

## Easter school 2013



23<sup>rd</sup> March to 6<sup>th</sup> April

The first four days will be devoted to royal icing following the Lambeth school style of cake decoration. Some piping skills in royal icing will be an advantage.

Day 1 Monday	10.00 – 13.00	Coat cake in royal icing, first thing , put a second coat on before lunch .Practice scroll piping C&S , barrels and over piping
		Lunch break
	13.30 – to 16.00	Piped roses, piped blossoms to be used in the design. Practice shells, bulbs Top coat cake by the end of the day (there will be lamps to aid drying) <i>First day will concentrate on getting good shapes, and preparing the cake I can't stress enough practice is vital. You will have access to the room for practice each evening .</i>
Day 2	10.00- 13.00	Cushion work piping techniques and graduated line work.
		Lunch break
	13.30-to 16.00	Plan designs by practicing on a spare cake using the scrolls and graduated line work <i>Sample ideas will be demonstrated and samples available for you to study. One to one planning designs given. I will demonstrate a cake to help you see how to plan.</i>
Day 3	9.30 – 13.00	Start work on cake. Preparing templates. Off you go there will be support through out the session lots of one to one as you work through your designs.
		Lunch break
	13.30 16.00	Keep going ! I will demonstrate a centre piece which can be piped to finish the cake off
Day 4 Thursday	9.30- 13.00	Work on cake and centre piece
		Lunch break
	13.30 – 16.00	Complete projects set and take photos. A certificate will be awarded at the end of the four days.
<i>Easter break visits can be booked through UK2Learn or you have free time to explore London and places of interest.</i>		
Tuesday Two day course	10.00- 13.00	Two tier stacked wedding cake – sugar paste coated, use of dowels
		Lunch break

	13.30 – 16.00	Work on flowers for cake – star gazer lily spray. The filler flowers and foliage to be decided
Wednesday	10.00 – 13.00	Complete flowers and work on cake design
		Lunch break
	13.30- 17.00	Work to complete wedding cake
Thursday	10.00 13.00	Guest tutor Magaley Casas from Party cakes in Switzerland will run a workshop on modelled characters
		Lunch break
	13.30 – 17.00	Continue project set
Friday	9.30 13.00	Designs will be given on the day. Sculptured a cake to create a fun character. Filled with buttercream filling, use of textures in paste.
		Lunch break
	13.30 – 15.45	Complete cake

Certificate will be given out at the end of the course. If you are just doing on day in the second week a certificate will be given on the day.