Course Title: Cake Decorating I

Course Description:
Instruction in the basic art of icing a cake. Topics include cake decorating tools, and styles of cakes. You will learn how to properly bake, torte, fill, and ice a cake. Learn how to cover a cake board and transport cakes. Additional costs may be involved in this course.

Hours: 18    Sessions: 6

Course Prerequisite(s):
None

Course Objectives:
1. Identify equipment needed to decorate cakes
2. Prepare a cake for icing
3. Prepare various icings and ice cake
4. Learn how to fill and properly hold the frosting bag
5. Demonstrate various border and garland decorations
6. Demonstrate various top decorations such as flowers and writing

Lesson Plans:

Session 1: Introduction
Bring a baked, filled, and iced cake to class for the remaining 5 sessions. This allows for each student to gain the maximum learning experience and a sense of accomplishment after each session.

Session 2: Clown Cake
Learn how to fill and properly hold the bag
Tips, food colors, couplers, and different types of decorating bags will be discussed
Basic piping skills will be introduced; stars, curve line, zig-zag, shells and figured piped clowns will be covered
Use of color and bag striping
Learn pressure control.

Students will decorate an 8” - 2 layer cake utilizing the design skills learned in class. The cake will feature a top and bottom border, and figure piped clowns.

Session 3: Character Cake
Popular for home cake decorators
Character cake pans and instructions
Copyright laws
Hints will be given on how to smooth iced sides
Bring an un-iced character cake of your choice that will be decorated in class
Learn pressure control and consistency necessary to pursue other cake decorating techniques

Student can either purchase a character pan, rent one from the instructor during session 2, or furnish a 8” – 2 layer cake that will be piped with #16 stars using a freehand design method.
**Session 4:**  
**Piping Techniques**  
An introduction to different types of top and bottom borders and various side designs  
Focus will be on basic strokes, pressure control, and embellishments Writing with icing  
- Dots  
- Drop Flowers  
- Shell Garland  
- Reverse Shell  
- Embellished Shell  
- Flute  
- Picot  
- Rosettes (and Rosette Embellishments)  
- E-motion  
- Zig-Zag Garland  
- Puff Border  
- Bead Border  
- Rope Border  

*Student will decorate a 8” – 2 layer cake utilizing all of these skills learned in class.*

**Session 5:**  
**Floral Spray**  
Rose making, flowers and foliage  
Learn color, placement, and balance  
The final cake will also incorporate techniques learned in previous sessions  
- Sweet Pea  
- Rosebud  
- Rose  
- Stems  
- Leaves  
- Floral Sprays  

*Students will decorate a 9” x 13” sheet cake or a 8” – 2 layer cake.*

**Session 6:**  
**Technique Class**  
Stenciling, Cornelli lace, and Sotas methods to decorate cakes  
Practice all of these methods and decide which they would like to apply to final cake  

*Students will decorate an 8” – 2 layer cake utilizing skills learned in class for a stunning finale!*