

Baking Workshops

2122	<u>Baking Series - Savory Treats (Blitz Method)</u>	\$ 160.00
<p>Planning a dinner party? Looking for some new appetizer ideas? Plan ahead and make your own. In this class students will be taught how to make puff pastries using the blitz method. Though blitz puff pastry and traditional puff pastry look the same, they are very much different but equally delicious. Students will choose between a meat or vegetarian filling, which will also be taught in this class. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>Two, 3 hour class.</p> <p>2017 Feb. 2nd & 9th 6:30 pm - 9:30 pm Thursday</p>		
687	<u>Bread*</u>	\$ 160.00
<p>Ever thought of making your own bread? Join us for this one day bread making class; start by making your own dough, then progress into a variety of Onion, Cheese&Herb, French and Braided breads. We will make our own lunch, fresh Rosemary Focaccia. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 7 hour class.</p> <p>2017 Feb. 4th 9:30 am - 4:30 pm Saturday</p>		
634	<u>Fancy Pastries & Petit Fours</u>	\$ 160.00
<p>In this hands on workshop learn to make Petite Fours, Lemon Rolls, and Tartlet's. These beautiful mini pastries will bit a hit at any dinner party. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 6 1/2 hour class</p> <p>2017 Feb. 11th 9:30 am - 4:30 pm Saturday</p>		
2111	<u>Baking Series - Gluten Free Baking</u>	\$ 160.00
<p>More and more people today are trying to reduce or eliminate gluten from their diet. In this hands-on workshop, students will be taught the basics of gluten-free baking. All recipes provided in this class are all from scratch, using gluten-free flour (no pre-mixes). All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>Two, 3 hours classes</p> <p>2017 Feb. 16th & 23rd 6:30 pm - 9:30 pm Thursday</p>		
18100	<u>Croissants Class</u>	\$ 90.00
<p>Make these delicious but simple rich, buttery Croissants. Selection include, almond, chocolate and plain. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 4 hour class.</p> <p>2017 Feb. 18th 9:30 am - 1:30 pm Saturday</p>		

20406	<p><u>Artisan Bread</u></p> <p>Create a tempting range of European inspired rustic artisan bread. Focus on mixing, kneading, folding & shaping techniques. From sandwich bread, to everyday breads, to festive breads. In addition we will make our own lunch by making a fresh Rosemary Focaccia. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 6 1/2 hour class.</p> <p>2017 Feb. 25th 9:30 am - 4:30 pm Saturday</p>	\$ 160.00
673	<p><u>Puff Pastry One</u></p> <p>Learn to make delicious cream horns, cheese straws, turnovers, palm leaves, sausage rolls and Napoleon slices! A light lunch is provided. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 7 hour class</p> <p>2017 March 4th 9:30 am - 4:30 pm Saturday</p>	\$ 160.00
2388	<p><u>Baking Series - A Trio of Eclairs</u></p> <p>Bringing back a time honored "Choux" pastry tradition. Students will make the Choux Pastry and three different fillings: Salted Caramel, Raspberry and Lime. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 3 hours class</p> <p>2017 March 7th 6:30 pm - 9:30 pm Tuesday</p>	\$ 90.00
637	<p><u>Danish Pastries</u></p> <p>Join us for a delightful time making the envy of every baker, delicious authentic Danish pastries. An assortment of custard, strawberry, apple and lemon danish, pockets and twists will be made. Students take home the goodies made in class. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 4 hour class. * May run over time</p> <p>2017 March 11th 9:30 am - 1:30 pm Saturday</p>	\$ 90.00
10548	<p><u>Dessert Cakes Four</u></p> <p>Three more tortes from our series of six classes. In this class the following desserts will be made: Baked Chocolate Cheesecake, Irish Coffee Mousse and Le Trecadero. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 7 hour class</p> <p>2017 March 25th 9:30 am - 4:30 pm Saturday</p>	\$ 160.00
18101	<p><u>Puff Pastry Two</u></p> <p>Learn to make more products with puff pastry: Feuilletes, Turnovers, Pithiviers, Patty Shells and more! Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 7 hour class.</p> <p>2017 Apr. 1st 9:30 am - 4:30 pm Saturday</p>	\$ 160.00

