



Cake Decorating

How To Go From a Beginner to Expert!

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Chapter 1 – How to Get Started

For some cake decorating is a hobby, and for others, it is a career. The amateurs are those who find it fun and gratifying to bake the cakes and then decorate them for their family and friends, thus saving money by doing it themselves. With expert training along with good decorating tips and ideas, anyone can master this art. With this art form you will be able to stretch your imagination. If you continue building your skills, you will experience the joy of making others happy with your expertise.

The art of decorating cakes takes place when a man or woman has turned the kitchen into an art studio. When a cake is decorated in an artistic design it is pleasing to both the creator and the recipient. Creating a cake does not have to be a stressful experience, you just need to get creative. Don't be afraid to try new ideas and techniques. For the amateur, it is the simple cake decorating tips, which are the best ways to help you get started. Decorating can be as simple as using a stencil and dusting confectioner's sugar or cocoa powder on the top of a cake.

Cakes can be iced with butter cream, royal fondant, or cooked icing. Adding to the icing cakes can be topped with flowers, spun sugar, or candy. Cakes can be created to look like a hot dog, pizza, or just about anything you have the imagination to create.

If you want to be an amateur cake decorator, you will need to learn the basics and pick up as many of the tips you can. There are many tips and ideas widely available. You may decide to continue making and decorating cakes as a pastime or you may decide to look into making a career out of decorating and baking cakes.

The Wilton schools have several students who have a professional goal in mind. Wilton schools have classes designed for anyone who loves cake decorating. Wilton classes are taught at several local retailers throughout the United States and Canada. Here are some of the Wilton school tips and hints on icing a cake.

Wilton schools prefer to use Duncan Hines cake mixes because the batter volume is the same every time you make it.

Adding a teaspoon or two of Wilton Meringue Powder to the mix will make the cake rise higher.

When preparing your pans, use a 2-inch wide paintbrush to paint on the shortening. If an area is still shiny, apply more shortening and dust with flour.

Only fill your cake pans half full.

Let your cake cool completely rest in an airtight container for a day or even overnight before you ice it.

Cut the mounded portion of the cake off with a leveller or a serrated knife to make the cake level and fit together easier.

Turn the cake over and brush the cake with a wide paintbrush to remove the crumbs.

Use a lot of icing to ice the top of the cake. Never let your spatula touch the cake. You will have crumbs in your icing if you do.

If you are having a difficult time in icing the sides of the cake, Wilton has a tip, number 789, which is made just for icing the sides of the cake.

Let the cake rest for 15 minutes after you have iced it. Then smooth out the cake by using parchment paper. To do this, place the parchment paper on the cake and gently smooth out the icing.

If you have a cake mix, which only makes one layer. Then turn it into a torte. Slice the cake horizontally. By adding a ring of icing from a decorating bag through a tip, you will be able to create a dam on the outside of the bottom half of the cake. For a filling use the pudding from a child's pudding cup, and spread it inside the ring. Top with the other half of the cake and ice as directed.

You will need to choose a source of instruction. The culinary schools are colleges and will give you a degree making you more marketable if you choose to look for employment in this line of work. However, if you just want to be an expert there are many types of schools and classes you can take to achieve this. Some of the courses can be taken on location online or you can find web sites, which will give you instruction by video or walking you through it, step-by-step.

A professional cake baker is a culinary expert who specializes in creating cakes. Most of these cakes are made for special events and weddings. There are a number of cake bakers who have their own bakeries. Cake bakers do some cake baking, whereas some pastry professional only specialize in cake decorating.

Chapter 2 – Culinary School - Baking and Pastry Degree

A professional cake decorator is one who is trained in the art of creating designs on pastries and cakes. These designs can range from the simple to the elaborate. To be a cake decorator you must have an understanding of fillings and frostings in order to turn them into the beautiful works of art found on cakes. Cake decorators must also learn the temperatures certain baking materials can withstand. Some cake decorators choose to specialize in wedding cakes because there is such a huge demand for them.

There are educational requirements to become a professional cake decorator. Formal training and education is suggested if an individual is interested in becoming a cake decorator. Many students can attend a pastry program, which is accredited by the American Culinary Federation.

There are several culinary schools for you to choose from when pursuing cake decorating as a career. Wilton school is one of the many vocational schools, which train professional and amateur cake decorators. There is also the Art Institute, Le Cordon Bleu Schools, the Florida Culinary Institute, Kendall College, Oregon Culinary Institute, Lincoln College of Technology, Arizona Culinary Institute, Capital Culinary Institute, and the Johnson & Wales University just to mention a few.

