

# 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 (\$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.

9/14/2010-10/5/2010	Tuesday	6pm—9pm
2/1/2011-2/22/2011	Tuesday	6pm—9pm

## Royal Icing (\$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.

10/12/2010-11/9/2010	Tuesday	6pm—9pm
3/1/2011-3/22/2011	Tuesday	6pm—9pm

## Fondant / Gum Paste (\$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.

4/5/2011-4/26/2011	Tuesday	6pm—9pm
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## Cake Design (\$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.

5/3/2011-5/24/2011	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.**