2112	<u>Easter Baking</u>	\$ 160.00
<p>There is more than chocolate to enjoy at Easter. Come join us and discover some traditional Easter baking treats. Learn to make a European Paskas, delicious Hot Cross Buns, an impressive Simnel Battenberg Cake and a modern day Italian Easter Panattone Cake. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 7 hours class</p>		
2017 Apr. 15th 9:30 am - 4:30 pm Saturday		
2429	<u>Macarons</u>	\$ 100.00
<p>Create an array of traditional macarons with a variety of flavors and fillings. Students will take home a variety of macarons to enjoy. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 3 hour class.</p>		
2017 Apr. 22nd 9:30 am - 12:30 pm Saturday		
2391	<u>Dessert Cakes Five</u>	\$ 160.00
<p>Three more tortes from our series of six classes. In this class the following dessert cakes will be made: Mailander Torte, White Chocolate Strawberry Mousse Cake and St. Honore torte. Students take home the cakes made in class. A light lunch is provided with this all day baking workshop. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 7 hour class.</p>		
2017 Apr. 29th 9:30 am - 4:30 pm Saturday		
2399	<u>Dessert Cakes Six</u>	\$ 160.00
<p>Three more tortes from our series of six classes. In this class the following desserts will be made: Butterscotch Caramel Crunch, Red Velvet and Orange Chiffon Cake. Students take home the cakes made in class. A light lunch is provided with this all day baking workshop. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 7 hour class.</p>		
2017 May 6th 9:30 am - 4:30 pm Saturday		
2393	<u>Baking Series - Hazelnut Cranberry Crisp</u>	\$ 90.00
<p>Dress up your next cheese platter with something a little different. These savory thin crisps are a great pairing companion with any cheese or just on their own with a dot of jam. In this hands-on workshop students will learn how to make these irresistible snacks from scratch . It won't be long b before you will be saying to your guests "I bet you can't just have one". All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 3 hours class</p>		
2017 May 11th 6:30 pm - 9:30 pm Thursday		

18106	<u>Plated Desserts - New</u>	\$ 160.00
<p>This hands-on class will teach you how to transform your everyday plated desserts to something extra special, guaranteed to impress all your guests. In this class you will be updating the presentation of classic plated desserts such as: a frozen soufflé will have the added touch of raspberry coulis; a chocolate mousse will be finished with a mirror glaze; a hazelnut cake to be wrapped in a chocolate collar. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 7 hour class.</p>		
2017 May 13th 9:30 pm - 4:30 pm Saturday		
18107	<u>Tea for Two - New</u>	\$ 160.00
<p>Tea for two or three or ... Why not come and join us in this class and discover how easy it is to put together a tray of scrumptious cookies for you next tea party. Students will be introduced to a variety of methods of preparation and presentation. At the end of the class yo will go home with an assortment of rolled, piped and pressed cookies. Tea anyone! Cookies included are: Lemon Sables, Vietnamese Crescents, Rugelach, Bienenstich, Linzer, Shortbread, Chewy gingerbread. All materials for the class are supplied however you may wish to bring an apron and a pen.</p> <p>One, 7 hour class</p>		
2017 June 10 9:30 pm - 4:30 pm Saturday		

Cake Decorating Classes

638	<u>Introduction to Cake Decorating</u>	\$ 175.00
<p>This class is for the beginner. Learn the basics of cake decorating. Instructions will include how to decorate cupcakes and birthday cakes, how to mask and fill cakes, rolled fondant, piping flowers and writing on cakes. Take home your own personally decorated cake and cupcakes. Tools Required : Apron, pencil, scissors, 13 inch palette knife (straight or offset) and a dish towel.</p> <p>Four, 3 hour classes - one each week. No classes - Feb 14 (Valentines Day)</p>		
2017 Jan. 31 - Feb 28 6:30 pm - 9:30 pm Tuesday		
690	<u>Figure Modelling & Pastillage Applique</u>	\$ 175.00
<p>Students learn how to create a 3-D Modeling Figure and make a pastillage gazebo.</p> <p>Tools Required : Pizza cutter, paring knife, non-stick rolling pin, X-acto knife, piping bag, tips, #1, #2, #3, #13, brushes #1, #2, #3, 6" ruler; cutters: 3 sizes calla Lily cutter, small butterfly or small flower cutter, embroidery scissors, people mold, textured rolling pin, veiner tool and gum paste or Modelling tools.</p> <p>Materials Included : Royal icing, fondant, gum paste, faux cake and board.</p> <p>Prerequisite : Intermediate Cake Decorating and Gum Paste I.</p> <p>Four, 3 hour class - one each week.</p>		
2017 Jan. 31 - Feb 28 6:30 pm - 9:30 pm Tuesday		

