

Cake Decorating Certificate Program

The Cake Decorating Certificate Program consists of four courses. If you are interested in pursuing a certificate, you must successfully complete all four, beginning with Butter Cream; however, courses may be taken individually if a certificate is not your goal.



Butter Cream (CLE 941)

\$130 course fee

In this course you will learn to make and color butter cream icing. You will learn about the different icing consistencies and when each to use them.

4/5/2011-4/26/2011	Tuesday	6pm—9pm
9/6/2011-9/27/2011	Tuesday	6pm—9pm

Royal Icing (CLE 942)

\$130 course fee

In this course you will learn about icing consistency and proper storage prior to decoration. You will also learn about flower formers and templates.

5/3/2011-5/24/2011	Tuesday	6pm—9pm
10/4/2011-10/25/2011	Tuesday	6pm—9pm

Fondant / Gum Paste (CLE 943)

\$180 course fee

In this course you will learn to cut and shape dough like icings into breathtaking flowers that look like you just picked them from the garden. You will also learn to create beautiful textured drapes and graceful borders.

7/5/2011-7/26/2011	Tuesday	6pm—9pm
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Cake Design (CLE 944)

\$180 course fee

In this course you will learn to design cornelli lace, sotas, string work, gorgeous borders and ruffle garland. You will also learn to build tiered cakes.

8/2/2011-8/23/2011	Tuesday	6pm—9pm
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There is an approximate material of \$50 per class.

Call for more information or to register at (803) 325-2888.