



## Course Descriptions

### Cake Decorating Courses:

**Masters Certificate Courses (PME):** A set of three 'modules' that are designed for anyone who is thinking about selling cakes, either to friends and family or commercially. Diplomas are awarded after the completion of each module. To earn a PME Masters Certificate a student must take all three PME Modules. However, a student not interested in the Masters Certificate may take any Module that he or she prefers. Additionally, all students must have taken a Decorating Basics class before signing up for these classes.

**Sugarpaste Module:** (\$250 for 25 hours of training over 5 weeks with ½ hour lunch provided) This module students learn Basic Techniques; how to do Coating Crimping and Embossing; how to create Fabric Effects, Textured Drapes, Frills, and Ribbon; how to make Bows and Sugar Embroidery; how to Model Fun Figures; how to do Textures, Inlays, and Applique; how to Design and Handle Stacked Cakes; learn about Color Balance While Designing, learn about Basic Business Guidelines; and finally learn about Copyrights and Licensing. **Patty Cakes will loan students all PME Cutters, Texture Rolling Pens, Crimpers, Edible Luster Sprays during class.** Students must supply Fondant, rolling pen, mat, dust puff, tapered spatula, pastry wheel, fondant smoothers, artist brush, practice board, as well as turntable, buttercream icing, icing blade, cakes, cake boards, and bakery boxes.

**Sugar Flowers Module:** (\$250 for 25 hours of training over 5 weeks with ½ hour lunch provided) This module offers Basic Techniques; teaches Unwired and Wired Flowers; how to make the following flowers: Fantasy Flowers, Roses, Orchids, Lilies, Cherry Blossom, Gerbera, Chrysanthemums, Freesia, Dahlia, Garden Pinks, and Blackberries; how to make Seasonal Flowers; learn about the Alternatives to Sugar Flowers; how to Arrange Sugar Flowers; how to Decorate Cake Stands and Knives; and finally learn about Costing and Pricing Your Work. **All PME cutters, petal dusts, & luster sprays will be on loan to students during class.** Students will supply Gum paste, rolling pen, mat, dust puff, Tapered spatula, pastry wheel, gum paste tools, practice board, artist brush, gum glue, wire cutters, wire, floral tape, and containers to transport sugar paste flowers home.

**Royal Icing & Piping Module:** (\$250 for 25 hours of training over 5 weeks with ½ hour lunch provided) This module teaches about Basic Techniques; Coating, Templates and Scroll Borders; learn about Runout/Colorflow Collars and Motifs; learn about Extension Borders and Lace Designs; how to create Brush Embroidery; learn about Cake Balance and Multi-Tiered Cakes; learn about Packaging, Transporting and Delivering Costs; learn about Pricing Guidelines; Delivery Charges; and Assembly and Presentation of Your Cakes. **Patty Cakes will supply Mixers during class for making icing, and copies of all patterns used during class.** Students must supply icing supplies, decorating bags, tips, artist brush, turntable, cakes, cake boards, and bakery boxes.

## Cake Decorating Courses Continued:

**Decorating Basics (Wilton):** (\$45 for four, 2 ½ hour classes. Supplies extra.) Newly revamped and new content added. Come discover the world of Wilton cake decorating. The basics of cake decorating will be discussed from the fundamentals of baking, leveling, torting, filling and icing a cake. Learn the three 'Keys to Success' in cake decorating. You will learn to pipe flowers, (including ribbon roses), borders, dimensional decorating and more!

**Flower and Cake Design (Wilton):** (\$45 for four, 2 ½ hour classes. Supplies extra.) Reach a new level of decorating sophistication in this exciting course! Flower and Cake Design includes an introduction to royal icing, fondant, and gum paste. You will learn to make the coveted Wilton Rose, as well as these royal icing flowers: Apple Blossoms, Primroses, Rosebuds, Daffodils, Violets, and the Lily. You will discover the secrets of arranging these richly detailed flowers in a beautifully balanced cake top bouquet, then frame with an impressive border treatment or basket weave design.

