

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, 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.

Prerequisite: None

Four, 3 hours classes - one each week



620 2018 September 11 - October 2 6:30 pm - 9:30 pm Tuesday

643 2018 October 6 - 27 9:30 am - 12:30 pm Saturday

651 2018 November 6 - 27 6:30 pm - 9:30 pm Tuesday

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.

Tools Required: 8" palette knife, fondant smoother, paring knife, crimper, tweezers, embosser, apron, dish towel, scissors, pencil, dress maker measuring tape, large zip lock bag plus the supplies from Introduction to Cake Decorating.

Prerequisite: A working knowledge of piping skills or McCall's Introduction to Cake Decorating.

Four, 3 hours classes - one each week



645 2018 October 9 - 30 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: A strong knowledge of cake decorating and rolled fondant or Introduction and Intermediate Cake Decorating.

Four, 3 hours classes - one class each week.



619 2018 November 6 - 27 6:30 pm - 9:30 pm Tuesday

Cake Decorating Workshops

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.

Prerequisite: Working with rolled fondant and piping skills are required or McCall's Introduction and Intermediate Cake decorating classes.

Four, 3 hours classes

20395 2018 September 13 - October 4 6:30 pm - 9:30 pm Thursday

Cupcakes Fit for the Czar

\$ 90.00

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 2018 October 11 6:30 pm - 9:30 pm Thursday

Parents & Child Unicorn Workshop

\$ 90.00

Join us in this class and bring the Mystical Unicorn to life. Parent and child 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)

Prerequisite: None

Age: Adult 18+ , Child 7+

One, 3 hours class

12387 2018 October 15 6:00 pm - 9:00 pm Monday

Artistic Gelatin Flowers

\$ 90.00

Learn how to transform simple ingredients into shimmering, edible 3-D floral designs that will amaze your guests! Create vividly coloured flowers and leaves suspended in clear gelatin. All materials for this class are supplied.



Tools Required: apron, tea towel, Ziploc bag, pen/pencil and notebook for notes.

Prerequisite: None

One, 3 hour class

12386 2018 October 18 6:30 pm - 9:30 pm Thursday

Seasonal Cupcakes - Halloween

\$ 90.00

Students learn the paring of fillings to the cupcake. You will take home cupcakes to enjoy and share.

Revised



Tools Required: Pastry tips : 1 of each #1M, #2D, #4 plain, #352, #12, #103 or #104, 6 disposable bags, small spatula, apron, tea towel, pen/pencil.

Prerequisite: None

One, 3 hours class

5015 2018 October 25 6:30 pm - 9:30 pm Thursday

Cake Decorating Workshops Continued

Parent & Child Halloween Workshop

\$ 90.00

Learn the tips and tricks to cake sculpting. Carve and take home a 3-D pumpkin cake just in time for Halloween! In addition, both parent and child will decorate 6 cupcakes.

NEW



Tools Required: pallet knife 4" & 8" blade, Paring knife, Tea Towel, 2 x 12" decorating bags, Tip #3, #68 & 1M, Apron, Ziploc Bag (to take tools home)

Prerequisite: None

Age: Adult 18+ , Child 7+

One, 3 hours class

5014 2018 October 29 6:00 pm - 9:00 pm Monday

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 2018 November 7 & 14 6:30 pm - 9:30 pm Wednesday

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 2018 October 9 - 30 6:30 pm - 9:30 pm Tuesday

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 Belgian 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.

Tools Required: None

Prerequisite: None

One, 3 hours class

671 2018 December 5 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 Belgian 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.

Tools Required: None

Prerequisite: None

One, 3 hours class

7299 2018 December 4 6:30 pm - 9:30 pm Tuesday

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.

Tools Required: None

Prerequisite: None

One, 3 hour class

10181 2018 December 6 6:30 pm - 9:30 pm Thursday

Festive Truffle Tree

\$ 160.00

Just in time for your holiday entertaining. Learn the fine art of making chocolate truffle ganache, how to hand roll truffles, and then dipping them in fine belgian chocolate. Working with your finished truffles, you will assemble and decorate them into a festive tree. Perfect for your holiday season or New Year's Eve. Melt in your mouth sweetness with truffles this fresh. A light lunch is provided in this all day workshop.

NEW



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

Tools Required: None

Prerequisite: None

One, 7 hour class

50003 2018 December 22 9:30 am - 4:30 pm Saturday

Baking Workshops - "All Hands On"

Macarons

\$ 90.00

Create an array of traditional macarons with an assortment 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.

Tools Required: None

Prerequisite: None

One, 3 hours class. *May run over time.



