

# Merivale Cakes and Crafts

## Cake Decorating to suit all occasions

### Training Course Outline

#### Sugarcraft Level II

#### 2 Day Course

(6 hours per day for two days)

**Merivale Sugar Craft Level II** is designed for cake decorators who have completed the prerequisite Sugar Craft Level 1 and wish to advance their skills in the design and application of cutters, moulds and tools. Students learn how to organise their time effectively and how to develop methods and techniques by completing four different decorated cakes utilising different types of cutters and tools on each design.

**The ultimate challenge** for students will be in the final session when they will decorate a celebration cake by combining at least 8 different techniques and tools mastered during the first four weeks of the course.

**At the end of this course** students will have developed a wide set of skills in the cake application and maintenance of a specialist range cake decorating tools, cutters, moulds.

- Day 1:
- Introduction to the course outline.
  - 6-7" Spring Design: using blossoms, butterflies on wires, tapp-its (lettering)  
(Merivale to supply dummy cake)
  - 6-7" The Brittany Design: using timber scrolls, stencils, blossoms and silver cauchons  
(Merivale to supply chocolate cake)
- Day 2:
- 6-7" High Society or other: using steel cutters or lustered stencils, coloured royal icing  
(Merivale to supply chocolate cake)
  - 6-7" Patchwork cutters  
(Merivale to supply dummy cake)

**List of materials to be supplied by the student:** Apron, hand towel, face washer, pastry mat, icing bag and associated equipment, rolling pin, notebook and biro/pencil. Student will take home completed cakes each week therefore it is essential a box for transporting decorated items is brought along.

**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 \$550 to be paid in full one week in advance.

**Refreshments:** A light lunch is included.

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Sample of cakes completed during training.