

PME Professional Diploma in Cake Decorating (Junior Class)

Module 1 – Sugarpaste

This is a 14 week Course for our Junior Students (week 1-14 18.00 –20.00)

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 under the same guidelines as outlined for the Adult course however the lesson structure has been changed. Instead of the 8 week, 3 and a quarter hour session we will be running on a 14 week 2 hour structure plus a free induction lesson, where we ask you to bring an adult guardian to discuss the content of the Diploma and our expectations. You can ask as many questions as you need. This is a pilot scheme and we want to get it right. At the end of the course we will hold a presentation evening. You will have the opportunity to invite parents and close friends to see your final pieces and be there to see you awarded the certificate you have worked hard to gain.

We will be working with a professional approach so it is necessary to wear an apron which PME provide. You will be working in an Awarded 5* Health and Safety environment where you will be responsible for the cleanliness of your work station at all times. 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 and after the lesson. A clean cloth, kitchen roll and tea towel 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 and can purchase one on your behalf at a much reduced rate.

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.

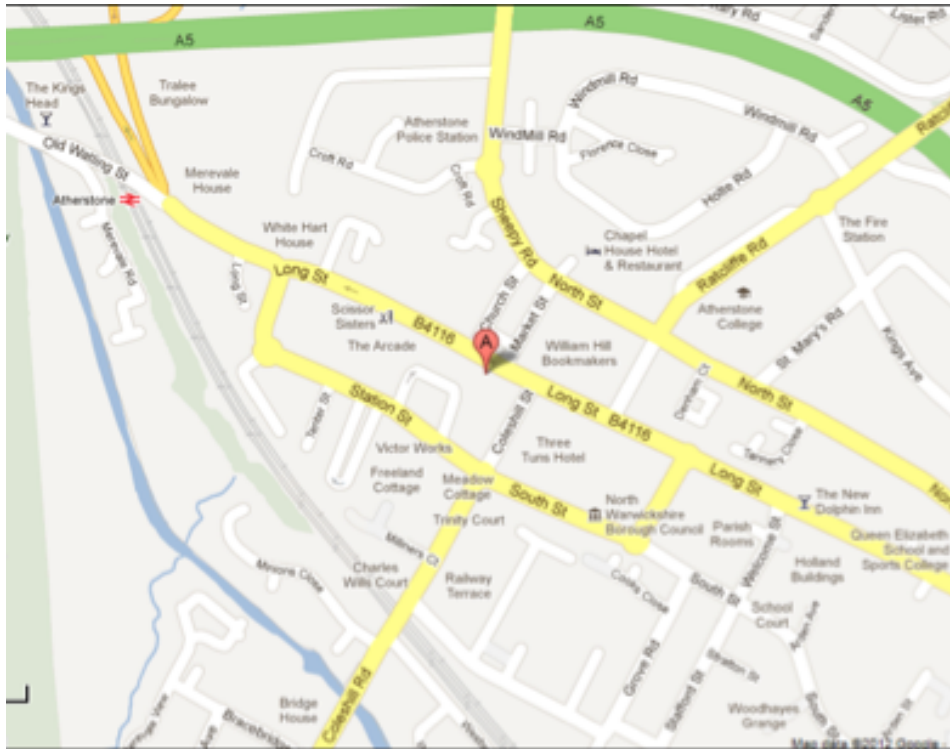
The list of requirements for each lesson may not always be specific to the design or size of cutter you wish to use. I will advise prior to each lesson what I will be using and you can purchase similar if necessary.

For all lessons in this module you will require the following BASIC equipment. Please note we only carry limited stock in some of these items. We offer our students 10% discount on PME equipment necessary for the course only in our retail outlet; however we sell everything in the studio at a higher discount. We would suggest that Sugarpaste is bought in a 5kg box, which is priced lower for our students. Please note we have a retail area within 'The Studio' where you can purchase goods before and after lesson, but ask that you arrival early if this is the case.