- 636 2018 September 26 6:30 pm - 9:30 pm Wednesday
- 3644 2018 October 10 6:30 pm - 9:30 pm Wednesday
- 3637 2018 November 7 6:30 pm - 9:30 pm Wednesday
- 701 2018 November 17 9:30 pm - 12:30 pm Saturday

Pies and Tarts

\$ 160.00

Just in time for Thanksgiving. In this hands on work shop 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.

Tools Required: None

Prerequisite: None

One, 7 hours class. *May run over time.



- 17041 2018 October 6 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.

Tools Required: None

Prerequisite: None

One, 4 hours class. * May run over time.



- 668 2018 October 13 9:30 am - 1:30 pm Saturday

Handmade Bagels and Pretzels

\$ 90.00

Let McCall's teach you the secrets to traditional style soft pretzel and how to make your own great bagels at home! You'll mix your doughs from scratch, knead them all by hand and learn to shape them. Students will be making a variety of plain and savory goods to take home and share. All materials for the class are supplied however you may wish to bring an apron and a pen.

Tools Required: None

Prerequisite: None

One, 4 hours class. *May run over time.

NEW



- 5016 2018 October 20 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.

Tools Required: None

Prerequisite: None

One, 7 hours class. *May run over time.



- 15387 2018 October 27 9:30 am - 4:30 pm Saturday

Baking Workshops Continued - "All Hands On"

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.

Tools Required: None

Prerequisite: None

One, 4 hours class. *May run over time.



618 2018 November 3 9:30 am - 1:30 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.

Tools Required: None

Prerequisite: None

One, 7 hours class. *May run over time.



20093 2018 November 10 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.

Tools Required: None

Prerequisite: None

One, 7 hours class. *May run over time.



10549 2018 November 24 9:30 am - 4:30 pm Saturday

Plated Desserts

\$ 160.00

This hands-on class will teach you how to transform your everyday desserts to something extra special, guaranteed to impress all your guests. In this class you will be updating the presentation of classic desserts to Plated Desserts: A frozen soufflé will have the added touch of raspberry coulis. A chocolate mousse will be finished with a mirror glaze as well as a hazelnut cake to be wrapped in a chocolate collar. Students take home their own baked goods. 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.

Tools Required: None

Prerequisite: None

One, 7 hour class *May run over time.



18108 2018 December 1 9:30 am - 4:30 pm Saturday

Professional Courses

PME Module I - Royal Icing & Piping

\$ 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 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.



Tools Required : 2 Tea towels, Apron, Pen and Notepad
 All other materials, tools and equipment are included in the cost of the class
Prerequisite: None

4042 2018 September 15 - 18 9:00 am - 4:00 pm Sunday - Tuesday

559 2019 May 13 - 16 9:00 am - 4:00 pm Monday - Thursday

PME Module II - Sugar Paste

\$ 475.00

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.



Tools Required : 2 Tea towels, Apron, Pen and Notepad
 All other materials, tools and equipment are included in this class.
Prerequisite: None

4046 2018 September 22 - 25 9:00 am - 4:00 pm Sunday - Tuesday

560 2019 May 21 - 24 9:00 am - 4:00 pm Tuesday - Friday

PME Module III - Sugar Flowers

\$ 500.00

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.



Tools Required : 2 Tea towels, Apron, Pen and Notepad
 Optional : Gum Paste Ridged Board. All other materials, tools and equipment are included in this class.
Prerequisite: None

4049 2018 September 29 - Oct 2 9:00 am - 4:00 pm Sunday - Tuesday

561 2019 May 27 - 30 9:00 am - 4:00 pm Monday - Thursday

Professional Courses Continued

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.



Tools Required: None

Prerequisite: None

Five, 7 hours classes

17045 2019 January 21 - 25 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.



Tools Required: None

Prerequisite : Working knowledge of tempering chocolate or Swiss Chocolate Techniques

Three, 7 hours classes

17043 2019 January 28 - 30 9:00 am - 4:00 pm Monday - Wednesday

Advanced Techniques (5 Days) with Kay Wong

\$ 650.00

Students wishing to enhance their Cake Decorating skills on a full time basis, this class is for you. You will learn Advanced Techniques including Flood work, Pastillage, Cocoa Painting and Gum Paste Flowers. In all McCall's Professional Courses, the student will be shown practical and speedy techniques needed to meet the demands of a small restaurant, resort, caterer, bakery, chocolate and or cake shop. Our classes are designed to benefit the beginner as well as the professional.