**Gum Paste and Fondant (Wilton):** (\$45 for four, 2 ½ hour classes. Supplies extra.) This course will open a new world of thrilling decorating possibilities for your cakes. You will create incredible stand-up decorations by hand using gum paste and fondant – from flowers with delicate ruffled layers of petals to thrilling bows in bold colors to exciting effects like multi-colored inlays. You will apply basic shaping techniques to create an array of spectacular flowers such as mums, carnations, roses, and daises.

**More Gum Paste Flowers (Wilton):** (\$45 for four, 2-hour classes. Supplies extra.) Wilton makes it easy to make beautiful gum paste flowers with their gum paste cutter kit. Instructions will be given on how to tint, roll, and form gum paste. Techniques, information, and insider tips will be shared on how to paint your gum paste flowers to make them realistic. Flowers that will be made are the Apple Blossom, Daisy, Tulip, Impatiens, Wild Rose, Violet, Sweet Pea, Rose, Carnation, Daffodil, Lilly, Forget-Me-Not, Chrysanthemum, Pansy, Orchid, Stephanotis, Lily of the Valley, Blue Bell, Baby's Breath, Ivy Leaf.

**Elegant Fondant:** (\$50 for four, 2 1/2 hour classes. Supplies extra. This is an advanced class and requires that you have experience with Royal Icing, Gum paste, and Fondant.) Dazzle friends and family when you make an elegant masterpiece with the techniques you learn in this class. This course covers a broad spectrum of the different mediums used in sugar artistry. Your final cake will be a two tier stacked cake covered in fondant with elegant fondant drapes. Accent these drapes with decorations you created out of fondant, gum paste, or royal icing. You will have your choice of the following: Vibrant Blooms, Fondant Leaves, Royal Icing Leaves, Spirals, Wire Leaves, Baby's Breath, Morning-Glory Bud, Marigold, Chrysanthemums, Bachelor Buttons, Hyacinth, Orchid, Forget-Me-Not's, Canterbury Bell, Marigold, Sunflower, Bow Loop, and Lacework.

**Wedding Cake Couture:** (\$50 for three, 2 ½ hour classes. Supplies extra.) Learn to create modern stacked or tiered fondant wedding cakes! We will recreate techniques published in the latest European magazines and learn simple tricks to make your cake as pretty as the bride! However, we would never tell her that!

## Specialty Classes:

**Royal Icing Flowers (Wilton Comeback Class):** (\$15 for a 2-hour class. Supplies extra.) A follow-up to the Royal Icing Flowers learned in Wilton's course 2 or the Wilton Flower and Cake Design course. You will learn to make the following flowers: Sunflower, Zinnia, Fern, Half Rose, Bachelor Button, Half Carnation, and Holly Leaf.

## Specialty Classes Continued:

**Tall Cakes (Stacked and Tiered) (Wilton):** (\$25 for two 1-½ hour classes, Supplies extra. Must have taken Basic Decorating.) Learn the techniques necessary to take your skill set to the next level in creating tall cakes. This Wilton designed course will show you how to assemble and decorate multi-layer cakes. As well as, provide tips for serving, transporting and storing your masterpiece.

**Piping and Sculpting in Buttercream (Wilton Comeback Class):** (\$15 for a 2-hour class. Supplies extra.) Learn the ins and outs of the 'Wilton Icing Sculptor' to unleash the possibilities of its 64 interchangeable blade designs to create your own effects. In addition, learn the art of figure piping by making a chick, pig, lamb, turtle and elephant. Learn the method of over piping to create elegant designs that will amaze your family and friends.

**Thanksgiving Turkey Cake:** (\$15 for a 2-hour class. Supplies extra.) Calling all Turkeys! This is a fun and exciting class for kids and adults alike. You will learn to make an adorable turkey cake out of an 8 inch round cake using large tips and lots of yummy buttercream in festive fall colors.

