

PME Professional Diploma in Cake Decorating

Module 3 - Sugar Flowers (9 weeks course £230)

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 tied 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.

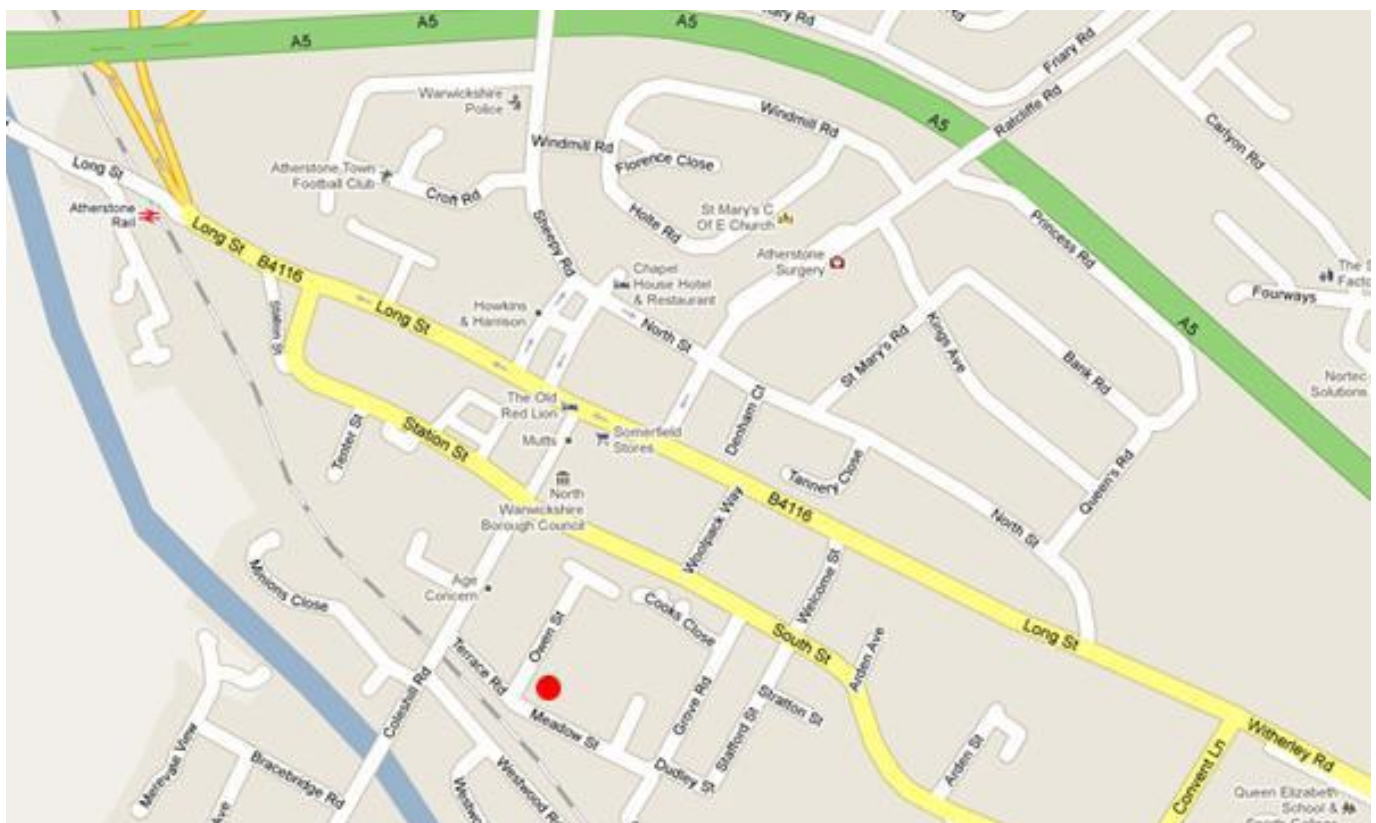
During each lesson I will be demonstrating and explaining a wide variety of techniques, however this course hopes to develop your skills to personalise your own designs.

Creating sugar flowers captures the imagination of most cake decorators and with so many to choose from it can be difficult to know which one to try first. The flowers selected for this module have been carefully chosen so that they met the needs of most cake decorators and can be adapted and perfected by beginners, enthusiasts, professional confectioners and pastry chefs.

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 equipment necessary for the course only. We are unable to offer this discount on materials Sugar flowers can be created using a wide range of edible pastes including: Sugarpaste/Rolled fondant, Flowerpaste/ Gum paste and Marzipan. We will be showing how to make Flower paste but many are available commercially.

