

PME Professional Diploma in Cake Decorating

Module 1 – Sugarpaste

This is an 8 week Course (week 1 18.00 – 21.35 week 2-8 18.30 – 21.35)

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. The large Orchard Rolling Out board is an advantage, when working at home. Here at The Studio we provide you with a ceramic work station.

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 entire students 10% discount on PME equipment necessary for the course only. We are unable to offer this discount on any other lines or materials, but would suggest that Sugarpaste is bought in a 5kg box, which is normally on special offer. Please not we have a retail area within 'The Studio' where you can purchase goods before and after lesson.

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

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 and box

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 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

**COMPLETE BUTTERFLY HOMEWORK
COVER DRUM FOR NEXT WEEK**

LESSON 2

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 (tutor will advise)

8" Square polystyrene dummy (tutor will advise)

11" square and round pre covered drum plus box to transport

Trex

Icing sugar

Spacers

Large rolling pin

Smoothers

Sharp knife

Various crimpers open and close (Preferred closed)

Till roll, scissors, pencil, knob pin (technical template equipment)

Double sided selotape and 1.5 meters of 15mm ribbon

Ribbon to go around cake

Sugarpaste

Sugarflair paste food colouring

Board to display crimping (homework)

HOMEWORK

COVER 8" DUMMY

ATTACH RIBBON AND CRIMP SIDES

COMPLETE CRIMPER HOMEWORK (to include inlay embossing and crimping)

COMPLETE COSTING ASSIGNMENT

SEND RECIPES TO PEERS

LESSON 3

Actions to Cover – Practical

Filling techniques, Garret Frills and flounce

Manufacture of Royal Icing and piping skills (TUTOR TO SHOW)

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

Good quality Cocktail sticks

PME Cone tool

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**

HOMEWORK

COVER 8" DUMMY and 11" DRUM CRIMP EDGE (opposite shape)

ATTACH RIBBON IF REQUIRED

FINISH BASE OF CAKE WITH ROPE EFFECT OR SIMILAR (alternative try Shell Pipe-work discussed last week)

PRODUCE PRICE LIST EXAMPLE

COMPLETE FRILL AND FLOUNCE SAMPLE BOARD OR DUMMY

LESSON 4

Actions to Cover – Practical

Fabric effect, Sugar Ribbon roses, 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

Requirements

Pre covered dummy

Technical equipment plus paper/card for making template

Ribbon cutter optional or craft knife

Ribbed and textured rolling pins

Smocking pin & tweezers (this skill will be demonstrated only if time allows)

3 x 12" dowels

Sugarpaste

CMC or Gum Tragacanth

Trex

HOMEWORK

COMPLETE SWAG HOMEWORK EXAMPLE OF TEXTURED AND PLAIN

PRODUCE FABRIC EFFECT BOW

DESIGN NOVELTY CAKE FOR WEEK 6 LESSON, EMAIL DESIGN SO IT CAN BE DISCUSSED IN 1-2-1 TUTORIAL NEXT WEEK)

LESSON 5

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, piping bags, paddle and palette knife
Embroidery Anglaise cutter and eyelets
Piping jelly
Sable brush
Template for brush embroidery (to be discussed in lesson 4)
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)

HOMEWORK

PRODUCE CAKE ORDER FORM EXAMPLE

COMPLETE BRUSH EMBROIDERY IF TIME ALLOWS

PRODUCE SAMPLE OF EMBROIDERY ANGLAISE WORK (This can be complete on side elevation of cake or pre covered board – Eyelet must be piped around)

LESSON 6

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

This will be have been discussed last week in tutorial

HOMEWORK

**PRODUCE WORKING DRAWING OF YOUR FINAL PROJECT
COMPLETE ALL OUTSTANDING HOME WORK**

LESSON 7

Actions to Cover – Practical

Stacked cakes and the use of dowelling supports

Textured sugar Drapes

Simple figure Modelling inc basic rose

(Tutor will demonstrate textured drape and Tiering techniques)

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)

Colouring to use for rabbit and rose

Poly grip bag

Various food colouring

Spaghetti or cakepop stick

Glue

Craft Knife

Trex

Corn flour bag

Board and box to transport models

Pink and white powder paints, fine sable brush and isopropalyne for detailed painting

Modelling tools (must include ball tool and stitching wheel)

Small rolling pin

HOMEWORK

IF MODEL IS NOT UP TO STANDARD REPEAT AND SEND EVIDENCE OF COMPLETION

COMPLETE ALL OUTSTANDING HOME WORK AND ENSURE ALL WORK IS SIGNED OFF

COVER ALL BASES REQUIRED FOR FINAL ASSESSMENT AND ANY WORK THAT CAN BE EXECUTED PRIOR TO LESSON

LESSON 8

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

ENROL ON THE NEXT MODULE