**Piping Fun with Clowns:** (\$15 for a 2-hour class. Supplies extra.) Send in the clowns! Learn the piping technique to create whimsical, tumbling clowns to embellish your cakes and cupcakes to the delight of kids and adults alike.

**Fondant Gift Cake:** (\$25 for a 2 ½-hour class. Supplies extra.) Learn to decorate a cake that is a package gift-wrapped in yummy fondant. Make a special occasion extra special. You will learn how to cover a square cake in fondant, make a tied ribbon bow, curlicues, and other cutout decorations of your choice that can be geared towards the special occasion, season, or holiday.

**Introduction to Royal Icing:** (\$25 for a 2-hour class. Supplies extra.) Learn to make Royal Icing, prepare parchment triangles, and prepare your decorator bags! You will learn to make the following flowers: Forget-Me-Not, French Marigold, Bachelor Button and Chrysanthemum.

**Intermediate Royal Icing:** (\$25 for a 2-hour class. Supplies extra.) You will make the icing in-store with classmates, color and bag it....and off we go for another fun class of creating beautiful flowers for your 'sugar garden.' You will learn to make the following flowers: Pansies, Violets, Petunias, Morning Glory, and Carnation.

**Royal Icing WIRED:** (\$15 for a 2-hour class. Supplies extra.) Create new and unusual edible arrangements with Babies Breath, wired leaves and spirals of sugar dots! You will learn a simple method to put all your icing flowers on wire as well as make royal icing flowers and leaves directly on the wire!

**Hand Sculpted Ladies Purse Cake:** (\$25 for a 3-hour class. Supplies extra.) You will learn the technique of hand sculpting. The purse is a lady's hobo style bag that is covered in fondant with a braided handle. Who doesn't love a 'yummy' new purse? Your husband may be hanging around asking to hold this purse for you, but do not let him!

**Making Babies 101:** (\$20 for a 2-hour class. Supplies extra.) These adorable babies will delight 'Mothers to be' when you dress up your Baby Shower cakes and cupcakes! Learn to model 'cabbage patch' babies out of fondant. These babies make a perfect decoration and never require a diaper change.

**Flower of the Month:** (\$15 for a 2-½ hour class. Supplies extra.) A different gum paste flower and cutter will be introduced each month. Cutters by JEM, PME, and FMM will be used. Learn to create beautiful gum paste flowers and leaves using PME, Jem, and FMM cutters. In this class some flowers and leaves will be made on wire and then using floral type we will tape the petals and leave together. Some classes we will also use petal dusts to add life and dimension to our newly made flowers. Check calendar schedule for flowers being offered each month.

## Specialty Classes Continued:

**Roses in Review:** (\$15 for a 2-hour class. Supplies extra.) Review and refine your technique of piping. Pipe American Beauty and ribbon roses, as well as rose buds and half roses! We will review icing consistency, coloring, as well as discuss and answer questions you may have in regards to piped roses and arranging roses on cakes! Beautiful roses, no watering required.

**Gum Paste High Heel:** (\$15 for a 2-hour class. Supplies extra.) Learn to make a darling high heel using the JEM cutter. The possibilities are endless as to the colors and combinations you can create to use in your next decorating project.

**Gum Paste Purse/Handbag:** (\$15 for a 2-hour class. Supplies extra.) What is better than a new handbag to go with your 'new' high heels? Learn to create a gum paste purse using JEM cutters.

**Review of Gum Paste Rose:** (\$15 for a 2 ½-hour class. Supplies extra.) Sheryl says, "Practice makes perfect." Spend a couple of hours perfecting your skill in making gum paste roses to create the 'perfect' looking rose. Try our new PME 5 petal cutters in all sizes!

**Basic Cupcakes:** (\$15 for a 2-hour class. Supplies extra.) This is a great introductory class to beginning sugar artistry. It is ideal for kids and adults alike. You will learn to make icing, prepare bags, fill, and decorate cupcakes that will thrill family and friends! Teddy Bears, Flowers and balloons GALORE!