On page 2 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

Apron, COMPULSORY and will be supplied
 Boxes to take your work home in
 Plastic bags or Zip bags for storage of icing
 Cloth for wiping work area
 Anti Bacterial spray or cloth
 Note pad and writing tool
 Cocktail sticks

TOOL KIT

Rolling pins large and small
 Pair of Smoothers
 Palette Knife and paddle
 Modelling Tools
 Turn table optional
 Icing Sugar
 Cornflour

A selection of food paste and powder colours
 Paint brushes round, flat and fine

ESSENTIAL BASIC EQUIPMENT AS LISTED BY PME

Straight edge smoothers
 Cutting Wheel
 Quilting tool
 Designer Wheeler Set
 Spacers
 Fine Sugar Shaker
 Cake Markers
 Large Rolling pin
 Textured Rib and Basket weave rolling pin
 Tapered, Angled Palette Knife

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

COURSE SCHEDULE

LESSON 1

Actions to Cover - Practical

Colouring Sugarpaste
Covering a board
Cutting using a shape

Theory & Professional Business Approach

The use of colour – colour wheel
Balance and proportion – its use in design
Colour balance

Requirements

10" Square Board plus box to transport home
Template (PLEASE PRINT AND BRING TO LESSON)
Red, Yellow, Blue, Black, Brown Paste Colours
Craft Knife or PME Cutting wheel
Scissors
White Sugarpaste
A pair of Smoothers PME preferred
Sharp vegetable Knife
Icing Sugar
Cornflour in a bag
Cocktail sticks
Rolling pin 14" or larger
Small rolling pin
Satay sticks x's 2
Edible glue
Paint brush
Scriber or similar

HOMEWORK

**TO COMPLETE BUTTERFLY
COVER A 11" DRUM READY FOR WEEK 3 LESSON**

LESSON 2

Actions to Cover - Practical

Crimping techniques
Inlay work and various effects with sugar colouring

Theory & Professional Business Approach

Health and Hygiene
Safety in the work place
Crimping techniques and side design

Requirements

10" Square Board plus box to transport home (use last weeks)
Equipment from last week plus 10" Square board from last week
Various crimpers open and close (Preferred closed)
Shaped cutter (tutor explained last week)
Till roll, scissors, pencil, knob pin (technical template equipment)
Sugarpaste
PME paste food colouring

HOMEWORK

**TO COMPLETE SAMPLE BOARD SHOWING VARIOUS CRIMPING DESIGNS AND
INLAY AND EMBOSSING TECHNIQUES
RESEARCH A RECIPE FOR A 6" FRUIT AND SPONGE CAKE BRING TO NEXT LESSON**

LESSON 3**Actions to Cover – Practical**

Covering a Square Dummy
Crimping side

Rope and twist base techniques

Theory & Professional Business Approach

Basic cake recipes

Cake costing

Requirements

8" Square Dummy

11" Square Drum and Box to transport Home

3lb Sugarpaste

Food paste colours

Technical template equipment (Discussed last week) or Cake Markers

Trex

Icing sugar

Spacers

Large rolling pin

Smoothers

Sharp knife

Crimpers

Double sided selotape

HOMEWORK

COMPLETE EXERCISE COVERED TODAY

COMPLETE COSTING EXERCISE FOR NEXT WEEK

LESSON 4

Actions to Cover – Practical

Frilling Techniques, Garret Frills, Flounces and Fantail

Theory & Professional Business Approach

Discuss Cake pricing and costing format

Deposits and payment

Requirements

Pre covered square dummy with covered board from week 1
Garret frill and Endless garret frill cutters
Sugarpaste and food colouring
Edible glue and brush
Good quality Cocktail sticks
PME Cone tool
Cornflour and fine shaker (will advise alternative in class)
Knob pins
Craft knife or cutting wheel
Small rolling pin

HOMEWORK

**TO COMPLETE SAMPLE BOARD SHOWING VARIOUS FRILLS AND FLOUNCES
COMPLETE FRILL ON CAKE DUMMY
PRODUCE A PRICE LIST SAMPLE**

LESSON 5

Actions to Cover – Practical

Covering a round dummy and drum (all in one technique & Ribbon)
Using a textured rolling pin
Sugar ribbons and bows
Ribbon roses
Attaching ribbon to cake drums and cakes

