

ADULT NIGHT CLASSES

Fact Sheet

Cake Decorating

Learn how to cover special occasion cakes and practice the art of moulded flower decorations and piping.

With over 30 years of cake decorating experience, Gayle McQuinn has created many styles and designs of cakes to make any special occasion just perfect. Join her to craft your own edible creation.

Course Outline:

Week One:

Introduction

Work out design of cake i.e. Christmas, Christening, Birthday etc

Recipes we will be using e.g. Royal Icing

Cover cake board

Make rose petals and leaves

Construct Piping Bag

Week Two:

Make Royal Icing

Colour and put flowers together

Work on design for top

Week Three:

Prepare fruit cake for covering

Cover Cake – mark designs

Finish top designs

Week Four:

Put flowers on cake and complete design

Take photos

Cake box supplied to transport cake

Assessment

This is not a certificate course and there is no formal assessment for this course. Due to the flexible nature of Adult Education classes, parts of the curriculum may be adapted to suit the needs of the class.

A Certificate of Participation may be issued on request.

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Further questions or course advice:

08 8920 1200 or email us at

csc.nightclasses@ntschoools.net

Note: All classes need a minimum number of students to go ahead. If your class does not have enough students it will be cancelled and you will be informed.

Term 1 – 2009 commences
week beginning February 9th

Term 2 – 2009 commences
week beginning April 27th

Term 3 – 2009 commences
week beginning August 4th

Term 4 – 2009 commences
week beginning October 12th