

# PME Professional Diploma in Cake Decorating

## Module 2 - Royal Icing

This course is designed to help students develop their own cake decorating skills and ideas. For many this additional confidence opens the opportunities to decorate cakes as a business. With this in mind we have also included an introduction to business that gradually builds to provide a basic business overview. We will be working with a professional approach so it is necessary to wear an apron of some description, long hair must be tide back, jewellery or nail varnish is not desired. Can I ask that you bring Biactol or similar to clean your working area before we commence the lesson. A clean cloth, kitchen roll and tea towel is also required.

During each lesson I will be demonstrating and explaining a wide variety of techniques, however this course hopes to develop your skills to personalise your own designs.

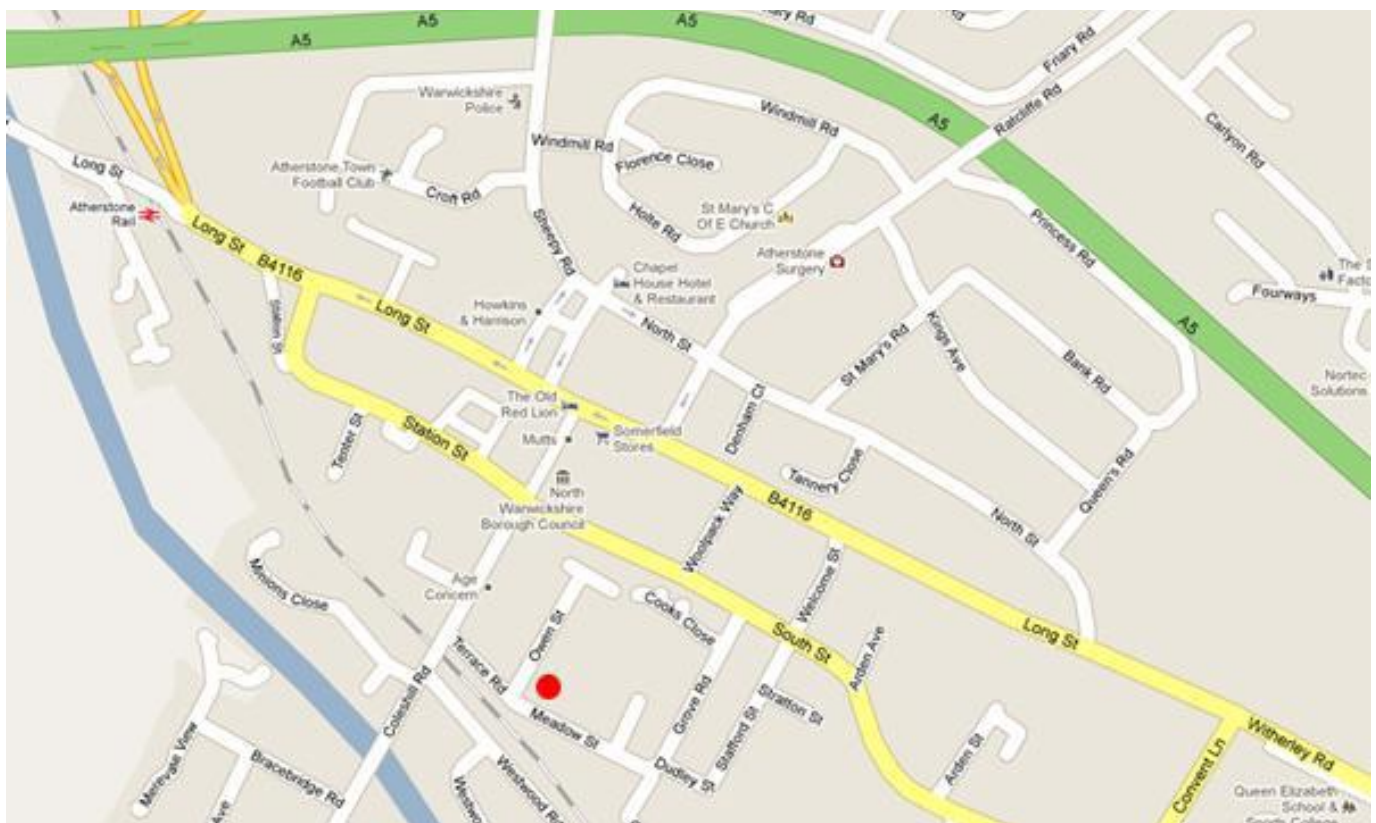
The list of requirements for each lesson may not always be specific to the design you wish to use. I will advise prior to each lesson what I will be using and you can purchase similar if necessary.

For all lessons in this module you will require the following BASIC equipment. Please note we only carry limited stock in some of these items. We offer all our students 10% discount on PME equipment necessary for the course only. We are unable to offer this discount on any other manufacturers or materials.

If you wish to pre order everything in a block format we can provide you with a 15% discount. This has to be paid for on ordering and not delivery.

On page 2 the following lists are taken from the student portfolio which will be issued on 1<sup>st</sup> lesson. On the schedule other items required are listed per week.

Please note this is a PME Diploma therefore you will be recommend that only PME equipment when available is used.



## **PERSONAL REQUIREMENTS**

Apron, Tabard or Chefs Jacket (COMPULSORY),

Boxes to take your work home in Plastic bags or Zip bags for storage of icing Cloth for wiping work area Biactol or similar Note pad and writing tool Cocktail sticks or tooth picks

**TOOL KIT - You will require the following basic list for this entire module. Please use PME equipment when available**

PME Piping Tubes Writer Nos 1, 1.5, 2 & 3 PME Piping Tubes Rope Nos 42 & 44 PME Piping Tubes Flower No 57 (L or R) PME Piping Tubes Leaf No 51 or 52 Turntable, ideally Tilting Metal Straight edge Metal Side scraper (plain) Side Scrapers, Plain and or Patterned (plastic) Icing nail Piping bags, various sizes, parchment and fabric/Nylon Palette Knife, Small, large and cranked A selection of food colours Paint brushes, round flat and fine.

