours classes



20232 2018 May 10 - 12 9:00 am - 4:00 pm Thursday - Saturday

Christmas Workshops

Holiday Baking and Treats

\$ 160.00

Bake up a storm of cakes and cookies in this class! Students will be making and taking home a Stollen, Chantile Roll, Gingerbread Loaf, an assortment of cookies (Peppernusse, Scottish Shortbread, Mini Cinnamon Roll cookies, Snickerdoodles, Petticoat Tails, McCall's Shortbread and White Chocolate Cranberry Cookies). This class will be perfect for your last minute holiday baking.

A light lunch is provided. All materials for the class are supplied however you may wish to bring an apron and a pen.

One, 7 hours class

NEW

10800 2017 December 9 9:30 am - 4:30 pm Saturday

Christmas Miniatures

\$ 160.00

Just in time for Christmas and ready to Wow your friends. You will learn to make and take home an array of small desserts: Mincemeat Tarts, Christmas Crackers, Money Pockets, Meringue Baskets, Mushrooms, Florentine, Flour-less Chocolate Cake, Grand Marnier Tartlets. Great for your Christmas entertaining.

A light lunch is provided. All materials for the class are supplied however you may wish to bring an apron and a pen.



20229 2017 December 16 9:30 am - 4:30 pm Saturday

Kids Corner

Wilton for Tweens 1 - Cake Decorating

\$ 125.00

For the beginner, you will build the skills you need for all types of Cake Decorating Projects, from cakes and cupcakes to sweet treats. Discuss the steps used to get your idea from your creative imagination and the guidelines to a successful finished product. Topics covered in this hands on class include: How to make, store, color and create different consistencies with buttercream icing. Learn how to choose the correct pan, bake, level, torten, fill, mask and cover your cake for decorating. Learn how to fill a piping bag correctly, learn the techniques of bag striping with a brush or spatula. You will learn how to pipe numerous different decorations using the same tip. Using the supplied decorating tips: Star, round, petal, drop flower, leaf and other speciality tubes. Learn the techniques used to simplify writing on your cake. Learn how to use cookie cutters as templates.

Ages: 12-15 years

Three, 3 hours classes - one each week



20517 2017 September 16 - 30 1:30 pm - 4:30 pm Saturday

Wilton for Tweens 2 - Flowers & Cake Design

\$ 125.00

After completing Wilton Decorating Basics Tweens One : Flowers and Cake Design is one of two courses you can choose from. Royal icing is the ideal medium to use when creating flowers and decorations in advance.

Discuss the basic principles of cake design, flower arrangements and colors. You will discover the core skills required to work with royal icing and the best way to display then on your cakes and sweet treats. Topics covered in this hands on class include: How to make, store, color and apply the different uses and consistency of royal icing. Learn how to make a parchment paper bag and to use flower nails. You will learn bases and leaves of the following flowers : Half and Full Roses, Pansies, Lilies, Apple Blossoms, Christmas Poinsettia and Violet. You will learn the piping skill of Cornelli Lace, Brush Embroidery, Basketweave, Reverse Shell, Rope Boarder, the Classic Ruffle and Royal Icing Appliques.

Ages : 12-15 years

Three. 3 hours classes - one each week



10184 2017 October 14 - 28 1:30 pm - 4:30 pm Saturday

Wilton for Tweens 3 - Gum Paste & Fondant

\$ 125.00

After completing Wilton Decorating Basics Tweens One : Gum Paste and Fondant is one of two courses you can choose from. Discuss the basic principles of floral cake design and colors. You will discover the amazing and varied techniques and decorations you can make with fondant or gum paste. Topics covered in this hands on class include The difference between fondant and gum paste, the mixing of the two together and it's uses. Coloring, handling and storing of these products. Bases, Leave and/or calyxes for the following flowers : Roses and Rosebuds, Carnations, Calla Lily, Daisy and Mums. How to cover a cake and board with fondant. How to do Quilling, Ruffling and Fondant Painting. How to make Loops and Bows. How to make a Bead and Rope Boarders, Cut-outs, Overlays and Inlays.

Ages: 12-15 years

Three. 3 hours classes - one each week



3641 2017 November 4 - 18 1:30 pm - 4:30 pm Saturday

Kids Corner Continued

Kids Make A Gingerbread House

\$ 60.00

Kids are off from school, still have shopping to do? Drop off your kids for some great fun! Kids will have fun and learn how to put together and decorate their own gingerbread house. Kid's will make chocolate pieces to decorate there gingerbread house. Candy decorations are supplied, but kids can feel free to bring in their favorite treat.

Ages: 7-14 years.

One, 3 hour class



677 2017 December 9 1:30 pm - 4:30 pm Saturday

Demo

Hands On Demo

\$ 20.00

In this session you will see how easy it is to cover a cake with rolled fondant and learn how to give it a pearlized or metallic look. You will finish off a sampler cake with custom made 3-D embellishments of ribbon roses, bows and molds. Come see how easy it can be to adopt this technique to your next cake. Students participating in this hands on demo will receive a \$20.00 Certificate redeemable towards a future class.

One, 2 hours demo *May run over.



705 2017 September 9 9:30 am - 11:30 am Saturday