

CAKE DECORATING OUTLINE

This Course covers Cake Decorating

MODULES COVERED IN THE COURSE

INTRODUCTION

- Tools and ingredients needed
- Layering, Leveling and Plastering
- How to make ganache
- How to make edible glue
- Covering a dummy cake with fondant
- Covering a cake with fondant
- Covering a cake with fondant
- Covering and embossing cake board
- Smoothing and making sharp edges
 - crimpling
 - Quilting
 - Airbrushing
 - Marbling
 - Doweling a stacked cake
 - How to use silicon molds
 - How to decorate a cake with an upright pic (Demonstration)
 - Simple flowers (rose, blossom, Lilly, Daisy, leaves, open rose and other plunger cutters)
- Stacking tiered cakes- 2 tier cake demonstration
- Border techniques – How to use an extruder
- Covering a butter cream cake with fondant (Demonstration)

CAKE PHOTOGRAPHY OF DECORATED CAKES