

PME Professional Diploma in Cake Decorating

Module 2 - Royal Icing – 9 WEEK PROGRAMME

This course is designed to help students develop their own cake decorating skills and ideas. For many this additional confidence opens the opportunities to decorate cakes as a business. With this in mind we have also included an introduction to business that gradually builds to provide a basic business overview. We will be working with a professional approach so it is necessary to wear an apron of some description, long hair must be tide back, jewellery or nail varnish is not desired. Can I ask that you bring Anti- Bacterial spray or similar to clean your working area before we commence the lesson. A clean cloth, kitchen roll and tea towel is also required. A white clean cloth (multi cloths are excellent -purchased in rolls from most major supermarkets), kitchen roll is also required.

The large Orchard Rolling Out board is an advantage, when working at home. Here at The Studio we provide you with this to use. We are also able to sell you one at a very competitive price. We also suggest that a PME Tilting turntable is now purchased. It is essential to work on the side of cake and the bonus of a tilt function is preferred to using bases to adjust a normal turntable.

During each lesson I will be demonstrating and explaining a wide variety of techniques, however this course hopes to develop your skills to personalise your own designs.

The list of requirements for each lesson may not always be specific to the design or size of cutter you wish to use. I will advise prior to each lesson what I will be using and you can purchase similar if necessary.

For all lessons in this module you will require the following BASIC equipment. PME now state that all students must have their starter kit. This is given to you at Induction. Please note further equipment will be necessary and within the studio we have a retail area where we offer students an excellent discount which is very competitive. We prefer our students to purchase goods from ourselves to allow us to keep our course fees to a minimum and ensure the correct products are purchased. We cannot allow the use of counterfeit or copied equipment within any PME Diploma courses. We ask that purchases are done after class so as not to disturb the lesson. Please note: we are only able to give students 10% discount on PME equipment necessary for the course with in our sister Company 'CakeArt Creations'. Students can purchase Bridal Icing in a 3kg Bag, at a discounted price.

The following lists are taken from the student portfolio which will be issued on 1st lesson. On the schedule other items required are listed per week.

PLEASE NOTE. This is a PME Diploma and as such the use of PME equipment is required. We will not accept any counterfeit equipment being used in lesson.

PERSONAL REQUIREMENTS

PME Apron, COMPULSORY Boxes to take your work home in Plastic bags or Zip bags for storage of icing Cloth for wiping work area Antibacterial spray or similar Note pad and writing tool Cocktail sticks or tooth picks

TOOL KIT

PME Piping Tubes Writer Nos 1, 1.5, 2 & 3 PME Piping Tubes Rope Nos 42 & 44

PME Piping Tubes Flower No 57 (L or R) PME Piping Tubes Leaf No 51 or 52

Turntable, ideally Tilting

Metal Straight edge

Metal Side scraper (plain)

Side Scrapers, Plain and or Patterned (plastic)

Icing nail

Piping bags, various sizes, parchment and fabric/Nylon

Palette Knife, Small, large and cranked.

A selection of food colours liquid and powder

Paint brushes, round flat and fine

ESSENTIAL BASIC EQUIPMENT AS LISTED BY PME

Round & Square Straight edge Dummies

Various other requirements are added during each lesson as itemised on Syllabus

LESSON 1

Actions to cover - Practical

Marzipan coating prior to Royal Icing

Making Royal Icing and buttercream

Theory & Professional Business approach and Homework

Print a poem on paper for approval

Health and Hygiene

The Manufacture of Royal icing (issue Buttercream Recipe)

Requirements

8" Fruit cake (round or square)

11" Drum & box (to match)

11" board

3lb Marzipan

Spacers

Sharp knife

Ruler

Apricot glaze

Parchment paper

Pastry brush

A pair of Smoothers PME

Icing Sugar

Rolling pin 12" or larger

Small rolling pin

Spacers

Palette knife

I will show the production of Royal icing

LESSON 2

Actions to cover - Practical

Covering Round & Square shaped cakes in Royal Icing

Covering as above but with buttercream using textured side scrapers

Piping skills using writing tubes (lines and bulbs)

Lettering

Colouring Royal Icing and buttercream

Theory & Professional Business approach and Homework

The importance of inscriptions and balance

Poem (skill board)

Complete covering

Requirements

Prepared fruit cake

8" polystyrene dummy (opposite shape) weighted

11" square or round drum to match dummy

Double sided selotape

2lb Royal icing, 1lb buttercream

PME writing tubes, piping bag and Royal Icing

Number 2 paint brush – This is the second largest in the PME set of 5 brushes

Metal Straight edge Ruler

Metal straight edge

Pre covered Sugarpaste Board

Poem template (this can be laminated)

