

PME Professional Diploma in Cake Decorating

Module 3 – Sugar Flowers 9 week Format

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 tied 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.

As well as the large Orchard Rolling Out board being an advantage, when working at home. We advise the use of a smaller board and a veining board. Here at The Studio we provide you with both the large and small to use. We are also able to sell you any at a very competitive price. 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. Creating sugar flowers captures the imagination of most cake decorators and with so many to choose from it can be difficult to know which one to try first. The flowers selected for this module have been carefully chosen so that they met the needs of most cake decorators and can be adapted and perfected by beginners, enthusiasts, professional confectioners and pastry chefs.

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. Sugar flowers can be created using a wide range of edible pastes including: Sugarpaste, Flowerpaste / Petalpaste, Gum paste and Marzipan. We will be showing you how to make Flower paste but many are available commercially (which we prefer). I will be using BEAU, however you can choose any.

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 only purchase Beau at the studio, 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.

PME now produce their own range of colours. You can order discounted packs on your first lesson, these come in paste colours set of 8. Powder and gel are also available and information will be given at your Induction

PERSONAL REQUIREMENTS

Apron COMPULSORY (this will be provided)
Boxes to take your work home in
Plastic bags or Zip bags for storage of icing
Cloth for wiping work area
Biactol or similar
Note pad and writing tool
Cocktail sticks

TOOL KIT - You will require the following basic list for this entire module. Please use PME equipment when available. We will not accept the use of counterfeit PME products

Various flower cutters available in both metal and plastic (please note all cutters used in this module are PME)

Petal Paste
Small rolling pin
Small rolling out board or mat – optional
Foam pad including Mexican pad
Modelling tools (Bone, ball, Dresden, cone etc)
Palette knife
Floral wires
Floral tape
Fine scissors
Wire scissors
Tweezers
Long nose pliers
Oasis or similar to use when drying wired flowers
Trex
Cornflour
Edible glue
Various gauge wires (now available from PME)
A selection of food paste and powder colours
Paint brushes round, flat and fine
Kitchen towel
Cornflower
Cocktail sticks
Craft knife or PME cutting wheel

ESSENTIAL BASIC SUGAR EQUIPMENT AS LISTED BY PME

Bone tool
Blade and shell tool
Ball tool
Scallop & Comb tool
Serrated & Taper Cone tool
Scriber Needle with protective cover
Sugarcraft Knife
Taper Cones 5/6 Star tool
Bulbous Cone tool
Dresden tool
Flower foam pad and Mexican Foam pad
Small rolling pin
Tapered Angle palette knife

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

COURSE SCHEDULE

LESSON 1

Actions to Cover - Practical

Making & Colouring Petal paste
Produce a plaque using textured rolling pin
Rose
Dahlia
Block paste colour techniques for shading

Theory & Professional Business Approach

Sugar flowers for business
Edible pastes and icings used to create sugar flowers

Homework

Plaque showing sample of flower demonstrated

Requirements

Plaque Cutter 4" minimum
5 petal medium cutter or Rose petal cutters
Pme cone tool
Rose leaf cutter
Optional Textured Rolling pin (ribbed preferred)
1lb Royal Icing
Tylo powder
Trex
Grip seal bags
Measuring spoon
Edible glue
Sugarpaste
Small rolling pin
Rolling board
Cornflour in a muslin or similar bag
Green, pink, & Red paste colouring
Dark pink or Red powder, dusting brush
Fine Stamens
Long nosed tweezers
No2 tube and piping bag, palette knife and paddle
Apple tray former or similar (this is the polystyrene packaging used at supermarkets to store apples- usually freely given)
Plus all equipment on basic list

LESSON 2

Actions to Cover - Practical

Making an oasis stand to dry flowers in
Further unwired flowers and plunger leaf
Wireless flowers to include Plunger cutters Gerbera, Daisy
Plunger Ivy leaf
Powdering skills and using pollen
(Jem) Daisy centre plunger

Theory & Professional Business Approach

The principles of unwired and wired flowers
Adapting unwired flowers to wired (Sunflower)