626	<u>Intermediate Cake Decorating</u>	\$ 175.00
<p>Learning more control of your piping you will create a string work cake covered in rolled fondant and topped with a bouquet of assorted sugar flowers, as well as an introduction to flood work.</p>		
<p>Tools Required: 8" palette knife, fondant smoother, paring knife, 12" ruler, crimper, embosser, apron, dish towel, pencil, scissors plus the supplies from Introduction to Cake Decorating.</p>		
<p>Prerequisite: Introduction to Cake Decorating or working knowledge of piping skills. Four, 3 hour classes - one each week.</p>		
<p>2017 Feb. 2 - Feb 23 6:30 pm - 9:30 pm Thursday</p>		
692	<u>Advanced Techniques & Floodwork</u>	\$ 175.00
<p>In this advanced course the following will be taught: bas relief, edible ribbon insertion, suspended collar and bridgeless extension work for a 6" square cake.</p>		
<p>Tools Required: Apron, pencil, scissors, 8" palette knife, paring knife, Tips #1S, #1, #5, 8" piping bag, tacking pins, X-acto knife, ruler, small pizza cutter, brushes #1,#3, multi-purpose ribbon cutter plus supplies from Introduction, Intermediate Cake Decorating and Australian Method.</p>		
<p>Prerequisite: Australian Method, Piping skills required. Four, 3 hour classes - one each week (No class March 16th)</p>		
<p>2017 Mar. 2 - Mar 30 6:30 pm - 9:30 pm Thursday</p>		
709	<u>Introduction to Cake Decorating</u>	\$ 175.00
<p>This class is for the beginner. Learn the basics of cake decorating. Instructions will include how to decorate cupcakes and birthday cakes, how to mask and fill cakes, rolled fondant, piping flowers and writing on cakes. Take home your own personally decorated cake and cupcakes.</p>		
<p>Tools Required : Apron, pencil, scissors, 13 inch palette knife (straight or offset) and a dish towel.</p>		
<p>Four, 3 hour classes - one each week (No class March 16th)</p>		
<p>2017 Mar. 2 - Mar 30 6:30 pm - 9:30 pm Thursday</p>		
676	<u>Introduction to Cake Decorating</u>	\$ 175.00
<p>This class is for the beginner. Learn the basics of cake decorating. Instructions will include how to decorate cupcakes and birthday cakes, how to mask and fill cakes, rolled fondant, piping flowers and writing on cakes. Take home your own personally decorated cake and cupcakes.</p>		
<p>Tools Required :Apron, pencil, scissors, 13 inch palette knife (straight or offset) and a dish towel.</p>		
<p>Four, 3 hour classes - one each week (No class March 18th)</p>		
<p>2017 Mar. 4 - Apr. 1 9:30 am - 12:30 pm Saturday</p>		

713	<u>Intermediate Cake Decorating</u>	\$ 175.00
<p>Learning more control of your piping you will create a string work cake covered in rolled fondant and topped with a bouquet of assorted sugar flowers, as well as an introduction to flood work.</p> <p>Tools Required: 8" palette knife, fondant smoother, paring knife, 12" ruler, crimper, embosser, apron, dish towel, pencil, scissors plus the supplies from Introduction to Cake Decorating.</p> <p>Prerequisite: Introduction to Cake Decorating or working knowledge of piping skills. Four, 3 hour classes - one each week. No class -Mar. 14.</p>		
2017 Mar. 7 - Apr. 4 6:30 pm - 9:30 pm Tuesday		
728	<u>Introduction to Cake Decorating</u>	\$ 175.00
<p>This class is for the beginner. Learn the basics of cake decorating. Instructions will include how to decorate cupcakes and birthday cakes, how to mask and fill cakes, rolled fondant, piping flowers and writing on cakes. Take home your own personally decorated cake and cupcakes.</p> <p>Tools Required : Apron, pencil, scissors, 13 inch palette knife (straight or offset) and a dish towel.</p> <p>Four, 3 hour classes - one each week</p>		
2017 Apr. 11 6:30 pm - 9:30 pm Tuesday		
648	<u>Intermediate Cake Decorating</u>	\$ 175.00
<p>Learning more control of your piping bag you will create a string work cake covered in rolled fondant and topped with a bouquet of assorted sugar flowers and ribbon puffs.</p> <p>Tools Required: 8" palette knife, fondant smoother, paring knife, 12" ruler, crimper, embosser, apron, dish towel, scissors, pencil plus the supplies from Introduction to Cake Decorating.</p> <p>Prerequisite: McCall's Introduction to Cake Decorating or working knowledge of piping skills.</p> <p>Four, 3-hour class - one each week</p>		
2017 May 4 - May 25 6:30 pm - 9:30 pm Thursday		
10546	<u>Wedding Cakes</u>	\$ 250.00
<p>"Design your very own" 3-tier wedding cake using rolled fondant. Demonstrations and instructions will include styling, covering cakes, and construction.</p> <p>Tools Required : Supplies from Introduction and Intermediate Cake Decorating and a dish towel.</p> <p>Prerequisite : Introduction and Intermediate Cake Decorating or a strong knowledge of cake decorating and rolled fondant.</p> <p>Four, 3 hour classes - 2 class each weekend. (No Class May 21st)</p>		
2017 May 27 & Jun 3 9:30 am - 12:30 pm & 1:30 pm - 4:30 pm Saturday		

