

# PME Professional Diploma in Cake Decorating

## Module 1 – Sugarpaste

### This is an 8 week Course (week 1 18.00 – 21.35 week 2-8 18.30 – 21.35)

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. The large Orchard Rolling Out board is an advantage, (but don't feel you have to purchase one).

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.

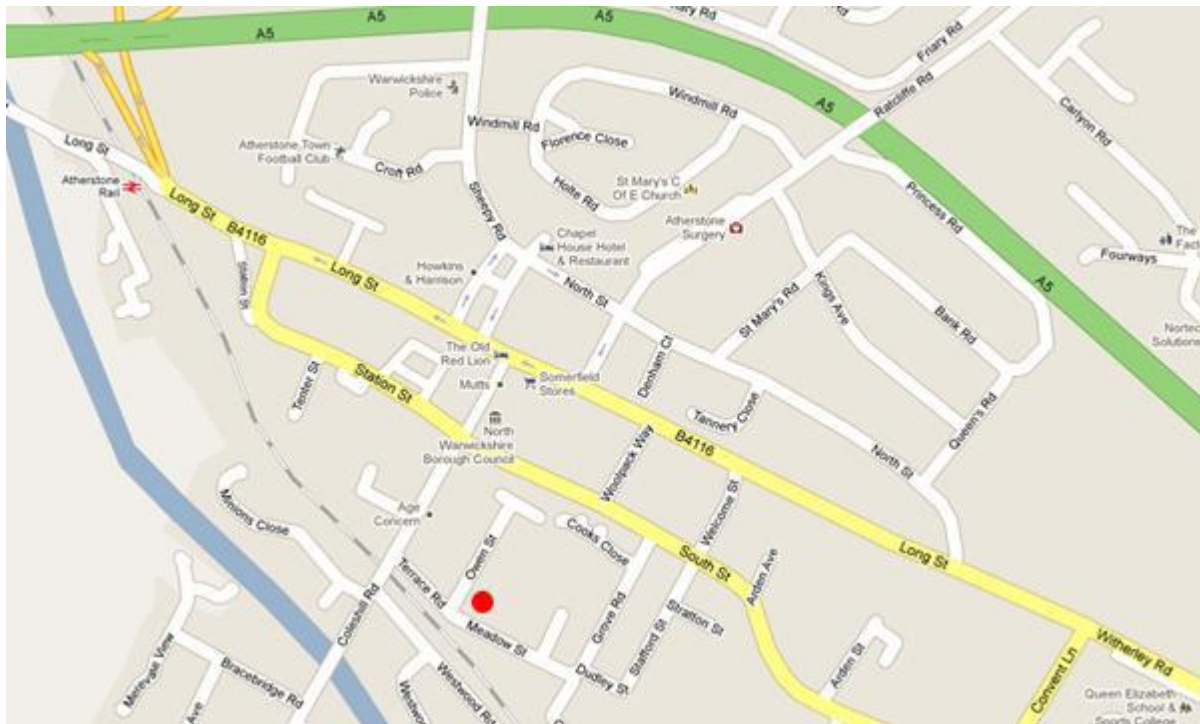
The list of requirements for each lesson may not always be specific to the design or size of cutter you wish to use. I will advise prior to each lesson what I will be using and you can purchase similar if necessary.

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 lines or materials, but would suggest that Sugarpaste is bought in a 5kg box, which is normally on special offer.

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 and as such the use of PME equipment is preferred