Theory & Professional Business Approach

Business promotion & Advertising

Requirements

Ribbon cutter optional or craft knife
Ribbed/ textured rolling pins
Sugarpaste
CMC or Gum Tragacanth
8" Round Dummy
11" Round Drum and Box to transport Home
3lb Sugarpaste
Food paste colours
Technical template equipment (Discussed last week) or Cake Markers
Trex
Icing sugar
Spacers
Large rolling pin
Smoother
Sharp knife
1,5 metres of 15mm ribbon (any colour)
1 meter of 3mm ribbon (to match or compliment)
Double sided selotape (15mm)

HOMEWORK

**COMPLETE AND PERFECT EXERCISE COVERED TODAY
DESIGN A POSTER TO ADVERTISE OUR CAKES**

LESSON 6

Actions to Cover – Practical

Fabric effect, swags and textured designs
Edible ribbon inserts

Theory & Professional Business Approach

Accounts, tax and Insurance

Requirements

Pre covered round dummy from last week
3 x 12" dowels
Sugarpaste
CMC or Gum Tragacanth
Ribbed or textured rolling pin
Small rolling pin

Glue and brush
Corn flour in bag
Knob pins
Sharp knife
Technical template equipment (Discussed last week) or Cake Markers
paper/card for making template

HOMEWORK

COMPLETE AND PERFECT EXERCISE COVERED TODAY

LESSON 7

Actions to Cover – Practical

Sugar Embroidery and Royal Icing skills

Theory & Professional Business Approach

Good practise and disclaimers
Cake Order forms

Requirements

PME tube 1
Covered dummy from either lesson
Piping bags or roll of Parchment paper, paddle and palette knife
Template (piping exercise)
Template for brush embroidery (rose- please trace this onto tracing or parchment paper)
Scriber or similar
Piping jelly
Sable brush
Tutor will show how to make Royal Icing

HOMEWORK

**COMPLETE AND PERFECT EXERCISE COVERED TODAY
TRY PIPING EXERCISES USING COLOURING BOOKS INSIDE A4 CLEAR FOLDERS AS
DISCUSSED IN CLASS**

LESSON 8

Actions to Cover – Practical

Embroidery Anglasie cutter and eyelets
Motif cutters e.g. rocking horse, teddy bear, butterfly.
Creative plaque cutters (optional)

Theory & Professional Business Approach

Discussing the difference between pastes
Designing cakes for customers

Requirements

Sugarpaste and gum tragacanth or Mexican paste (mixture of 50/50 Petalpaste and Sugarpaste)
Endless garret frill cutter or Embroidery anglasie cutter
Eyelets
PME cone tool
Various cutters (tutor to provide / discussed in class earlier)

HOMEWORK

**COMPLETE AND PERFECT EXERCISE COVERED TODAY
PRODUCE A SAMPLE BOARD SHOWING EMBROIDERY ANGLAISE (ENSURE EYELET
IS PIPED)
START DESIGNING YOUR FINAL PROJECT**

LESSON 9

Actions to Cover – Practical

Making a Sponge Cake,
Making Butter cream
Rose effect buttercream piping skills

Theory & Professional Business Approach

Taking cake orders and producing an order forms
Buttercream technique for cupcakes (Tutor to provide cupcakes)

Requirements

6" Cake Tin 3" deep or similar
8" Cake Drum and box to transport home
All ingredients for Sponge cake (suggest 3 egg mix)
4oz of butter
8oz of Icing Sugar_
Flavouring
Bowl to transport buttercream
No 2D piping tube and disposable bag
Gel food colouring

HOMEWORK

**PRODUCE A SAMPLE CAKE ORDER FORM
FREEZE SPONGE READY FOR NEXT WEEKS CLASS
CONTINUE TO PRACTISE ALL SKILLS AND COMPLETE DESIGN FOR *FINAL
PROJECT (REMEMBER YOU CAN DO MORE THAN ONE TIER)**

***THIS WILL BE DISCUSSED IN A PERSONAL TUTORIAL OVER THE NEXT 2 WEEKS)**

****PLEASE NOTE IF A PARENT OR GUARDIAN WISHES TO BE PRESENT TO DISCUSS
FINAL PIECE, WHAT IS REQUIRED OR HAS ANY QUESTIONS RELATED TO YOUR
PROGRESS PLEASE CONTACT TUTOR TO ARRANGE APPOINTMENT TIME)**