Training and education is encouraged when a person shows an interest in becoming a cake decorator or a cake baker. Most employers prefer to hire those with a certificate received from an accredited school as well as those with relevant work experience.

The occupational outlook for cake bakers and cake decorators, according to the U.S. Bureau of Labor Statistics, the economists are predicting the demand for baking careers to increase as quickly as the average. These same experts are saying most of the available positions for a cake baker or cake decorator will be in store, specialty shops and traditional bakeries. Earning in the year 2004 was \$21,330, which was the middle salary reported by the U.S. Bureau of Labor Statistics.

Once you are in a culinary program you will learn how to blend color and how to create shapes. You will also learn the art of molding sugar and the uses for it. You will learn the physics used in building towers and you will acquire the ability to sketch out your projects. If it is your dream of owning your own company one day, your chosen program will include entrepreneurship and you will learn the financial facet of the business.

Your course work will depend on the college you choose since each one is different. Some of the most common courses you will probably take are:

French Math
Business Management

Inventory Control and Purchasing Tortes and Cakes
Concepts & Theories of Culinary Techniques
Purchasing
Sanitation & Safety
Cost Control
Cakes for Display
Chocolate, Confections & Centrepieces

After receiving a culinary degree in Cake Decorating you may choose to open your own bakery or cake-decorating store. You may want to take advantage of the apprenticeships available to culinary graduates who want to start their own bakeries or catering companies.

Because cake decorating is a hands-on industry, the more you practice the better your skill will become. It is a good idea for graduates to search out mentors who can work with them to build stronger culinary skills and techniques. Standard classroom settings cannot provide this type of extensive training.

The type of position you have and the region you are employed in will make a difference in your salary. A cake decorator's employment opportunities can include a pastry artisan, cake designer, bakery owner, and catering.

Baking and Pastry Arts II adds to your marketability if you have already taken Baking and Pastry Arts I. Also the additional training will give you an edge while searching for a position in an upscale establishment, which would pay very well.

If you are the type of person who likes getting up early in the morning and gets pleasure from working with their hands, a degree program in Baking and Pastry Arts can be a satisfying career. Those who have earned a certificate or degree in the Baking and Pastry Arts can find employment as cooks, pastry chefs or bakers.

There are only some people who like baking because it is hot, backbreaking work. Plus most bakers have to get up early. But for some people baking is an opportunity to use food as a medium for their art. If you are one of those people who enjoy cooking and baking, and don't mind rising early, you will probably enjoy the pastry arts as a profession. Should you decide to major in baking and pastry arts you will spend about 15 to 40 hours per week in the kitchen included with your other coursework. You will start you day as early as 6 in the morning and learn skills such as basic bread and pastry baking, chocolatiering, meringue creation, use of icing, Continental baking, ingredient selection, menu creation, and more.

Cooks are an extensive group of workers. They generally cook and prepare food in restaurants, catering establishments, cafes, hotels and more. They must have the ability to multitask and work quickly in order to direct the tasks others. They also must have an acute sense of smell and taste along with an extensive knowledge of ingredients and of the dishes they are in charge of preparing. You will find cooks

working in diners or at 5-star establishments, but at “Billy Bob’s Roadside Diner” it is not likely for you to find a graduate from Baking and Pastry Arts programs. However you will find those who have combine baking and pastry skills with all-around cooking and culinary skills in upscale establishments.

Pastry chefs are a sweet tooth’s best friend. They are the people who create such items as the bear claws, fine doughnuts, specialty breads, muffins and much more. They can work on commission making desserts for special occasions, or they could own a business and produce the same type of stock every day. For the pastries businesses who deliver goods to coffee shops and stores must be ready to deliver as early as 6 or 7 in the morning. It is predicted the employment growth for bakers of all kinds will continue to grow. The middle range of salaries is from \$30,000 to \$40,000 for inexperienced workers and range from \$44,000 to \$67,000 for executive pastry chefs.

