

PME Professional Diploma in Cake Decorating

Module 1 – Sugarpaste

This is a 4 week Course (week 1 – 4, 10.00 – 16.30)

Please note there will be a 25 minute break between sessions, where you will be able to have a break. Please bring a light lunch with you. Refreshments are available free of charge

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. 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.

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 Sugarpaste in a 5kg box, 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

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

TOOL KIT

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

HOMEWORK PROJECTS

Basic covering to a professional finish
Brush embroidery*
Embroidery Anglaise
Embossing
Cut out
Frills/flounce
Novelty cake
Crimping

Inlay
Swag
Fabric/Texturing/Bow
Modelling

COURSE SCHEDULE

LESSON 1

MORNING 9.30 -13.00

Actions to Cover - Practical

Colouring Sugarpaste
Covering a board
Inlay work, various effects with sugar colouring
Cutting using a shape

Theory & Professional Business Approach

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

Requirements

10" Drum
Square Board (to fit template – 10")
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
Icing Sugar
Cornflour
Cocktail sticks
Rolling pin 12" or larger
Small rolling pin
Satay sticks x's 2
Edible glue
Paint brush
Scriber or similar

AFTERNOON 13.30 - 16.30

Actions to Cover - Practical

Covering various shaped cakes
Crimping techniques

Theory & Professional Business Approach

Health and Hygiene
Introduction to cake covering
Crimping techniques and side design
Sugarpaste guidelines

Suggested quantities of Sugarpaste
Colour Balance and its use

Requirements

8" Round polystyrene dummy
8" Square polystyrene dummy
11" Square and Round drum plus box to transport
Trex
Icing sugar
Spacers
Large rolling pin
Smoother
Sharp knife
Various crimpers open and close (Preferred closed)
Till roll, scissors, pencil, knob pin (technical template equipment)
Double sided selotape
1.5 meters of 15mm ribbon
1 meter of 5mm ribbon to compliment 15mm
Sugarpaste
Sugarflair paste food colouring
Board to display crimping (homework)

Homework

Complete butterfly sample (cut out)

Complete crimping, embossing and inlay sample board

Cover and finish both dummy's ready for next week's lesson

Email a recipe for sponge and fruit cake take both recipes and cost

ingredients to produce a completed 8" basic cake (tutor will advise) Email

**Design of novelty cake for approval, this will be discussed next lesson in a
1-2-1 tutorial**

LESSON 2

MORNING 10.00 -13.00

Actions to Cover – Practical

Filling techniques, Garret Frills and flounce

Manufacture of Royal Icing and piping skills (Tutor to execute)

Theory & Professional Business Approach

Basic cake recipes

Cake proportions

Cake costing

Deposits and payment

Requirements

Pre covered round dummy with covered board

Garret frill and Endless garret frill cutters

Sugarpaste and food colouring

Technical template equipment or Cake Markers

Edible glue and brush

PME Cone Tool

Good quality Cocktail sticks

Cornflour and fine shaker (will advise alternative in class)

Knob pins

Craft knife or cutting wheel

Small blossom plunger

*Parchment paper or piping triangles

*PME tubes numbers 42 and 1

*Template provided (please print) and A4 clear sleeve

***This will only be executed if time allows**

AFTERNOON 13.30 - 16.30

Actions to Cover – Practical

Fabric effect, Sugar flowers, swags and textured designs

Sugar ribbons and bows

Edible ribbon inserts

The use of textured rolling pins

Theory & Professional Business Approach

Business promotion & Advertising

Accounts, tax and Insurance

1-2-1 tutorial to discuss novelty cake

Requirements

Pre covered dummy

Technical equipment plus paper/card for making template

Ribbon cutter optional or craft knife

Ribbed and textured rolling pins

If time allows tutor will show Smocking techniques

3 x 12" dowels

Sugarpaste

CMC or Gum Tragacanth and Trex

Homework

Complete cake with Flounce

Produce sample showing frill, double flounce and fantail

Complete cake showing textured Swag

Finish edge of cake base with piped shell effect or rope twist

Show samples of texturing, fabric effects inc ribbon and bow

Produce a price list for portfolio

LESSON 3

MORNING 10.00 -13.00

Actions to Cover – Practical

Sugar Embroidery and Embroderie Anglaise
Creative plaque ideas, embossing and inlay work
Simple cut out cake toppers and motifs

Theory & Professional Business Approach

Cake pricing
Good practise and disclaimers
Designing cakes for customers
Discussing differences in pastes available on the market

Requirements

Royal icing, PME tube 1 (and 0 optional), piping bags, paddle and palette knife
Embroidery Anglaise cutter and eyelets
Piping jelly
Sable brush
Various sugarflair paste colours
Template for brush embroidery (to be discussed in lesson 2
Motif cutters e.g. rocking horse, teddy bear, butterfly.
Creative plaque cutters (optional)
Covered board in dark blue sugarpaste (size to fit template)) or covered dummy used in past lesson
Scriber or similar
Sugarpaste and gum tragacanth or Mexican paste (mixture of 50/50 Petalpaste and Sugarpaste)

AFTERNOON 13.30 - 16.30

Actions to Cover – Practical

Simple Novelty Cake - You are to design your own example but the PME basket weave Rolling pin must be used to cover the cake, alternatively adapt the Picnic basket as shown in PME work booklet.
The use of textured design and basket weave basic marzipan modelling

Theory & Professional Business Approach

Hiring and renting equipment
Taking cake orders and producing an order form

Requirements

You will have discussed this last week in private tutorial

Homework

Complete sample of Brush Embroidery if time allows

Complete Embroidery Anglaise (eyelets must be piped around)

Produce an example of a cake order form

Email design for final project to discuss with tutor. Once confirmation of projects execution is agreed. Prepare all bases to be used and anything that can be executed at home in readiness for next week.

LESSON 4

MORNING 10.00 -13.00

Actions to Cover – Practical

Stacked cakes and the use of dowelling supports
Textured sugar Drapes
Simple figure Modelling

Theory & Professional Business Approach

The use of Copyright and Licensed designs and products
Presentation of a multi – tiered cake
Demonstrating the Wilton people mould

Requirements

Modelling paste (app 500g)
Food colouring to use for rabbit and rose model
Poly grip bag
Spaghetti or Cakepop stick
Glue
Craft knife
Trex
Cornflour bag
Pink and White powder paints, fine sable brush and isopropalpyne for detailed painting
Modelling tools

Tutor will demonstrate textured drape and

AFTERNOON 13.30 - 16.30

Actions to Cover – Practical

Students to complete own design using at least 5 techniques covered during course in class

Theory & Professional Business Approach

Presentation of Diploma
Photographs and Promotion
Discuss PME Master Diploma
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.

Requirements

Students own choice

Homework

Send in photograph of model completed this morning

Complete all outstanding homework and ensure record sheet has all been signed off

Enrol on next module