

Merivale Cakes and Crafts

Cake Decorating to suit all occasions

Training Course Outline

Sugarcraft – Two Tier 21st Birthday Cake

1 Day Course 10am – 4pm

18th June 2011 - \$275 pp

Merivale Sugar Craft Level I is designed for all aspiring and/or 'returning' cake decorators. It is an insight into a wide range of techniques that prepare the student to venture into more advanced designs. The course has been structured to utilise a wide range of cutters and moulds by combining hands-on activities for each skill set with both traditional and modern application.



At the end of this course students will have developed a set of skills and knowledge in the following areas.

List of materials to be supplied by the student: Apron, hand towel, face washer, pastry mat, rolling pin, notebook and biro/pencil, box for transporting decorated items.

List of materials supplied by Merivale Cakes and Crafts: Handouts (lesson notes) industry contacts, essential materials (icing, boards, cakes/dummies, cutters, moulds and textured rolling pins etc).

Students are encouraged to test the tools and identify the skill set that they wish to build upon prior to purchasing new equipment.

Payment: Total cost \$275 if paid in full in advance. Or an initial \$115 holding deposit is required two weeks prior to the course; the remaining balances to be paid before the training commences.

Refreshments: A light lunch is included.