It is a common misconception among most of us, which says, bakers only bake bread, right? Stop and think about who made the tortilla wrapped around your burrito, or who made the cake your mom bought at the store? Bakers. They are responsible for the creation of many of the things we take for granted. They make pie, croissants and other items with the use of their knowledge of equipment, baking ingredients, health codes, and other standards. Baking and Pastry Arts Degree

The Baking and Pastry Arts program will train you to become a skilled dessert chef. Through this program you will be introduced to the world of desserts and the numerous ways to create these masterpieces. Also with this training, you will learn to combine textbook techniques with creativity, and you will have the hands-on experience with kitchen tools used in a professional setting. Some of the other area covered will be the terminology used in the industry along with health and safety issues related to this line of work.

You will develop skills during the course of Baking and Pastry classes in Baking Methodology, Food Preparation, Basic Service, Plating Techniques, Creativity, and Analytical Thinking.

There are several reasons for taking the baking and pastry arts program is you will have a variety of settings to work in such as coffee shops to upscale hotels. Owning your own business is another option. There are numerous job opportunities in the baking and pastry arts, however you might want to keep in mind you will have considerable competition if you want to work for an upscale business. Your salary as a bakery and pastry chef depends on the location, level of experience, and responsibility. The average yearly salary for a bakery and pastry artist averages to be about \$25 per hour.

If you have taken Baking and Pastry Arts I then you will want to take Baking and Pastry Arts II. You will use and improve your skills learned in Baking and Pastry Arts I and will make even more advanced specialty desserts and pastries. The courses you can expect to take when you take the Bakery and Pastry Arts II are:

Restaurant desserts
Advanced pastries
Menu planning
Plate Presentation
Pricing
Recipe research and evaluation
Management
Classical desserts

The courses offered depend on each individual institution. Most courses will include laboratory classes where students can obtain hand-on experience in the creation of baked goods and pastry.

The skills you will learn when taking this course are advanced pastry technique, advanced dessert creation, the correct use of equipment and utensils, safety and sanitation techniques, working in a team atmosphere, organizational skills, presentation skills, timing skills, and a la carte skills.

Chapter 3 – Advertising your Business

Once you have your degree and know your way around the kitchen, you may decide to embark on your own cake decorating business. A cake decorating business can be done either from the home or in a bakery. If you are baking cakes for neighbors at home, you can build up quite a business by word of mouth. If your cakes are good, pretty and you are reliable, you can make a few extra dollars making and decorating cakes for family and friends.

You are taking a bit of a risk when doing this, and you should be aware of the legal implications. If someone gets sick from one of your cakes, they can sue you. You may even lose your home. Baking cakes for the neighbors for a few extra bucks may seem like a fun idea, but it can also land you into trouble as you are assuming liability.

You are also limited when it comes to getting business. You cannot advertise such a business. Most states and municipalities have health codes when it comes to selling food from your home. You will need to have a license and, in most cases, a separate kitchen where the cakes are made. The kitchen will be subjected to health inspections periodically.

If you want to have a large cake decorating business and see yourself as a true artist, you can work outside of your home. You may begin with selling cakes to neighbors, but then add a kitchen so that you can bake in your home with a license. You will also have to make sure that your municipality will allow you to work a business out of your home.

Once you have a business license, the next thing you should do is incorporate your business. People rarely get violently ill from cakes, but butter cream, if left out of the refrigerator, can cause salmonella. You do not want to risk someone suing you and taking your home, so incorporate your business. A corporation is a separate entity. As long as you practice your business under the corporation, you cannot be sued personally if something goes wrong.

If you are successful at making cakes, the next step is to move to a storefront where you can get more exposure. Advertising cake decorating in the local newspaper is difficult. This is one business that goes by word of mouth. You can have a grand opening of your business and invite people to come in and sample your cakes. Be sure to have some sample cakes that are exquisitely decorated on hand for view. This will give the people in your area an idea about your business and give them a chance to get to know you.

Join the local chamber of commerce. This is another way to get to know others in the area. Again, this is a business that relies on word of mouth. If you want to have your own cake decorating business, you are going to have to break out of your shell and get to know some new people. The more people who know you as "the cake lady" or "the cake man," the better. You want them to associate you with your business.

As you continue to build your business, keep building it. Advertising your name is more effective than advertising your business. You will want people to know where they can find your phone number if they want to order a special cake. Another way you can continue to build goodwill throughout the neighborhood is by donating your cakes to various civic events. This will expose many different people to the quality of your decorated cakes.

Chapter 4 – Incorporating Art In Your Cakes

If you want to have a cake decorating business that truly stands out, your cakes will have to truly stand out. After completing your cake decorating classes, you should have a good idea on what it takes to make a good cake and decorate it. You should know how to use a fondant as well as make icing flowers. Now it is time to use what you know and put it to good use.