Cake Decorating Workshops

3557	<u>Fabulous Cupcakes</u>	\$ 85.00
<p>Students learn the pairing of fillings to the cupcake. You will take home 2 dozen exotic cupcakes to enjoy and share. Decorations will depict the four seasons and elegant cupcakes using fondant designs.</p> <p>Prerequisite : None</p> <p>Tools Required : Pastry tips : 1 of each #1M, #2D, #4 plain and 6 disposable bags.</p> <p>One, 2 1/2 hour class</p> <p>2017 Feb. 4 9:30 am - 12:30 pm Saturday</p>		
18102	<u>School House - New</u>	\$ 175.00
<p>None in your piping skills to create a delicate three dimensional structured school house. This project will aid you in refining your lines, geometric shapes and assembly techniques. Learn to create elaborate lattice work.</p> <p>Pre-requisite : A steady hand and lots of patience.</p> <p>Tools Required : Tip #3, Tip #233, Tip #349, Tip #101S, Ruler, #10 piping bag and small palette knife.</p> <p>Two, 3 hour classes - one each week.</p> <p>2017 Feb. 11 & 18 9:30 am - 12:30 pm Saturday</p>		
702	<u>Lettering & Writing</u>	\$ 75.00
<p>This practice workshop includes writing techniques using pressure piping; lettering using tappet alphabet cutter in rolled fondant. Hints and tips will be shown to help enhance your cake writing skills.</p> <p>Prerequisite: Piping skills required.</p> <p>Tools Required: Tips #1, 2, 3, 101S, 12" decorating bag or disposables, x-acto knife, paring knife, 8" palette knife, dish towels, a pencil and small non-stick rolling pin.</p> <p>One, 3 hour class</p> <p>2017 Mar. 21 6:30 pm - 9:30 pm Tuesday</p>		
684	<u>Royal Icing Flowers I & II</u>	\$ 85.00
<p>A fun class to learn royal icing flowers: Mud Flower, Snap Dragon, Grapes, Water Lily, Bleeding Heart, Leaves, Lily of the Valley, Carnation, Dahlia, Pussy Willow, Hyacinth and Leaves.</p> <p>Prerequisite: Piping skills required.</p> <p>Tools Required: Craft scissors, 8" pallet knife, 12" piping bag, tips: 3 tips - #3, #16, #35, #81, 3 tips - #102, #103 and #352. Six disposable piping bags.</p> <p>Materials Included: Royal icing, colors and board.</p> <p>One, 3 hour class</p> <p>2017 Mar. 28 6:30 pm - 9:30 pm Tuesday</p>		

1068	<u>Cookie Decorating "101" Plus</u>	\$ 125.00
<p>During this 2 night class, students will learn the fundamentals of cookie decorating by learning the different consistencies of royal icing as well as fondant coverage. Students will also learn more advanced techniques such as, cookie painting, brush embroidery and stenciling. Students will take home all of their cookie works of art.</p>		
<p>Tools Required : Small pallet knife, 10 disposable piping bags, one of each of the following tips #1, #1.5, #2, #102 and two of #3, non-stick 9" rolling rolling pin, 1" pastry brush, painters pallet, a scribe, paint brushes #2/0, 0, 1, 2, and 3, round, #2 and #3 flat, Edible fine tipped markers (5 colours), small stencil to fit 3" circle, small impression mat, set of daisy or blossom plunger cutters, 1.5" blossom cutter, apron, dish towel and pencil.</p>		
<p>Prerequisite : None</p>		
<p>Two, 3-hour classes</p>		
<p>2017 Apr. 3 & Apr. 5 6:30 pm - 9:30 pm Monday & Wednesday</p>		
2389	<u>Working with Lace Mats Workshop</u>	\$ 85.00
<p>The newest technique in cake decorating. In this hand-on workshop we will show you how to create beautiful cakes with lace mats. Design will vary on a first come first choice bases. All materials are supplied.</p>		
<p>Tools Required: Apron, tea towel, pen and paper.</p>		
<p>Prerequisite: None</p>		
<p>One, 3 hour class.</p>		
<p>2017 Apr. 13 6:30 pm - 9:30 pm Thursday</p>		
722	<u>Fabric Effects - Revised</u>	\$ 140.00
<p>Come learn ribbons, draping, swags, ruffing, billowing and bow making from modelling paste. This elegant form of decorating is most popular on wedding cakes but is equally effective on any special occasion cake.</p>		
<p>Tools Required: X-acto knife, paring knife, non-stick rolling pin and board, pizza cutter, #3 brush, ruler and scissors. Multi ribbon cutter.</p>		
<p>Two, 3-hour class.</p>		
<p>2017 Apr. 18 & 25 6:30 pm - 9:30 pm Tuesday</p>		
18103	<u>Working with Molds Workshop</u>	\$ 90.00
<p>This hand-on workshop will show you how to create beautiful cakes using fondant and molds. Learn also how to enhance your cake with metallic paints and powders. Design will vary on a first come first choice bases. All materials are supplied.</p>		
<p>Tools Required: Apron, tea towel, pen and paper</p>		
<p>Prerequisite: None</p>		
<p>One, 3 hour class</p>		
<p>2017 Apr. 20 6:30 pm - 9:30 pm Thursday</p>		