A4 Clear sleeve, Tracing paper, Pencil, Sugarpaste scriber

Large and small pallet knife

Plastic scraper, Textured Side Scraper

Turn Table (ideally tilted)

Template

LESSON 3

Actions to cover – Practical

Pressure piping, Scratch piping using writing tubes

Piped baskets

Filigree and cornelli work (tulle bootees)

Theory & Professional Business approach and Homework

The principles of piping and its uses within a business concept

Complete tulle bootees

Requirements

Writing tubes

Royal Icing

Palette knife and plastic scraper

White vegetable fat

Patty tin or similar

Desk Lamp

Parchment paper or piping triangles

Small board to transport bootees and box

Tulle or cotton net (fine)

20g white modelling paste

Scissors and craft knife

2 small ribbon bows

Template provided (please print)

LESSON 4

Actions to cover – Practical

Piping skills

S and C Scrolls

Shells

Rope borders and over piping

Drop loop piping

Piped flowers

If time allows we will be covering the same skills using buttercream

Theory & Professional Business approach and Homework

Produce skill board showing various piped flowers and samples of piping techniques shown

Requirements

Pre covered dummy

Technical equipment plus paper/card for making template

Piping bags

Rope tubes

Petal tubes

Icing nail

*Parchment squares

*Large Savoy bags and tubes (discussed in class prior)

Buttercream

Writing tubes 1,2,3

Rope tubes 42, 43, 44

Royal icing, paddle and palette knife

Food colouring

Turntable

LESSON 5

Actions to cover – Practical

Brush embroidery

Piped Embroidery

Figure Piping and Motifs

Theory & Professional Business approach and Homework

Complete Brush embroidery

Sampler showing pressure piped figures

Requirements

Pre covered board (coloured sugarpaste) scribed with your own design for brush embroidery

Royal Icing, palette and paddle

Parchment piping bags

Writing tubes

Piping jelly

Food colours if required

Large sable brush - you can use the chisel brush in the PME set of 5 brushes

Templates

Acetate and glass sheet (or similar)

Masking tape

LESSON 6

Actions to cover – Practical

Run outs

Monograms

Collage

Theory & Professional Business approach and Homework

Complete Collage and monogram

Requirements

Acetate sheets

Masking tape

Sheet of glass

Scissors

Templates

Desk lamp

Royal Icing etc

No 1 tube

Parchment piping bags

PME Royal Icing scribe

Brown food colouring

Gold or silver powder and Confectioners glaze plus Isopropylene

LESSON 7

Actions to cover – Practical

Quarter and full Collars

Panels

Panels (Fan)

Inserts

Theory & Professional Business approach

Design final piece and present next lesson.

Complete flat icing and bring to class next week for consultation. Cover new drum for final piece with Royal Icing.

Stacked cakes and the use of dowelling supports

Requirements

Writing tubes Nos 0,1 & 2

Quality Bridal Icing made using fresh egg white

Parchment piping bags

Powder colouring and dusting brush

Ruler, pencil, coloured crayon (or similar) compass, scissors A3 paper

Templates for fan and collar

Sheet of glass, Acetate and Masking tape

Desk Angle lamp

Small sable paint brush

LESSON 8

Actions to cover – Practical

Extension work

Oriental String work

Lace work

Using an aerosol spray

Theory & Professional Business approach

1-2-1 consultation to discuss design etc of final piece

Stacked cakes and the use of dowelling supports

Requirements

Finish flat iced cake on covered board

Completed workable drawings (all templates to be used inc collars etc)

Lace template, acetate, Glass, masking tape

Writing tubes Nos 0, 1, 2

Quality Bridal Icing made using fresh egg white

Parchment piping bags

Tilting turntable (essential)

Powder colouring and dusting brush

Till roll, pencil, scissors, Knob pins

Template for oriental string work

Coloured aerosol PME spray

Small sable paint brush

Pre covered dummy to execute both techniques

Tin no bigger than 4" diameter

LESSON 9

Actions to cover – Practical

Students to complete own design using at least 4 techniques covered during course in class

Students to produce sampler showing evidence of all piped work .

Theory & Professional Business approach

Presentation of Diploma

Photographs and Promotion

Discuss PME Master Diploma

Presentation will take place at 9.30pm. Photographs will be taken and used as promotion. If you do not want to be included in this please advice.

Requirements

Students own choice