



Cake Decorating Class Information

There are three 4-week Wilton method courses currently offered at your Rock Hill Hobby Lobby:

- Decorating Basics (must be taken before any other courses)
- Flowers and Cake Design
- Gum Paste and Fondant

Check the class website often for updates on special 1- or 2-session project classes.

For detailed course descriptions and calendar, please visit <http://takascakes.weebly.com/classes.html>



Each course is 4 weeks long, meeting once a week for 2 hours. After taking Decorating Basics, you may take the other courses in any order you decide provided that there are enough students registered for the course (minimum 4, maximum 12 students). To register for class, just visit a cashier station at Hobby Lobby and pay your tuition. **Regular price tuition is \$40, but classes are quite often on sale at 50% off.**

WHAT TO BRING TO CLASS For Decorating Basics

Paid tuition receipt and/or registration form from cashier

Student supply kit (regular retail price \$24.99)

(Be sure to visit www.hobbylobby.com for the weekly coupon, it's typically 40% off one regular priced item)

Pen/pencil and paper to take a few notes



Upon completion of all three courses, you will have learned the techniques to decorate any of the cakes featured in the 2011 Wilton Yearbook of Cake Decorating!



What you will learn the first night of class:

- How to make buttercream icing
- The essentials of cake decorating
- The uses of cake decorating tools
- How to level, tort, fill and frost a cake
- Supplies needed for this Course

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