10179	<u>Ruffling Workshop</u>	\$ 75.00
<p>In this class you will learn to ruffle a doll's dress with different shades of coloured fondant (Ombre Effect). Each student will take home a decorated doll cake.</p> <p>Tools Required: X-acto knife, ruffling stick, Garrett frill cutter set, 7" non-stick rolling pin, brush #3 and paring knife.</p> <p>Materials Included: Modeling paste, 4" base dome cone covered in fondant and doll pick.</p> <p>One, 3 hour class</p>		
2017 Apr. 27 6:30 pm - 9:30 pm Thursday		
631	<u>Roses Workshop</u>	\$ 85.00
<p>Learn the technique of making roses with royal icing, marzipan and chocolate paste.</p> <p>Tools Required: Tip #103, #7 rose nail, decorating bag, paring knife, dish towel, non-stick rolling pin and board, #3 brush, 1 1/4" round cutter and scissors.</p> <p>One, 3 hour class.</p>		
2017 May 4 6:30 pm - 9:30 pm Thursday		

Sugar Craft Classes

10539	<u>Gum Paste Flowers</u>	\$ 175.00
<p>In these 4 nights of making gum paste flowers, you will learn how to make a variety of life size florals such as: Peony, Magnolia, Tulip, Iris with their correspondent foliage. All flowers will be made into an arrangement for you to take home.</p> <p>Prerequisite: None</p> <p>Tools Required: Ridge board, non-stick rolling pin, a gem veiner tool, a firm former, a set of modelling tools and the following cutters: Peony, Magnolia, Tulip and Iris.</p> <p>Four, 3 hours classes.</p>		
2017 Apr. 6 - Apr. 27 6:30 pm - 9:30 pm Thursday		
18105	<u>Marzipan Sculpting</u>	\$ 150.00
<p>Learn the basic of modeling with marzipan. Make a gift box filled with a marzipan bear and assorted fruits. The perfect centerpiece or gift. Create an ARC field with favorite animals.</p> <p>Tools Required : 5/6 star tapered cone, ruffling stick, embroidery scissors, medium brush and a liner brush, paring knife, 6" ruler, 7" non-stick rolling pin, tip #4, piping bags and marzipan modeling tool set, dish towels.</p> <p>Materials Included : Marzipan, fondant, faux cake and royal icing.</p> <p>One, 7 hour class.</p>		
2017 Apr. 8 9:30 am - 4:30 pm Saturday		

14437	<u>Designer Handbag</u>	\$ 125.00
<p>Be your own fashion designer! Learn to sculpture your own handbag using real cake and gum paste.</p> <p>Tools Required : Pizza cutter, 12" ruler, 7" non-stick rolling pin and board, paring knife, embroidery scissors, 8" palette knife, tweezers and any textured rolling pin.</p> <p>Materials Included : Fondant, gum paste, modeling paste, royal icing, soft cake and board. Prerequisite : Cake Decorating I & II, Gum Paste I.</p> <p>Two, 3 hour class.</p>		
2017 May 9 & May 16 6:30 pm - 9:30 pm Tuesday		