Decorated cakes, as sad as this seems, are a dime a dozen. Most people go to the grocery store bakery where a cake can be ordered in a matter of hours and decorated, generically, to suit most people. The majority of people have little or no imagination and tend to do what everyone else does.

When someone is daring enough to have a cake that stands out, such as one that is shaped like the Eiffel Tower or Empire State Building, they are bound to draw attention to their art form. Once you know the concept of baking a good cake and how to use icing, frosting and fondant, you should be able to come up with a few designs of your own.

Incorporate some different shapes and allow your imagination to run wild. Remember, you are only making a cake, not operating on a brain. The worst thing that can happen is that the cake does not turn out well. Practice making some specialist cakes that are unique and attractive. The more you can allow your imagination to run your art, the more unique your business will be. People will no longer be satisfied to go to the local grocery store and order a cake that tastes like cardboard when they can go to your cake bakery and find something truly unique.

In order to pull this off with success, you need the following:

Your bakery should be in an upscale neighborhood where people can afford a \$50 birthday cake for little Johnny. If you are dealing with high end cakes, you need to deal in a high end neighborhood. Study the location of the cake stores before renting a space.

You are going to have to pull off something more than the standard fare. The cake is going to have to taste good and look good. Actually, it is more important that it looks good. Average designs are out - unique is in. You want your cakes to stand out above all others.

You are going to have to become a whiz at making wedding cakes and dealing with brides. This is a whole subject into itself. Dealing with brides is never pleasant, but let's face it, they order wedding cakes from bakeries. Rarely do we see a bride attempt to order a three tier cake from a grocery store.

Once you practice a few innovative designs in cake decorating of which you are proud, spray them with lacquer so that they keep their shape. They can be your showpieces in

your shop. People will want to see your products when they come into your shop and such exquisite, artistic cakes are not easy to make on an every day basis.

Another thing you need to do when incorporating art into your cake decorating is to think outside the box a little when it comes to baking pans and shapes. Do not limit yourself to the standard pans. Learn how to make a sculpture with your cakes to make the shapes truly unique, even if it involves using unconventional cake pans.

Cake decorating is an art form. In order to be successful at this business, you need to be willing to experiment with shapes as well as ingredients and not be afraid of turning out a flop once in a while. Of course, you will want to make sure that all cakes you offer to customers have been tried and true so that you do not have a flop for someone's wedding as that would be a disaster.

Use your imagination as well as your love for baking to allow your cake decorating business thrive. And above all, incorporate your artistic creativity into your cake decorating business.

Chapter 5 – Wedding Cakes

Like it or not, if you are going to have a business in cake decorating, you are going to have to deal with brides. People should get combat pay for dealing with brides as they are usually nervous as they worry about every little thing, longing for the perfect day to be perfect. It never is, and neither is the marriage, which is why more than half end in divorce.

Wedding cakes are big business, however. During the time the bride is ordering the cake, she still likes her intended groom and wants to make sure that everything spells romance and elegance for the big day.

The days of the seven tier wedding cake as seen in the movie "The Godfather" are long gone. Today, most people are looking for something a bit more subdued and elegant. Wedding cakes are still in tiers, but most of the modern cakes that are being offered by the decorating artists no longer employ those little plastic columns to hold up the tiers.

Instead, a series of pans are usually used for the wedding cake. The pans range in size and form somewhat of a pyramid. This can be square or round. Each layer is covered with fondant and trimmed with pearls or flowers. This makes for a very elegant looking cake.

It is desirable, when decorating a cake, to make sure that everything on the cake is edible. Making pearls and flowers out of icing is not difficult and is something that you should have learned in cake decorating school. Having everything on the cake edible only adds to the allure of the wedding cake.

If you cannot do this, or the bride insists on real pearls draping the cake, you will have no choice but to adhere to her wishes. The one rule of thumb when dealing with brides and wedding cakes is that the bride is always right. She is allowed to change her mind 30 times because she is the bride. Have patience and just be glad that you are not the groom. Wedding cakes are big business and can net you more of a profit than any other type of cake. You want to get the wedding cake trade if you are in the cake decorating business.

To get more wedding cake trade, take some samples as well as some fake cake displays to wedding shows. Wedding shows operate weekly throughout most areas and are a way for brides and grooms to find out the best places to get shoes, wedding gowns, honeymoon destinations and wedding cakes. Make sure that your cakes really stand out and that you set up a nice stand. The cost to attend these wedding shows is usually around \$100 for a weekend, but the exposure is well worth it.