Tools required : 2226 - Ball Tool, #5560 - Ruffling Stick, #6972 - Embroidery Scissors, #2230 - X-Acto Knife (Pointed blade), #2018 - Non-Stick Rolling Pin & Board, #4142 - Palette Tray, #8600 - Firm Foam Former, Scissors (Regular), Needle Nose Pliers, #2880 - Veining Mat (Cream One), #2224 - Dog Bone Tool, Flower Veiner / Petal Veiner Tool, Knife & Scriber

Tips Required : One of each of the following #0, #1S or #261, #1, #2, #3, #9, #10, #11, #12, #13

Cutters required : Pansy Cutter Set / Astromeria Cutter, Rose Cutter Set, Ivy Leaves Cutter Set, Calyx, 3 Mini heart shape cutters not more than 1", Mylar 3mm, Medium Strip Cutter, Multi Ribbon Cutter, Pizza Cutter, Paring Knife, 2 or 3 10" piping bags with coupler. **Brushes required :** 1 of each, not nylon. #3/0, #1/0, #1, #2, #3, #3 Flat

Prerequisite : Strong working knowledge of sugar paste (fondant) and piping skills

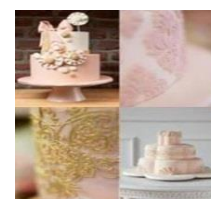
Five, 7 hours classes

10809 2019 June 3 - 7 9:00 am - 4:00 pm Monday - Friday

Advanced Wedding Cakes (3 Days)

\$ 395.00

If you want to learn more about working with rolled fondant, gum paste plus the latest techniques and trends for wedding cakes. Then this is the class for you. This course will allow you to try out the newest tools, cutters and molds available. Cake designing will be discussed on the first day of class.



Tools Required : Non-stick 9" rolling pin, non-stick board, 8" palette knife, 12" piping bag, tips, scissors, dress makers tape or 12" ruler, dish cloth and a pencil.

Prerequisite : A strong working knowledge of piping, fondant and wedding cakes is required or McCall's Wedding Cakes .

Three, 7 hours classes

10545 2019 June 10 - 12 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!

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

Prerequisite : None
Three, 7 hours classes



13674 2019 June 17 - 19 9:00 am - 4:00 pm Monday - Wednesday

Basic Baking Two

\$ 395.00

An extension to Basic Baking One. This 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!

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

Prerequisite : None
Three, 7 hours classes



20232 2019 June 24 - 26 9:00 am - 4:00 pm Monday - Wednesday

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 (Peffernusse, 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.



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

Prerequisite : None

One, 7 hours class

10800 2018 December 8 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.



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

Prerequisite : None

One, 7 hours class

20229 2018 December 15 9:30 am - 4:30 pm Saturday

Festive Truffle Tree

\$ 160.00

Just in time for your holiday entertaining. Learn the fine art of making chocolate truffle ganache, how to hand roll truffles, and then dipping them in fine belgian chocolate. Working with your finished truffles, you will assemble and decorate them into a festive tree. Perfect for your holiday season or New Year's Eve. Melt in your mouth sweetness with truffles this fresh. A light lunch is provided in this all day workshop.

NEW



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

Tools Required: None

Prerequisite: None

One, 7 hour class

50003 2018 December 22 9:30 am - 4:30 pm Saturday

Kids Corner

Tweens 1 - Basic 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: Learn how to level, torte, fill, mask and cover your cake for decorating using buttercream icing. Learn how to fill a piping bag correctly, 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 to write on your cake, as well as how to use cookie cutters as how to use cookie cutters as templates.

Tools Required: Apron, pencil, scissors, and a smile, everything else is provided

Prerequisite : None

Ages: 12-15 years

Three, 3 hours classes - one each week



5012 2018 October 22 - November 5 6:30 pm - 9:30 pm Monday

Tweens 2 - Flowers & Cake Design

\$ 125.00

After completing Tweens One Basic Decorating: Royal icing and sugar paste (fondant) are the ideal mediums to use when creating flowers and or decorating cakes. In this class you will 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 them on your cakes and sweet treats. You will learn the basics of the following flowers : Pansies, Lilies, Apple Blossoms, Daffodill and Violet. You will learn the piping skill of Cornelli Lace, and Brush Embroidery.

Tools Required: Basic tip kit from Tweens 1, rolling pin with rings #12259, apron, pencil, scissors and a smile. Everything else is provided

Ages : 12-15 years

Prerequisite: McCall's Cake Decorating for Tweens One

Three, 3 hours classes - one each week



5017 2018 November 12 - 26 6:30 pm - 9:30 pm Monday