

Merivale Cakes and Crafts

Cake Decorating to suit all occasions

Training Course Outline

Sugarcraft Level II

5 Week Course

(3 hours per week)

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 techniques by completing a different decorated cake design utilising different types of cutters and tools each week.

The ultimate challenge for students will be in Week 5 when they will create a design and decorate a celebration cake by combining at least 8 different techniques and tools that they have 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 application and maintenance, of a specialist range of cake decorating tools, cutters, moulds.

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| Week 1: | Introduction to the course outline.
6-7" Spring Design: using blossoms, butterflies on wires, tapp-its (lettering)
(Merivale to supply dummy cake) |
| Week 2: | 6-7" The Brittany Design: using timber scrolls, stencils, blossoms and silver cauchons
(Merivale to supply chocolate cake) |
| Week 3: | 6-7" High Society: using steel cutters, coloured royal icing
(Merivale to supply chocolate cake) |
| Week 4: | 6-7" Patchwork cutters
(Merivale to supply dummy cake) |
| Week 5: | Putting It All Together: Decorate a multi coloured celebration cake from a photo.
(Merivale to supply fruit 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).

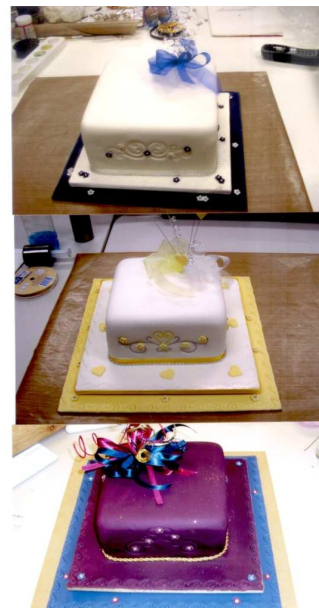
Students are encouraged to test the tools and identify the skill set that they wish to build upon prior to purchasing new equipment.

Payment: Total cost \$600 if paid in full in advance. Or an initial \$125 holding deposit is required two weeks prior to the course and four weekly instalments of \$125 thereafter.

Refreshments: A light supper is included.

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Sample of cakes completed during training.

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