A marketing trick you can use is to give samples of cake to those who visit your booth. You can also ask them to sign up for the grand prize - a free wedding cake! Once you have their name and number, you can use a bit of telemarketing to try to get them to

come in and sample the different cakes you make.

A cake decorating business is no different than any other business. In addition to being a decorating artist and expert baker, you also need to know how to market your business to get the most exposure and revenue. And remember that brides are always good for business. They may be difficult to deal with, but they are a necessary evil when it comes to finding success in the cake decorating business.

Chapter 6 – Children's Birthday Cakes

Another lucrative business in the cake decorating industry is children's birthday party cakes. Children's cakes, including birthday and other party cakes, such as graduation cakes, are another necessary item you will need to provide, and provide well, when embarking on a cake decorating business.

While many people rush off to the grocery store to get the cakes for their kid's party, it only takes one person in the local clique to come up with something different and the rest of the parents will follow suit. While kids rarely care about cake or anything else but presents during their parties, adults are in constant competition on who can throw the best party for their little darling. This ranges from entertainment for the children to party favors to cakes.

If you have never lived in the suburbs, congratulations. If you have, with children, you know the score. The competition is fierce. If little Johnny has a party where he gets a cake that isn't quite the norm that the local grocery store provides, people will be sure to want to know where the cake came from. Because when it comes time for little Janie's party, you can bet that her mother will want the same thing.

This is the way it works for kids' parties. No longer are children lined up to play "pin the tail on the donkey." Instead, the more elaborate the party and entertainment, the better it is....for the neighbors to envy.

You can take advantage of this trend by offering unique cakes for children's birthday parties and graduations. Use your imagination and come up with something truly unique. Do not be hampered by the size of the pans, either. Cakes can be cut, when cold, and made into different forms. And when covered with icing or fondant, there is no telling what you can do.

When offering children's birthday party cakes, the best way to get started is to offer to make a birthday cake, for free, for a neighbor's child. Make sure that your neighbor or friend is inviting a lot of other kids to the party as well as their parents. The children should be young. Older children rarely care about cakes or the size and shape, or anything other than themselves. Little children tend to care about toys and games. Mothers of children who come to the party tend to care about decorations, how much you spent on the party, your form of entertainment and what is in your medicine cabinet. These are the people you want to impress as they will be the ones ordering cakes.

You may have to give away quite a few cakes to start your business, but it will be worth it. All the advertising in the world does not beat a bunch of gossipy moms trying to out do each other when it comes to their kids' birthday parties. There is a lucrative business in cake decorating if you have talent, can bake a tasty and unique looking cake, and learn how to market to the different types of customers.

Chapter 7 – Margie's Cake Business

If someone told Margie two years ago that she would have a successful cake baking and decorating business today, she would have laughed in their face. Margie hated to cook. She rarely ventured into her kitchen and she considered making an effort towards dinner when she picked up the pizza instead of having it delivered.

Margie had an artistic streak, however. She liked to paint, draw and sculpture. She dreamed of a career in art, but was stuck working in a law office.

One of the girls in Margie's office was always baking cakes and bringing them in. These cakes looked very nice and tasted even better. She asked her colleague where she bought the cakes and was surprised to find out that the woman actually made them. Margie always bought her kids' cakes at the grocery store, pre-decorated. She was amazed that someone would go through the trouble of baking a cake.

As luck would have it, Margie got laid off from her job. Now that she was home, she cooked a little bit more. She found herself enjoying her time in the kitchen and the money it saved. When Margie's son wanted a "Frankenstein Cake," Margie was at a loss. She didn't really have the money to buy the cake, but wanted to please her five year old son for his birthday.

She made a pan cake and attempted to cut it into the Frankenstein head shape. She ended up breaking the cake a little because she didn't wait for it to cool. Having never made a cake before, Margie did not know about cooling the cake. However, she was able to mix up some store bough icing with green food coloring and make a "face" out of liquorice and candy. She even managed to use candy to put bolts in the neck. Her son was thrilled.

One of the moms at the party asked her if she would be willing to make a cake for her daughter's party. She would pay Margie. As she was out of work, Margie decided to do this. Besides, as much as she hated to admit it, she liked making the Frankenstein cake.