## **ESSENTIAL BASIC SUGAR EQUIPMENT AS LISTED BY PME**

Round & Square Straight edge Dummies

Various other requirements are added during each lesson as itemised on Syllabus

## COURSE SCHEDULE

### LESSON 1

#### Actions to Cover - Practical

Marzipan coating prior to Royal Icing  
Making Royal Icing and buttercream

#### Theory, Professional Business Approach & Homework

Print a poem on paper for approval  
Health and Hygiene  
The Manufacture of Royal icing (issue Buttercream Recipe)

#### Requirements

8" Fruit cake (round or square)  
11" Drum & box (to match)  
11" board  
3lb Marzipan  
Spacers  
Sharp knife  
Ruler  
Apricot glaze  
Parchment paper  
Pastry brush  
A pair of Smoothers PME  
Icing Sugar  
Rolling pin 12" or larger  
Small rolling pin  
Spacers  
Palette knife  
I will show the production of Royal icing

### LESSON 2

#### Actions to Cover - Practical

Covering Round & Square shaped cakes in Royal Icing  
Covering as above but with buttercream using textured side scrapers  
Piping skills using writing tubes (lines and bulbs)  
Lettering, Monograms  
Colouring Royal Icing and buttercream

#### Theory, Professional Business Approach & Homework

The importance of inscriptions and balance  
Poem (skill board)  
Complete covering

#### Requirements

Prepared fruit cake and Sponge Cake on board 2" bigger  
8" polystyrene dummy (opposite shape)  
11" square or round drum to match dummy  
Double sided sellotape  
2lb Royal icing, 1lb buttercream  
PME writing tubes, piping bag and Royal Icing  
Number 2 paint brush  
Metal Straight edge Ruler  
Metal straight edge  
Large and small pallet knife  
Plastic scraper, Textured Side Scraper  
Turn Table (ideally tilted)  
Dark tile  
Template

## LESSON 3

### Actions to Cover – Practical

Pressure piping, Scratch piping using writing tubes  
Piped baskets  
Panels (Fan)  
Filigree and cornelli work  
Lace work

### Theory, Professional Business Approach & Homework

The principles of piping and its uses within a business concept  
Complete Fan and present next week.

### Requirements

Writing tubes  
Royal Icing  
Palette knife and plastic scraper  
Dark tile  
White vegetable fat  
Patty tin or similar  
Desk Lamp  
Parchment paper or piping triangles  
PME tubes 42, 2, 1. 0  
Sample board or dark ~12" tile  
Template provided (please print) and A4 clear sleeve

## LESSON 4

### Actions to Cover – Practical

Piping skills  
S and C Scrolls  
Shells  
Rope borders and over piping  
Drop loop piping  
Piped flowers  
If time allows we will be covering the same skills using buttercream

### Theory, Professional Business Approach & Homework

Produce cup-cakes showing various piping skills using *buttercream*

### Requirements

Pre covered dummy  
Dark tile  
Technical equipment plus paper/card for making template  
Piping bags  
Rope tubes  
Petal tubes  
Icing nail  
Parchment squares  
Large Savoy bags and tubes (discussed in class prior)  
Buttercream  
Writing tubes  
Royal icing, paddle and palette knife  
Food colouring  
Turntable

## LESSON 5

### Actions to Cover – Practical

Brush embroidery  
Piped Embroidery  
Figure Piping and Motifs

### Theory, Professional Business Approach & Homework

Complete Brush embroidery  
Sampler showing various pressure piped figures

### Requirements

Pre covered board (blue sugarpaste) embossed with rose template (suggest patchwork cutter)  
Royal Icing, palette and paddle  
Parchment piping bags  
Writing tubes  
Piping jelly  
Food colours if required  
Large sable brush (4)  
Templates  
Clear folder

## LESSON 6

### Actions to Cover – Practical

Run outs  
Quarter and full Collars  
Panels  
Monograms  
Insert work

### Theory, Professional Business Approach & Homework

Complete Collage  
Design final piece showing to scale templates

### Requirements

Acetate sheets  
Masking tape  
Sheet of glass  
Scissors  
Templates  
Desk lamp  
Royal Icing etc  
No 1 tube  
Parchment piping bags

## **LESSON 7**

### **Actions to Cover – Practical**

Extension work  
Oriental String work  
Using an aerosol spray

### **Theory, Professional Business Approach & Homework**

Stacked cakes and the use of dowelling supports

### **Requirements**

Covered Royal Iced project  
Writing tubes Nos 0, 1, 2  
Quality Bridal Icing made using fresh egg white  
Parchment piping bags  
Tilting turntable (essential)  
Powder colouring and dusting brush  
Till roll, pencil, scissors  
Template for oriental string work  
Coloured aerosol PME spray  
Small sable paint brush  
Tin no bigger than 4" diameter

## **LESSON 8**

### **Actions to Cover – Practical**

Students to complete own design using at least 4 techniques covered during course in class  
Students to produce sampler showing evidence of all piped work

### **Theory & Professional Business Approach**

Presentation of Diploma  
Photographs and Promotion  
Discuss PME Master Diploma  
Presentation will take place at 9.30pm. Photographs will be taken and used as promotion.  
If you do not want to be included in this please advise.

### **Requirements**

Students own choice