Chocolate Workshops

718	<u>Traditional Truffles</u>	\$ 90.00
<p>Join our truffle workshop and make the "Great Chocolate Truffle" Students will learn how to make truffle ganache, how to hand roll truffles then finish off by dipping your truffle in fine Belgium chocolate. Work with 3 different truffle recipes to create and take home a dozen to share or indulge all for yourself. All materials for this class is supplied however you may wish to bring an apron and a pen.</p> <p>One, 3 hour class</p>		
2017 Jan. 28 1:30 pm - 4:30 pm Saturday		
662	<u>Pure Chocolate</u>	\$ 90.00
<p>You will learn how to temper pure chocolate, do hollow molding, make chocolate curls and a variety of fillings. You will take home a delicious variety of chocolates made in this workshop! All materials supplied for this class however you may wish to bring an apron and a pen.</p> <p>One, 3 hour class.</p>		
2017 Jan. 28 9:30 am - 12:30 pm Saturday		
647	<u>Gourmet Truffles</u>	\$ 90.00
<p>Bringing more exotic flavors to this truffles class, Chili truffle, Manhattan, Salted Caramel and more. Using pure Belgium chocolate and fresh cream. Take home a dozen! All material for class supplied. Students take home their wonderful and delicious creations made in this workshop!</p> <p>One, 3 hour class.</p>		
2017 Jan. 30 6:30 pm - 9:30 pm Monday		
629	<u>Cocoa Painting</u>	\$ 85.00
<p>Create beautiful pictures using cocoa and cocoa butter without having to be an artist! Painting techniques, transfers, patterns and surface preparation will be taught.</p> <p>Tools Required : Brushes #5/0, 4/0, 3/0, 2, 4, x-acto knife, paring knife, and an artist's palette tray.</p> <p>Materials Included : Cocoa, cocoa butter, colours and canvas.</p> <p>One, 3 hour class.</p>		
2017 Apr. 6 6:30 pm - 9:30 pm Thursday		

Kids Corner

15432	<u>Wilton Tweens One - Cake Decorating</u>	\$ 125.00
<p>In Course 1, you will be taught the Wilton Method® of Cake Decorating. Topics covered in Course 1 include: How to Bake a Great Cake for Decorating, How to fill and hold a Decorating Bag, Decorating Bag Pressure Control, Icing Consistency, Dimensional Decorating, Drop Flower, Piping Gel Pattern Transfer, Rosette, Shell, Pompom Flower Shaggy Mum, Ribbon Rose, Printing and Writing on a Cake Guidelines for Elementary Cake Design</p> <p>Tools Required : Apron, pencil, scissors, and a smile. Everything else is provided.</p> <p>Ages :12-15 years</p> <p>NOTE : Not a nut free environment.</p> <p>Three, 3 hour classes - one each week</p> <p>2017 Feb. 18 - Mar 4 1:30 pm - 4:30 pm Saturday</p>		
13675	<u>Wilton Tweens Two - Flowers & Cake Design (Ages : 12-15 years)</u>	\$ 125.00
<p>After completing Wilton Decorating Basics Tweens One Course 2: Flowers and Cake Design is one of two additional Wilton Method courses you can choose. Topics covered in Flowers and Cake Design include: Basic Principles of Cake Design, Gum Paste and Fondant 101, Button Flower, Pansy, Making Royal Icing, Making a Parchment Bag, Flower Nail, Rose Base, Rose Centre, Apple Blossom, Primrose, Rosebud, Daffodil, Violet, Using the Lily Nail, Lily, Making Stems, Guidelines for Flower Arrangements, Floral Cake Design, Reverse Shell, Basketweave, Wilton Rose</p> <p>Prerequisite : Wilton Cake Decorating for Tweens One</p> <p>Tools Required : Basic tip kit from Wilton Tweens 1, apron, pencil, scissors, and a smile. Everything else is provided.</p> <p>Three, 3 hour classes - one each week</p> <p>2017 Mar. 25 - Apr 8 1:30 pm - 4:30 pm Saturday</p>		
18104	<u>Wilton for Tweens 3 - Gum Paste & Fondant</u>	\$ 125.00
<p>After completing Decorating Basics, Course 1: Gum Paste and Fondant is one of two additional Wilton Method courses you can choose. Topics covered in Gum Paste and Fondant include: Gum Paste and Fondant 101, Bow Loops, Mum Base, Rose Base, Carnation Base, Assembling a Bow, Tinting Gum Paste and Fondant, Basic Principles of Floral Cake Design, Calla Lily, Rosebud and Rose, Calyxes and Leaves and more.</p> <p>2017 May 6 - May 27 1:30 pm - 4:30 pm Saturday</p>		
20484	<u>Kids March Break Camp</u>	\$ 160.00
<p>Drop the kids off for some great fun as they learn how to make and decorate their favorite treats. In this 3 afternoon, hands-on class they will learn to make bake bread, cookies, cupcakes and cakes. But that's not all - the job isn't complete until they have decorated their sweet creations. Everything that they make they get to take home.</p> <p>Ages 10- 14 years</p> <p>Three, 3 hours classes</p> <p>2017 Mar. 13 - Mar. 15 1:30 pm - 4:30 pm Monday - Wednesday</p>		