**Bugs and Butterflies Cupcakes:** (\$25 for a 2 ½-hour class. Supplies extra.) Work with fondant and buttercream icing to create adorable bumblebees, butterflies, and ladybugs. Do not worry our bees are nice!

**Baby Shower Cupcakes:** (\$25 for a 2 ½-hour class. Supplies extra.) Nothing is more of a celebration than the upcoming birth of a new baby. The cupcakes taught in this class will delight any 'Mother-To-Be' at her very own Baby Shower in celebration of her soon to be bundle of joy. Fondant is the medium of choice in creating a bib, rattle, and a sleeping baby (shhh!)

**Holiday Themed Cupcakes:** (\$15 for a 2-hour class. Supplies extra.) Contact Sheryl to see what designs and ideas will be taught in the class of your choice, as the designs change to keep the course new and refreshed. Classes are offered for the following holidays: Valentine's Day, St. Patrick's Day, Easter, 4<sup>th</sup> of July, Halloween, Thanksgiving, Christmas.

**Holiday Themed Cookies:** (\$15 for a 2-hour class. Supplies extra.) Contact Sheryl to see what designs and ideas will be taught in the class of your choice, as the designs change to keep the course new and refreshed. Classes are offered for the following holidays: Valentine's Day, Halloween, Christmas.

**Holiday Themed Candy Classes:** (\$15 for a 2-hour class. Supplies extra.) Contact Sheryl to see what designs and ideas will be taught in the class of your choice, as the designs change to keep the course new and refreshed. Classes are offered for the following holidays: Valentine, Easter, Halloween, Christmas.

**Cake Pops Class:** (\$15 for a 2-hour class. Supplies extra.) Get ready for the most stick-tacular treat that ever popped up at a party. It is easy to learn how to create pops – sweets on a stick that you will love to dip, decorate and devour. With pops, traditional favorites like cake, cookies, brownies and rice cereal treats break away from the plate and stand up to join the celebration.

**Quilling with Gum Paste & Fondant:** (\$15 for a 2 hour class, supplies extra) What a FUN way to decorate cakes! Learn the Victorian art of Quilling. We will be creating flowers, leaves, cute little bugs, and romantic hearts.

## Specialty Classes Continued:

**Holiday Figure Piping:** (\$15 for a 2 hour class, supplies extra) What a great class for learning to decorate cakes, cupcakes, and petite fours. You are never without decorations for your goodies with all of the holiday figures throughout the year. We will be piping ghosts, turkey's, Santa's, snowmen, and bunnies just to name a few.

**Pretty Cupcakes with Large Flowers:** (\$15 for a 2 hour class, supplies extra) Pipe beautiful jumbo sized buttercream flowers directly on cupcakes.

**Handmade Fairies:** (\$15 for a 2 hour class, supplies extra) Hand model adorable little fairies perfect for cakes or cupcakes.

**Petit Fours Construction and Decorating:** (\$15 for a 2 hour class, supplies extra) Make those pretty little dainty Petit Four cakes and impress friends & family at any occasion. We will shape, assemble, ice, & decorate our little cakes during class. Themes for decorating will fit various occasions. Check schedule for themes being used whenever this class is being offered.

## Other:

**Private Lessons:** If you prefer a 'one-on-one' approach. Private Lessons are available at \$20 per hour with Sheryl in the classroom at Patty Cakes Decorating.

**Private Decorating Parties:** The classroom is available for private decorating parties. Explore the possibilities for celebrating Birthdays (adult and children), Themed Events, Bridal Showers, Girl Scouts and Boy Scouts badge earning workshops, team building, and employee rewards events.

- ❖ Class size is limited to give you the attention needed for you to be successful in your cake decorating lesson(s). To assure your place in class full payment must be made at the time of registration. No refunds will be issued for any reason after the start of class.
- ❖ If you have any questions or do not see a class listed for a technique or decorating idea that interests you or something you have seen elsewhere, please let Sheryl know by emailing her at [pattycakesdecorating@gmail.com](mailto:pattycakesdecorating@gmail.com) or contacting her at 903-892-4982.