

Cake Decorating - Level II

Course Schedule

Week (s)

Topic (s)

Week 1

- **Introduction into class**
- **Fondant baking**
- **Defying gravity (8" cake)**

Week 2

- **Making simple fondant flowers for fondant covered cakes**

Week 3

- **8" cake decorating with fondant decors (using chocolate to make Flamingo feathers)**

Week 4

- **Cake decorating & stacking on cake dummy. Two tier cake style**

Week 5

- **Paint on cakes, learning how to paint with edible paint (food coloring) and**
- **Issuing Certificates**

Note:

Subject to Change

Additional Information and Resources

- **Please bring the following to class every week. We will specify week to week what to bring.**
- **8" cake (two pans) or Styrofoam cake dummy EVERY week**
- **Wilton brand white fondant and (Gum paste will specify when needed)**
- **Wilton flower lifter cake scissors**
- **Small offset spatula**
- **Modeling tools**
- **Icing tips and piping bags**
- **Gel paste food coloring (primary colors)**
- **Decorating kit (kit from Cake Basic Class)**
- **Water pen (Hobby Lobby)**
- **8- or 10-inch cake board and box (every week)**
- **8-inch Styrofoam cake dummy (week 4) (Hobby Lobby)**
- **OPTIONAL: Apron**

Note: Subject to Change