Homework

Produce 3 sunflowers in a vase or similar

Requirements

Readymade plaque
Sunflower/Gerbera plunger
Daisy Marguerite plunger
Carnation Cutters
Ivy leaf cutter
Dried semolina and brown/yellow powder (tub to store)
Jem Daisy centre or alternative (Net or tulle)
Edible Glue
Celstick, cocktail stick or similar
Mexican paste or petal paste
Formers (apple trays or similar)
Rolling board and pin
18g green wire
Green Oasis block, Clingfilm, straws
Plus all equipment on basic list

LESSON 3

Actions to Cover – Practical

An introduction to wired flowers
Basic techniques, including softening and shaping petals
Mexican Hat Techniques
Pulled flowers

Theory & Professional Business Approach

The use of alternative flowers including silk, fresh and commercially prepared

Homework

Produce a selection of filler flowers using the pulled flower technique

Requirements

Cel sticks
Small embroidery scissors
26g wire
Stephanotis or Daphne cutter
Clingfilm or similar
Plus all equipment on basic list

LESSON 4

Actions to Cover – Practical

Fantasy Flowers
Calyx flowers and multi petal layers (mini Cymbidium Orchids)
A selection of flower buds and wired leaves
Simple blossoms & Lilly of the Valley

Theory & Professional Business Approach

Homework

Produce a simple arrangement using Lilly of the valley
Manufacture various types of foliage for use on week 9

Requirements

Various sized Calyx cutters
Individual Rose petal cutters
Blossom plungers (various)
26g & 28g green wire
Ivy leaves
Rose leaves
Multi leaf veiner or rose leaf veiner
Ivy leaf veiner
Plus all equipment on basic list
Small head stamens
Green Tape
Tape cutter or similar (JEM produce one)

LESSON 5

Actions to Cover – Practical

Traditional Roses
Fruit blossoms and black berries
Glazing and powdering skills

Theory & Professional Business Approach

Adding non edible decorations to enhance floral sprays & arrangements
Disclaimer and customer advice

Homework

Produce a simple sprig of cherry blossom
Collect photographic evidence of various types of lilies and orchids to use when colouring next week's project

Requirements

Confectioners glaze or varnish
Confections glaze remover
Glaze aerosol can (optional)
Small storage jar
Paint brush (pony hair or similar not sable)
24g wire
Black aerosol spray or black food colouring
Blush finish dragees (optional) - These are a quick commercial alternative.
Piping bag or comb tool
Prepared cone on 24g wire (this can be Polystyrene cone or Petalpaste)
Easy rose cutter
Multi rose leaf cutter
Tweezers

LESSON 6

Actions to Cover – Practical

An introduction to flowers created using individually wired petals

Traditional lilies

Cattelya or Cymbidium Orchid

Arum Lilies

Theory & Professional Business Approach

Homework

Produce a sample of each lilies and Orchids

Collect photographic work of Decorated Cake stands and knives

Requirements

Cym or Catt petal cutters

Arum Lilly cutter

PME Lilly cutter set (small, med or large)

Lilly stamens

Corn on the cob veiner

Dresden tool

Isopropalyne

Various powders

Small

Sable paint brush

LESSON 7

Actions to Cover – Practical

Carnation & Garden pinks

Freesia (easy daffodil if time allows)

Sweet Pea

Theory & Professional Business Approach

Decorating cake stands and knives

Sugar flower pricing

Homework

Selection of finished flowers (Carnation, Freesia, Sweet Pea) presented in display box or pastillage card

Requirements

Carnation cutter

Fine stamens

Freesia or daffodil cutter

Sweet pea cutter

Smallest rose petal cutter

26g wire

LESSON 8

Actions to Cover – Practical

Advanced flowers including Chrysanthemums and poinsettias
Honeysuckle
Creating wired arrangements

Theory & Professional Business Approach

Basic guidelines for arranging sugar flowers
Posy shaped arrangements

Homework

Honeysuckle and blackberry Arrangement

Requirements

Scissors
Poinsettia cutters
Chrysanthemums cutters (small, med, large daisy cutter)
Modelling knife
Wires
Honeysuckle cutters
Stamens (fine)
Various finished flowers suitable for a posy arrangement

LESSON 9

Actions to Cover – Practical

Students to complete own design - wired into spray or arrangements.
Students to produce small spray and attach to Cake knife

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 wish to be included please advice.

Requirements

Students own choice