Professional Courses

<p>17045</p>	<p><u>Swiss Chocolate Techniques (5 Days) with Kay Wong</u></p> <p>Learn tempering of pure chocolate, hand dipping, cooking fondant and corn starch molding. Make delicious centers from nougats, nuts, marzipan and fondant. Liqueur chocolates, truffles and hollow molding of small and large pieces are also taught. In addition you will cut-out and form a box out of chocolate pieces while using chocolate modeling paste to decorate. All recipes and patterns will be provided. Our classes are designed to benefit the beginner as well as the professional.</p> <p>2017 Jan. 23 - Jan. 27 9:00 am - 4:00 pm Monday - Friday</p>	<p>\$ 650.00</p>
<p>17043</p>	<p><u>3 Day Advanced Swiss Chocolate Techniques</u></p> <p>For those who have mastered tempering chocolate. This advanced course shows various ways to make chocolate fillings using a food processor, microwave and marble slab. Colored cocoa butter and chocolate transfer techniques are also covered. Learn to make Jellies and Nougats. Create your own showpiece!</p> <p>Prerequisite : Working knowledge of tempering chocolate.</p> <p>2017 Feb. 6 - Feb. 8 9:00 am - 4:00 pm Monday - Wednesday</p>	<p>\$ 400.00</p>
<p>559</p>	<p><u>PME Module I - Royal Icing & Piping (4 Days)</u></p> <p>This course, taught by Kay Wong a registered and approved PME instructor, is suited for the beginner, the enthusiasts as well as the professional. In this course Kay will teach you how important it is to get this traditional skill of piping mastered. Students will learn the fundamentals of cake decorating, icings, assembly, balance, presentation, portion sizing and transportation. You will learn the techniques of coating cakes, cake templates, basic and advanced piping techniques, piped flowers, inscriptions techniques, colour flow and run-outs borders techniques, collar and extension borders, lace patterns techniques, Australian string-work and again the all important control of the piping bag.</p> <p>Materials required by student: 2 Tea towels, Apron, Pen and Notepad. All other materials, tools and equipment are included in the cost of the class.</p> <p>2017 Apr. 3 - Apr. 6 9:00 am - 4:00 pm Monday - Thursday</p>	<p>\$ 450.00</p>
<p>560</p>	<p><u>PME Module II - Sugar Paste (4 Days)</u></p> <p>This course, taught by Kay Wong a registered and certified PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. In this course Kay will teach you how easy it is to use rolled fondant also known as sugar paste as a decorating tool by creating incredible decorations for your cake. Learn the techniques needed to cover a cake with rolled fondant, how to colour rolled fondant, crimping, embossing, fabric effects, textured drapes, frill ribbon and bows, modeling fun figures, smocking, inlays, and appliques. You will also be shown the various ways of stacking and supporting multi-tiered cakes. The easy way to use rolled fondant for cupcakes. Additional topic that will be discusses are colour balance and presentation, cake portions, pricing guidelines, taking cake orders, rentals, deposits and payments, copyright and license agreements.</p> <p>Materials required by student: Tea towels, Apron Pen and Notepad. All other materials, tools and equipment are included in this class.</p> <p>2017 Apr. 10 - Apr. 13 9:00 am - 4:00 pm Monday - Thursday</p>	<p>\$ 450.00</p>

561 **PME Module III - Sugar Flowers (4 Days)** \$ 475.00

This course, taught by Kay Wong a registered and approved PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. In this course Kay will teach you how to capture the botanical look of life like flowers. The different techniques used with wired and unwired flowers and sprays. Roses, gerbera daisies, calla lilies, and blossoms will be taught followed by the more complex line of flowers, the carnations, a variety of orchids, sweet peas, hibiscus, petunias and sunflowers. Additional topics that will be discussed is how to enhance the use of sugar flowers in arrangements and bouquets, cake knives and stands, the use of sugar flowers vs the use of silk or fresh flowers, costing and pricing.