LESSON 10

Actions to Cover – Practical

Splitting, filling, crumb coat techniques
Covering sponge cake with sugarpaste
Decorate using cutters

Theory & Professional Business Approach

The use of Copyright and Licensed designs and products
Stacked cakes and the use of dowelling supports
Tutor to demonstrate starburst technique (if students wish to produce please ask tutor for extra requirements to list week before)

Requirements

Sponge from last week
Jam
Buttercream
2lb sugarpaste
Any cutters required to complete design.
Food colouring
All basic equipment used over the past lessons

HOMEWORK

**COVER DRUM IN PREPARATION FOR LESSON 12 (THIS MUST BE WITH A TEXTURED FINISH)
COMPLETE ALL HOMEWORK TO DATE**

LESSON 11

Actions to Cover – Practical

Textured sugar Drapes
Simple figure Modelling
Demonstrating the Wilton people mould (depending on time)

Theory & Professional Business Approach

Discussing Novelty cake to be executed over the next 2 weeks
Tutor to show textured drape and Tiering techniques

Requirements

Modelling paste (approximately 500g)
Colouring to use for rabbit and rose
Poly grip bag
Spaghetti or cakepop stick
Edible glue
Craft Knife
Modelling tools (must include ball tool and stitching wheel)
Sharp knife
Trex
Cornflour bag
Small rolling pin
Board and box to take home model
Pink and white powder, fine sable paintbrush and Isopropylene for painting

HOMEWORK

**IF MODEL IS NOT UP TO STANDARD REQUIRED, REPEAT AND SEND EVIDENCE OF COMPLETION
PREPARE 8" ROUND DUMMY IN READINESS FOR NEXT WEEKS (TEMPLATE PROVIDED)**

LESSON 12

Actions to Cover – Practical

Start novelty cakes- Over the next 2 weeks we will all produce the same cake using a textured basket weave rolling pin and show many skills already taught. This will be executed on a dummy due to the time span

Theory & Professional Business Approach

Students to show evidence of producing a novelty cake showing basket weave and modelling skills

Requirements

Prepared drum
Prepared dummy
Sugarpaste
All tools and materials collected over your course
Icing Sugar
Rolling pins (both sizes)
CMC
Textured and Basket Weave Rolling pins
Edible Glue
Food Colourings
Poly grip bag

HOMEWORK

**ENSURE NOVELTY CAKE TO DATE IS READY TO COMPLETE NEXT WEEK
COVER DUMMYS REQUIRED FOR FINAL CLASS
COVER BOARD REQUIRED FOR FINAL CLASS
COMPLETE ALL HOMEWORK TO DATE, ENSURE ALL SKILLS HAVE BEEN SIGNED
OFF**

LESSON 13

Actions to Cover – Practical

Complete novelty cake

Theory & Professional Business Approach

None

HOMEWORK

**ANY OFF PIECES THAT ARE TO BE USED FOR FINAL PROJECT CAN BE MADE AT
HOME IN READINESS FOR NEXT WEEKS FINAL CLASS
ENSURE EVERYTHING IS READY FOR NEXT WEEKS CLASS**

LESSON 14 (18.00 until 20.30)

Actions to Cover – Practical

Students to complete own design showing at least 4 techniques covered during course. This lesson will be over 3 hours inc presentation time

REMEMBER you have only 2.5 hours to complete this and have your area cleaned down ready for presentation

Requirements

Students own choice

PRESENTATION (From 20.30 onwards)

Presentation of Diploma

Photographs and Promotion

Presentation will take place at end of lesson. Photographs will be taken and used as promotion .If you do not wish to be included in this please advise..

You can invite family and friends to this ceremony however numbers will be limited. Please supply tutor with list of guest as a small buffet will be provided

THIS IS YOUR FINAL CLASS. WE HOPE YOU HAVE ENJOYED YOURSELF, MADE NEW FRIENDS AND LEARNT MANY VALUED SKILLS. We value your feedback and invite you to leave any constructive criticism in our suggestion box