

Cake Decorating Classes 2010

2010 Cake Decorating classes
& Student Information
Leaflet

Effective from 1 January 2010
until 31st December 2010

Make it and Bake it

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Student Information

1. All our classes are private, unless you wish to organise a friend to attend with you. The prices for individuals and pairs are attached.
2. We require a 50% (half total cost) as deposit which is payable on booking confirmation. The balance of the class costs are to be paid upon attendance at your first class. The initial booking will not be confirmed until such time as the initial deposit is paid.
3. We supply all ingredients and equipment required to complete the class. The only thing that you need to bring is an apron and notebook should you wish to take notes.
4. Should you cancel your booking less than 48 hours prior to the start time, a \$50.00 administration fee will be deducted prior to returning your original deposit. Amounts in excess of this \$50.00 will be refunded to you. This policy also applies to postponements.
5. Frequent shopper stamps are NOT available on any classes.
6. Any purchases made using the discount available for class participants will also not attract frequent shopper stamps.
7. Discounts of up to 15% will be provided to class participants during or at the completion of the class.
8. We can supply gluten free or other special requirement cakes for you to take home. If you require these alternatives you are required to notify us at least seven (7) days prior to the commencement of the class there is a \$20.00 surcharge for special dietary requirements.



Basic beginners – class

Learn the basics of cake decorating the ideal starter class or a class to give you some tips and ideas. It covers the following:-

- ◆ Covering one round cake with sugarpaste (which you get to take home)
- ◆ Baking the best cake
- ◆ Making the most out of colour
- ◆ How to make roses and frangapani's
- ◆ Some tips and tricks for working with royal icing
- ◆ Putting basic cakes together including transporting and arranging.

Class time 4 hours (available over one date only)

Total price \$300.00 per individual

Want to bring a friend two person price \$400.00



Intermediate class

A step up from the beginners class learn the following

- ◆ Covering one square cake with sugarpaste (which you get to take home)
- ◆ Magical things to do with colour
- ◆ How to make lilies, orchids, filler flowers and beautiful blossoms.
- ◆ Flood work, lacework and extensions made easy.
- ◆ Assembling all types of cakes, covered boards, funky cakes.

Class time 4 hours (available over one date only)

Total price \$300.00 per individual

Want to bring a friend two person price \$400.00

Novelty Class

More modern cakes, you get to choose which cake you would like to make during the class. This notification must be given upon booking and the costs only relate to the creation of one cake. Of course you get to take your creation home. Learn lots of the techniques along the way to your creation.

You can choose:-

- ◆ Two tier suitcake cake
- ◆ Handbag and shoes
- ◆ Two tier topsy turvey cake
- ◆ Castle
- ◆ Should you wish to make an alternative design, please email us for price with your chosen design.

Class time 4 hours (for best results this class is best structured over two x two hour sessions one day apart, we of course do in a four hour block should this not be possible.

Total price \$350.00 per individual

Not suitable for pairs.



What to do more than one class

Receive 10% discount on your second and any additional classes. Discount is not available on the initial (first) class. Bookings on second classes must be made within 12 months of original to obtain discount.