Materials required by student: 2 Tea towels, Apron, Pen and Notepad. Optional : Gum Paste Ridged Board

2017 Apr. 17 - Apr. 20 9:00 am - 4:00 pm Monday - Thursday

10809 **Advanced Techniques (5 Days) with Kay Wong** \$ 650.00

Finally, for those students wishing to enhance their Cake Decorating skills on a full time basis, this class is for you. You will learn Advanced Techniques including Flood work, Pastillage, Cocoa Painting, Figure Piping and Gum Paste Flowers. In all McCall's Professional Courses, the student will be shown practical and speedy techniques needed to meet the demands of a small restaurant, resort, caterer, bakery, chocolate and or cake shop. Our classes are designed to benefit the beginner as well as the professional.

Prerequisite : Strong working knowledge of sugar paste and piping skills

Tools required : 2226 - Ball Tool, #5560 - Ruffling Stick, #6972 - Embroidery Scissors, #2230 - X-Acto Knife (Pointed blade), #2018 - Non-Stick Rolling Pin & Board, #4142 - Palette Tray, #8600 - Firm Foam Former, Scissors (Regular), Needle Nose Pliers, #2880 - Veining Mat (Cream One), #2224 - Dog Bone Tool, Flower Veiner / Petal Veiner Tool, Knife & Scriber Tool

Tips required : One of each of the following #0, #1S or #261, #1, #2, #3, #7, #8, #9, #10, #11, #12, #13

Cutters required : Pansy Cutter Set / Astromeria Cutter, Rose Cutter Set, Ivy Leaves Cutter Set, Calyx, 3 Mini heart shape cutters not more than 1", Mylar 3mm, Medium Strip Cutter, Multi Ribbon Cutter, Pizza Cutter, Paring Knife, 2 or 3 Ping bags with coupler

Brushes required : 1 of each, not nylon. #5/0, #3/0, #1/0, #1, #2, #3, #3 Flat

2017 May 8 - May 12 9:00 am - 4:00 pm Monday - Friday

Three Day Mini Classes

13674 **Basic Baking One (3 Days)** \$ 395.00

Learn how to mix, bake and finish a variety of baked goods, including cakes, cookies, pies, icings and fillings. Understand why, when and how to use different ingredients. This course is hands on. All products made in the class will be taken home to be enjoyed!

All materials for the class are supplied however you may wish to bring an apron and a pen.

2017 Feb. 27 - Mar. 1 9:00 am - 4:00 pm Monday - Wednesday

20232	<p><u>Basic Baking Two (3 Days)</u></p> <p>An extension to Basic Baking One. Kay takes you to a more in depth understanding of ingredient usage. Student will make Croissants, Coffee Cakes & Breads, Puff Pastry with a savory twist, Cream Brule and Salted Caramel Chocolate Cake. This course is hands on. All products made in the class will be taken home to be enjoyed!</p> <p>2017 Mar. 6 - Mar. 8 9:00 am - 4:00 pm Monday - Wednesday</p>	\$ 395.00
10545	<p><u>Advanced Wedding Cakes (3 Days)</u></p> <p>If you want to learn more about working with rolled fondant, gum paste plus the latest techniques and trends for wedding cakes. Then this is the class for you. This course will allow you to try out the newest tools, cutters and molds available. Cake designing will be discussed on the first day of class. Prerequisite : McCall's Wedding Cakes or a strong working knowledge of piping, fondant and wedding cakes is required. Tools Required : Non-stick 9" rolling pin, non-stick board, 8" palette knife, 12" piping bag, tips, scissors, dress makers tape or 12" ruler, dish cloth and a pencil.</p> <p>2017 Apr. 24 - Apr. 26 9:00 am - 4:00 pm Monday - Wednesday</p>	\$ 395.00
706	<p><u>Gum Paste (3 Days)</u></p> <p>Expand your "garden" with more gum paste flowers and learn how to create a floral arrangement in a container. You will learn to make a variety of life size florals such as: Peony, Magnolia, Tulip, Iris, Hydrangea and corresponding foliage in this 3 day course. Tools Required: Ridge board, non-stick rolling pin, a gem veiner tool, a firm former, a set of modelling tools. All other materials are supplied, including cutters. Prerequisite: None Three, Full day classes.</p> <p>2017 May 1 - 3 9:00 am - 4:00 pm Monday - Wednesday</p>	\$ 395.00
10543	<p><u>Fancy Dessert Cakes & Pastries (3 Days)</u></p> <p>Learn to make a variety of cakes, plated desserts and fine pastries using mousses, cake, meringue, cooked sugar, choux paste and chocolate. New silicone based molds, non-stick fancy pans and a selection of forms will be used to create unique cakes, individual desserts and to show new production techniques. The course is hands on. All products made in the class will be taken home to be enjoyed!</p> <p>2017 May 29 - May 31 9:00 am - 4:00 pm Monday - Wednesday</p>	\$ 395.00