**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

**TOOL KIT**

Rolling pins large and small

Pair of Smoothers

Palette Knife and paddle

Modelling Tools

Turn table optional

Icing Sugar

Cornflour

A selection of food paste and powder colours

Paint brushes round, flat and fine

**ESSENTIAL BASIC EQUIPMENT AS LISTED BY PME**

Straight edge smoothers

Cutting Wheel

Quilting tool

Designer Wheeler Set

Spacers

Fine Sugar Shaker

Cake Markers

Large Rolling pin

Textured Rib and Basket weave rolling pin

Tapered, Angled Palette Knife

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

## **COURSE SCHEDULE**

### **LESSON 1**

#### **Actions to Cover - Practical**

*Colouring Sugarpaste*

*Covering a board*

*Inlay work, various effects with sugar colouring*

*Cutting using a shape*

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

*The use of colour – colour wheel*

*Balance and proportion – its use in design*

#### **Requirements**

*10" Drum*

*Square Sample Board (to fit template)*

*Template (PLEASE PRINT AND BRING TO LESSON)*

*Red, Yellow, Blue, Black, Brown Paste Colours*

*Craft Knife or PME Cutting wheel*

*Scissors*

*White Sugarpaste*

*A pair of Smoothers PME preferred*

*Icing Sugar*

*Cornflour*

*Cocktail sticks*

*Rolling pin 12" or larger*

*Small rolling pin*

*Spacers*

*Satay sticks x's 2*

### **LESSON 2**

#### **Actions to Cover - Practical**

*Covering various shaped cakes*

*Piped shells*

*Crimping techniques*

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

*Health and Hygiene*

*Introduction to cake covering*

*Crimping techniques and side design*

*Sugarpaste guidelines*

*Suggested quantities of Sugarpaste*

*Colour Balance and its use*

#### **Requirements**

*8" Round polystyrene dummy (tutor will advise)*

*8" Square polystyrene dummy (tutor will advise)*

*11" square and round pre covered drum*

*Trex*

*Icing sugar*

*Spacers*

*Large rolling pin*

*Smoothers*

*Sharp knife*

*Various crimpers open and close (Preferred closed)*

*Till roll, scissors, pencil, knob pin (technical template equipment)*

*PME tube 42, piping bag and Royal Icing*

*Double sided selotape and 1.5 meters of 15mm ribbon*

*Sugarpaste*

*Sugarflair paste food colouring*

*Board to display crimping (homework)*

### **LESSON 3**

#### **Actions to Cover – Practical**

*Filling techniques, Garret Frills and flounce*

*Manufacture of Royal Icing and piping skills*

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

*Basic cake recipes*

*Cake proportions*

*Cake costing*

*Deposits and payment*

#### **Requirements**

*Pre covered round dummy with covered board*

*Garret frill and Endless garret frill cutters*

*Sugarpaste and food colouring*

*Technical template equipment or Cake Markers*

*Edible glue and brush*

*Good quality Cocktail sticks*

*Cornflour and fine shaker (will advise alternative in class)*

*Knob pins*

*Craft knife or cutting wheel*

*Small blossom plunger*

*Parchment paper or piping triangles*

*PME tubes 44 or 42, 2 or 1*

*Dark ~12" tile or similar (tutor will advise)*

*Template provided (please print) and A4 clear sleeve*

### **LESSON 4**

#### **Actions to Cover – Practical**

*Fabric effect, Sugar flowers, swags and textured designs*

*Sugar ribbons and bows*

*Edible ribbon inserts*

*The use of textured rolling pins*

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

*Business promotion & Advertising*

*Accounts, tax and Insurance*

#### **Requirements**

*Pre covered dummy*

*Technical equipment plus paper/card for making template*

*Ribbon cutter optional or craft knife*

*Ribbed and textured rolling pins*

*Smocking pin & tweezers (this skill will be demonstrated only)*

*3 x 12" dowels*

*Trex*

## **LESSON 5**

### **Actions to Cover – Practical**

*Sugar Embroidery and Embroderie Anglaise  
Creative plaque ideas, embossing and inlay work  
Simple cut out cake toppers and motifs*

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

*Cake pricing  
Good practise and disclaimers  
Designing cakes for customers  
Discussing differences in pastes available on the market*

### **Requirements**

*Royal icing, PME tube 1 (and 0 optional), piping bags, paddle and palette knife  
Embroidery Anglaise cutter and eyelets  
Piping jelly sable brush  
Various sugarflair paste colours  
Template for brush embroidery (to be discussed in lesson 4)  
Motif cutters e.g. rocking horse, teddy bear, butterfly.  
Creative plaque cutters (optional)  
Covered board in dark blue sugarpaste (size to fit template)  
Scriber or similar  
Sugarpaste and gum tragacanth or Mexican paste (mixture of 50/50 Petalpaste and Sugarpaste)*

## **LESSON 6**

### **Actions to Cover – Practical**

*Simple Novelty Cake - You can design your own example but the PME basket weave Rolling pin must be used to cover the cake, alternatively adapt the Picnic basket as shown in PME work booklet.  
The use of textured design and basket weave basic marzipan modelling*

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

*Hiring and renting equipment  
Taking cake orders and producing an order form*

### **Requirements**

**The list below is only required if producing the picnic basket. You will need to discuss what is required if you wish to do your own design prior to this lesson**

*Sponge cake (1lb loaf tin or similar)  
Jam and buttercream  
Design for cake (we will be using sugarpaste and not marzipan as suggested due to cost)  
Sugarpaste for covering  
Sharp knife  
1lb Modelling marzipan for fruit  
Paste colours - lemon, yellow, green, brown, orange, blue, claret and red  
Deep basket weave rolling pin  
Smoother  
Crimpers (serrated) – closed curve and straight line – both 1 cm  
Roller board kit (optional) or nutmeg grater, cloves, caster sugar  
Modelling tools – ball blade and shell, scallop, bone and cones  
Cutters – leaf and foliage set  
Plunger blossom cutter – medium  
Edible glue and paint brush  
Powder colours and isopropylene (suitable for painting eyes) and fine paint brush*

## **LESSON 7**

### **Actions to Cover – Practical**

*Stacked cakes and the use of dowelling supports*

*Textured sugar Drapes*

*Simple figure Modelling*

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

*The use of Copyright and Licensed designs and products*

*Presentation of a multi – tiered cake*

*Demonstrating the Wilton people mould*

### **Requirements**

*Modelling paste*

*Various food colouring plus flesh tone*

*Spaghetti*

*Various powder paints, fine sable brush and isopropyl alcohol for detailed painting*

*Modelling tools*

*Tutor will demonstrate textured drape and tiering however if you wish to execute in free time the following will be required*

*Ribbed/textured rolling pin*

*6" covered dummy on board of same size*

*8" covered dummy on 11" Drum*

*4 dowels*

*Sugarpaste*

*Gum Tragacanth*

*Rolling pin*

## **LESSON 8**

### **Actions to Cover – Practical**

*Students to complete own design using at least 4 techniques covered during course in class*

*Students to show evidence of producing a novelty cake showing basket weave or modelling skills.*

### **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 wish to be included in this please advise.*

*Wine and Nibbles may be served*

### **Requirements**

*Students own choice*