After presenting the cake for the little girl, Margie's friend suggested that she attend cake decorating school. She felt Margie had a natural talent. After thinking about it, she decided to enrol.

Margie was surprised at how much she liked decorating cakes as well as baking. Soon her family was shocked to find her always in the kitchen, making cakes, cookies and other baked goods. She especially enjoyed using her imagination to decorate the cakes. Her high point was when she won the school award for the most original cake.

After graduating cake decorating school and even before, Margie was baking cakes regularly for birthday parties, graduation parties and other events. She then decided to open her own cake business. She found a storefront and moved in. She incorporated

her business and used savings to decorate her store and make it seem very homey. She invited friends over and gave them samples during her grand opening. She joined various civic organizations. She brought cakes to nursing homes and other places in the area. And she got her name out there.

Today, Margie has a very successful cake decorating and baking business. She has hired someone to make the cakes and concentrates strictly on design, which she enjoys. Her children are quite happy as she continues baking at home. Best of all, Margie has a career that she loves and a successful business that incorporates her creative streak. And she owes it all to Frankenstein.

Chapter 8 – Careers Available For Cake Decorators

Not everyone wants to open up their own cake decorating business. While they may do this on the side for neighbors and friends, most people like the idea of working for a company where there is less pressure and a steady paycheck.

An experienced cake decorator is often in demand. Not only at bakeries, but at grocery store bakeries as well. More grocery stores throughout the United States are offering cakes and custom cake decorating in their stores. This can be a good entry level job for someone who just got out of cake decorating school and is not quite sure what they want to do with their talent.

Working in a grocery store bakery is a lot less pressure than having your own cake decorating business. It also offers a steady paycheck. What you will not be able to really expand on is your artistic forms. Most store cake decorators have a certain pattern that they follow when decorating the cakes. The unusual is not usually appreciated.

If you like working for a steady paycheck and are looking for an entry level position in cake decorating, apply at the local grocery store to be a cake decorator. The pay is not the best, but it is a good way to start out in this career opportunity.

As you gain experience in cake decorating, you can move to restaurants and bakeries that may be more appreciative of your individual art style. High end restaurants will welcome your cake decorating abilities that are a bit unique. The problem is that you need some experience in the field before you can expect to walk into an exclusive restaurant and get a job decorating their cakes. This is called "paying your dues." Just like any other business, when working for others, you will have to start at the bottom and work your way up.

Another option for you to make more money in the cake decorating business is to teach beginner classes. Once you have started on your career, you will know more than most people and can teach novices the basics when it comes to decorating. Contact your parks and recreation department on how to get started on teaching introductory to cake decorating. This will most likely be a popular course and one that you can make a few extra dollars.

In addition to teaching others how to decorate cakes, you can also hand out your business cards to those in the group who may not be as artistic or creative as you and who may not succeed at this art. This can be a good way to procure extra business for yourself.

Chapter 9 – Wilton School of Cake Decorating

The Wilton School of Cake Decorating and Confectionary Art

You don't have to have a degree in baking and pastry arts to become an expert cake decorator. You just want to become an expert. There are several accredited schools you can receive training from to become an expert at cake decorating. Wilton school is just one of the most well known. There are even classes for cake decorating you can take online.

The Wilson School of Cake Decorating and Confectionary Art is a private vocational school. When it comes to cake decorating, Wilson school has been the leader in cake decorating education throughout the world for generations. In 1929 Dewey McKinley Wilton first began teaching his now famous Wilton Method. The mission of the Wilton school is to provide quality in cake decorating education.

The school started on age-old cake decorating traditions, but is constantly enhanced by increasing and refining creativity. Mr. Wilton's philosophy is "learning is best achieved through class participation." This educational approach is still alive in today's expanded Wilton School faculty along with the curriculum and advanced techniques Here the Wilton Method Classes are described.

Course I – Cake Decorating

During a Wilton Method Class many people will have the opportunity to experience the excitement of decorating their first cake. Your instructor will show you step by step, ways to decorate your cakes and desserts. As you learn new decorating techniques you will have other students encouraging you as you will be encouraging them. Learning new decorating techniques will also give a sense of pride in your accomplishments, and you will be able to share your accomplishments with your friends and family.

Course II – Flowers and More

This course will build on the skills you learned in course I. Your instructor will introduce you to many techniques, which will make your cakes memorable. Master the technique of making elegant bouquets, which will feature rosettes, reverse shells, and rope designs. These techniques will give your cakes an astonishing dimension with the addition of bold colorful decorations. Learn to create new flowers like rosebuds, daisies, daffodils, mums, and more. By using the interwoven basket weave technique, you can use these flowers to make a grand flower basket cake.

