


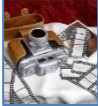





BELVEDERE CAKE DECORATING CLASSES

Term 3 Classes 2023 Friday mornings 9am – noon

<p>21st July</p> <p>FIGURINE FUN</p> <p>Adaptable and edible figurines for all occasions.</p>  <p>WHAT TO BRING</p> <ul style="list-style-type: none"> *Basic materials list. *Blue flower mat Smoothers Large rolling pin *Flower oasis or polystyrene block. Small flower cutters (optional) *Tylose *Chalk dusts and brushes for shading 	<p>28th July – 4th Aug</p> <p>HIGH TEA CAKE</p> <p>Very elegant cake to dazzle friends with.</p> <p>WHAT TO BRING</p> <p>You will be making all the accessories for the cake & week 2 you need to bring a cake and board</p> <ul style="list-style-type: none"> * basic materials list small dense sponge & polystyrene for week 1 and a large rolling pin and tape measure for * Smoothers * Large Rolling Pin *Wire cutters * Blue Petal Mat * Tylose * Small flower cutters 	<p>11th August</p> <p>GINGERBREAD FUN</p> <p>Create your own gingerbread creation</p> <p>WHAT TO BRING</p> <ul style="list-style-type: none"> *Basic materials list Gingerbread (recipe to be supplied)  <ul style="list-style-type: none"> *piping nozzles and piping bags *shimmers or edible glitter of your choice. (optional) * blue flower mat * Small polystyrene block or flower oasis. * Small cutters suitable for your project * Sweets (optional) to be used as decorations 	<p>18th August</p> <p>EDIBLE IMAGES</p> <p>A nice way to personalize a cake using edible images</p> <p>WHAT TO BRING</p> <ul style="list-style-type: none"> *Basic materials list *BYO cake and board 7"-8" *blue mat *smoothers * appropriate cutters or embellishments to suit chosen theme of cake. *tylose  <ul style="list-style-type: none"> *shimmers or glitter (optional) *polystyrene or oasis *dense sponge *large rolling pin * ruler 	<p>25th Aug</p> <p>BUBBLE GUM MACHINE CAKE</p> <p>Great idea for a kids cake, even a big kid!</p> <p>WHAT TO BRING</p> <ul style="list-style-type: none"> *Basic materials list *Bring any left over fondant from previous weeks. *Oasis or polystyrene *smoothers *Dense sponge *letter cutters optional *Scroll moulds *polystyrene or oasis block for making figurine *large rolling pin *Gold or silver paint or lustre  <p>Lollies of your choice</p>	<p>1st September</p> <p>CAKE TOP FORWARD CAKE</p> <p>Very cool for any occasion</p> <p>WHAT TO BRING</p>  <ul style="list-style-type: none"> *basic materials list 7"-8" cake and cake board *smoothers Large rolling pin *Cake decorating tools. *Tylose *decorative edged rulers (optional) *flower cutters *polystyrene or oasis block *Small paint brush 	<p>8th September</p> <p>CHOCOLATE CREATIONS</p> <p>A luxurious cake. Made to impress.</p> <p>WHAT TO BRING</p> <ul style="list-style-type: none"> *Basic materials list. *BYO cake & cake board *Microwaveable container/jug to melt chocolate in.  <ul style="list-style-type: none"> *BYO 1 packet Chocolate melts (2 packs if doing a larger cake) (extra bowls or jugs will be needed if mixing colours) *Large metal spatula. *Cooling rack to rest cake on. *Plate or tray to go under rack. *Large sharp knife chocolate Plastic ruler Rotating cake stand (optional) 	<p><u>BASIC MATERIALS LIST</u></p> <ul style="list-style-type: none"> *Small rolling pin (play dough sized) * Dressmaker pins *Small scissors * Small paint brush *Small spatula or flat bladed knife (not serrated) *Disposable Gloves *Disposable Wipes or chux cloth *Tape measure *Cake decorating modeling tools *Container to take your work home in *Apron optional *Sharp knife or scalpel(not serrated) <p><u>COURSE DETAILS</u></p> <p>If you have trouble obtaining any of the materials, or have any further enquiries please talk to the office staff on</p> <p>97768922</p> <p>Course \$220</p> <p>(Individual sessions \$30)</p>
---	---	--	--	---	--	--	---