

Cake Decorating - Level I

Course Schedule

Week (s)

Topic (s)

Week 1

- Learning to ice cake dummy and smoothing edges, piping buttercream borders.

Week 2

- Using cake dummies or real cakes, piping borders using different border techniques, practicing textured patterns.

Week 3

- Learning to write “Happy Birthday”, “Happy Anniversary”, etc.
- Themed decors.

Note:

Subject to Change

Week	Topic (s)
Week 4	<ul style="list-style-type: none">• Learning techniques on how to make buttercream flowers, to decorate cake dummies or real cakes and drips down the side of cakes or cake dummies
Week 5	<ul style="list-style-type: none">• Bringing all techniques together and making simple buttercream transfers on cake dummies or real cakes.• Issuing Certificates.

Note:

Please bring the following to class every week:

- **Small and/or medium Offset Spatula**
- **Wilton Flower Lifter Cake Scissors**
- **Cake Flower Nail Set**
- **Icing tips (variety) and piping bags (Wilton brand)**
- **Gel paste food coloring (primary colors)**
- **Pen and notepad**
- **12" box and board (Can be purchased at Hobby Lobby in the cake decorating aisle) 10" round cake dummy or real 8" double layer cakes**
- **OPTIONAL: Apron**

Subject to Change