Course III – Fondant and Tiered Cakes

With this course you will learn a new level of decorating with flowers and techniques. You begin with the detailed designs such as the embroidery, the lace, etc. You will notice the beauty of decorating with rolled fondant to cover the cake with a smooth surface. You will have fun shaping figures and beautiful flowers to adorn your cake. Add new flowers to your collection and include some holiday blooms like the poinsettia

and the Easter lily. You will complete your course by constructing and decorating a towering tiered cake with lovely borders, flowers, and string work.

During this time you can take a project class. In this class you will have only one project to decorate. Some of your choices will be pre-baked Gingerbread Houses, Fondant Cakes, Star Character Cakes, Blossoms, Mini Cakes, Candy and more.

At the Wilton school there are one-day and three-day workshops as well as additional classes you can take to perfect your art. The one-day workshops are designs not only for the serious decorators, but the new decorators also. These classes will include the Art of Sweet Tables, Baking Workshop, Basics of Cake Icing and Decorating, and Brittles and More, just to name a few.

The three-day workshops will give you, the student, the opportunity to focus on specific decorating and baking controls. Some of these classes will include Advanced Fondant Art, Cake Decorating Camp for Kids, and Cake Sculpting, just to name a few.

Some of the Advanced Decorating Courses include Advanced Sugar Artistry, Building and Decorating Real Tiered Cakes, Chocolate Inspiration 1 & 2, and Gum Paste just to name a few.

Here are some of the classes offered at the Wilton school. The Master Course, Introduction to Rolled Fondant, Introduction to Sugar Artistry, and Introduction to Gum Paste.

The Master Course is a professional course for teachers, bakers, caterers, chefs, and beginners. This course is intended to prepare students for a career in cake decorating. This course will teach basic techniques to design and decorate party cakes and a decorated 3-tiered display wedding cake. The students will do all the actual decorating with supervision. The students will learn to make 15 flowers and 20 different borders.

The students in this course will also have the opportunity to sign up for the additional classes listed above. These additional classes are offered during the Master Course, which lasts about 2 weeks. This course is also offered to those who work. The Master Course is available on the weekend. All supplies for these classes are furnished.

The Master Course schedule

Day 1:

Orientation and the introduction to cake decorating
Demonstrations for making royal and boiled icings
Torte, and fill and ice 8" cake for wedding cake assembly demonstration
Star borders, fill-in and dots
Curving lines, vines, stems and leaves
Zigzags, rosettes, emotion and shell borders

Day 2:

Practice techniques from day before
Shell and reverse shell border

Rope and String work designs
Zigzag and ruffle garlands
Tiered wedding cake assembly
Basket weave design
Crown, chandelier and reverse chandelier borders

Day 3

Practice techniques learned from day before
Fence border and lattice garland
Drop flowers, sweet peas and rosebuds
Bows, rose bases and roses

Day 4

Practice techniques learned from day before
Wild roses, daisies, and daffodils
Easter lilies and petunias

Day 5

Practice techniques learned from day before
Prepare Styrofoam dummies
Poinsettias, pansies and carnations
Rose review
Lilies of the valley

Day 6

Flower making for wedding cakes
Mums and bachelor buttons
Writing and printing
Flower spray on cake circle
Demo for wiring and chalk dusting flowers

Day 7

More flower making for wedding cakes
Figure piping
Booties, pins, rattles and diapers
Storks, swans and hearts
Clowns

Day 8

More flower making for wedding cakes
Color flow
Piping gel
12" sampler birthday cake

Day 9

Assemble and decorate an individual 3-tiered wedding cake

Day 10

Tour Wilton Headquarters Specialty demonstrations

Graduation

Packing of cakes

Wilton schools is just one of the ways for someone to learn cake decorating. For those of you unable or lack the time to attend the formal classroom training by Wilton. Wilton classes are taught at Michael's and other cake-decorating retailers. If you are looking to improve your skills as a cake decorator, this is just one of the other options you have. With Wilton school you can learn as much as you want. If you are looking to become an expert in the cake-decorating field or if you are just a beginner, Wilton has something for you.

For more information see <http://www.wilton.com/classes/wiltonschool/>

Chapter 10 – Universal Class Online Cake Decorating

Universal Class Online Cake Decorating provides additional training, which can also be received online. With this course you will receive an online copy and a hardcopy of Certificate of Course Completion, which will display your coursework. The coursework for this program is:

Lesson 1 – Getting started includes making sure you have all the right equipment and tools to decorate cakes.

Lesson 2 – Cake Baking Basics – You will learn the proper way to bake a cake for you to decorate.

Lesson 3 – Decorating your cake using Butter Cream icing

Lesson 4 – Decorating your cake using Royal icing

Lesson 5 – Decorating your cake with sugar flowers, and other gum paste creations.

Lesson 6 – Decorating children’s cakes

Lesson 7 – Decorating holiday and celebration cakes

Lesson 8 – Learning the recipes for yellow cake, chocolate cake, the classic white layer cake, butter cream icing, royal icing, marzipan, rolled fondant, and gum paste.

The course is only provided for your personal enhancement. This course is not meant to teach you to be a professional cake decorator.

For more information see <http://www.universalclass.com>

Chapter 11 – Winbeckler Enterprises Cake Decorating

A-J Winbeckler Enterprises Cake Decorating has a professional class and a student class. There are several different types of training you can choose from. These classes will give you a great beginning or add to your existing knowledge.

The 4-Day Courses

Professional Decorating Course

This course will cover color mixing, border, flowers, and the basic use of an airbrush, cupcake figure piping, wedding cake theory, and 3-D cake cartooning. Also included are the rules of art, writing, realistic piping of faces and figures, and a lot more. The locations of the class will affect the cost, class scheduling, etc.

4-Day Cake Sculpture Course

This course will teach you how to make full-relief, stand-up cake sculpture plus wire-frame sculptures, cone-figure sculptures, and sculptured piping. During this course each student will complete 3 stand-up cake sculptures plus many small sculptures.

4-Day Airbrush Course

In this course you will learn the correct way to operate an airbrush. You will also learn how to make and use stencils, create special effects, and do lifelike portraits.

2-Day Courses

2-Day Sculpture Course

This course includes sculptured figure piping for the making of realistic faces and figures. You will also make a stand-up cake sculpture from Styrofoam.

2-Day Flowers, Wedding Cake, and Borders Course

This course will teach you several flowers including two types of mums, poinsettia, daffodil, and rose. All flowers are made with butter cream icing on a skewer or directly on a cake. Also included are practical wedding cake design and setup and practical borders.

2-Day Figure Piping Course

This course includes cute figures, which are perfect for cupcakes and larger cakes. Figures include bubblehead figures, and 3-D cartooning. 3-D cartooning figures will cover an entire cake.

2-Day Floral Arrangement, Writing, And Ice Cream Cone Figure Course

In this course you will learn foliage for arrangements and you will create an orchid arrangement. Also you will learn to make a holiday arrangement with pinecones, evergreen boughs, and candles. You will also improve on your writing skills and learn the Old English form of writing along with calligraphy, bubble-style writing, oriental-style writing, and more. You will create in class a cute figure piped onto an ice cream cone.

2-Day Airbrush Course

In this course you will learn the proper use and care of an airbrush. You will learn how to do shading, how to fog cake edges, and how to create attractive borders. You will also learn to make and use stencils and the rules of airbrush portraiture.

For those who work and are unable to attend classes during the day there are classes available in the evening. These are the classes offered in the evening.

Cocoa Painting Class

Learn to create attractive cocoa paintings, in both the brown tones and in colors. Various different backgrounds will be covered.

Wafer Paper Uses Class

You will learn to transfer patterns of wafer paper butterflies, wafer paper sugar painting and techniques for making rice paper flowers and lifelike fall leaves.

Rolled Butter Cream Icing Class

You will learn to cover a cake with rolled butter cream icing. You will also learn how to pipe with it, mold with it, crimping with it, embossing with it, and much more.

Fancy Borders Class

You will learn to create a variety of elegant borders using basic decorating tips. The borders can be used on sheet cakes and wedding cakes.

Cake decorating can be a great hobby. If you would like to start your own business, this is a great business to get into. There are many people who love beautifully decorated cakes, but do not have the knowledge or maybe the time to do it for themselves. You can even go so far as to earn a degree and work in 5-star hotel and restaurants or even own your own bakery and enjoy a good living from your skills.

Whatever you decide to do, the door is open wide and all you have to do is to walk through it. Good Luck!

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