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



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

Various flower cutters available in both metal and plastic (please note all cutters used in this module are PME)
Petal Paste
Small rolling pin
Small rolling out board or mat – optional
Foam pad including Mexican pad
Modelling tools (Bone, ball, Dresden, cone etc)
Palette knife
Floral wires
Floral tape
Fine scissors
Wire scissors
Tweezers
Long nose pliers
Oasis or similar to use when drying wired flowers
Trex
Cornflour
Edible glue
Various gauge wires (now available from PME)
A selection of food paste and powder colours
Paint brushes round, flat and fine
Kitchen towel
Cornflower
Cocktail sticks
Craft knife or PME cutting wheel

ESSENTIAL BASIC SUGAR EQUIPMENT AS LISTED BY PME

Bone tool
Blade and shell tool
Ball tool
Scallop & Comb tool
Serrated & Taper Cone tool
Scriber Needle with protective cover
Sugarcraft Knife
Taper Cones 5/6 Star tool
Bulbous Cone tool
Dresden tool
Flower foam pad and Mexican Foam pad
Small rolling pin
Tapered Angle palette knife

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

COURSE SCHEDULE

LESSON 1

Actions to Cover - Practical

Making & Colouring Petal paste
Produce a plaque using textured rolling pin
Rose
Dahlia
Block paste colour techniques for shading

Theory & Professional Business Approach

Sugar flowers for business
Edible pastes and icings used to create sugar flowers

Homework

Plaque showing sample of flower demonstrated

Requirements

Plaque Cutter
Ribbon insertion tool
5 petal medium cutter
Pme cone tool
Rose leaf cutter
Textured Rolling pin
1lb Royal Icing
Tylo powder
Trex
Grip seal bags
Measuring spoon
Edible glue
Sugarpaste
Small rolling pin
Rolling board optional
Cornflour
Green colouring
No2 tube and piping bag, palette knife and paddle
Plus all equipment on basic list

LESSON 2

Actions to Cover - Practical

Making an oasis stand to dry flowers in
Further unwired flowers and plunger leaf
Wireless flowers to include Plunger cutters Gerbera, Daisy
Plunger Ivy leaf
Powdering skills and using pollen
(Jem) Daisy centre plunger

Theory & Professional Business Approach

The principles of unwired and wired flowers
Adapting unwired flowers to wired (Sunflower)

Homework

Produce 3 sunflowers in a vase or similar

Requirements

Readymade plaque
Sunflower/Gerbera plunger
Daisy Marguerite plunger
Ivy leaf cutter
Dried semolina and brown/yellow powder (tub to store)

Ribbon insertion tool
5 petal medium cutter
Pine cone tool
Net or tulle
Mexican paste or petal paste
Formers (apple trays or similar)
Rolling board and pin
18g green wire
Green Oasis block, Clingfilm, straws
Plus all equipment on basic list

LESSON 3

Actions to Cover – Practical

An introduction to wired flowers
Basic techniques, including softening and shaping petals
Mexican Hat Techniques
Pulled flowers

Theory & Professional Business Approach

The use of alternative flowers including silk, fresh and commercially prepared

Homework

Produce a selection of filler flowers using the pulled flower technique

Requirements

Cel sticks
Small embroidery scissors
26g wire
Stephanotis or Daphne cutter
Clingfilm or similar
Plus all equipment on basic list

LESSON 4

Actions to Cover – Practical

Fantasy Flowers
Calyx flowers and multi petal layers (mini Cymbidium Orchids)
A selection of flower buds and wired leaves
Simple blossoms & Lilly of the Valley

Theory & Professional Business Approach

Homework

Produce a simple arrangement using Lilly of the valley
Manufacture various types of foliage for use on week 9

Requirements

Various sized Calyx cutters
Individual Rose petal cutters
Blossom plungers (various)
26g & 28g green wire
Ivy leaves
Rose leaves
Multi leaf veiner or rose leaf veiner
Ivy leaf veiner
Plus all equipment on basic list
Small head stamens
Green Tape
Tape cutter or similar (JEM produce one)

LESSON 5

Actions to Cover – Practical

Traditional Roses
Fruit blossoms and black berries
Glazing and powdering skills

Theory & Professional Business Approach

Adding non edible decorations to enhance floral sprays & arrangements
Disclaimer and customer advice

Homework

Produce a simple sprig of cherry blossom
Collect photographic evidence of various types of lilies and orchids to use when colouring next week's project

Requirements

Confectioners glaze or varnish
Confections glaze remover
Glaze aerosol can (optional)
Small storage jar
Paint brush (pony hair or similar not sable)
24g wire
Black aerosol spray or black food colouring
Brush finish dragees (optional) - These are a quick commercial alternative.
Piping bag or comb tool
Prepared cone on 24g wire (this can be Polystyrene cone or Petalpaste)
Easy rose cutter
Multi rose leaf cutter
Tweezers

LESSON 6

Actions to Cover – Practical

An introduction to flowers created using individually wired petals
Traditional lilies
Cattelya or Cymbidium Orchid
Arum Lilies

Theory & Professional Business Approach

Homework

Produce a sample of each
Collect photographic work of Decorated Cake stands and knives

Requirements

Cym or Catt petal cutters
Arum Lilly cutter
PME Lilly cutter set (small, med or large)
Lilly stamens
Corn on the cob veiner
Dresden tool
Isopropylene
Various powders
Small
Sable paint brush

LESSON 7

Actions to Cover – Practical

Carnation & Garden pinks
Freesia (easy daffodil if time allows)
Sweet Pea

Theory & Professional Business Approach

Decorating cake stands and knives
Sugar flower pricing

Homework

Selection of finished flowers presented in display box or pastillage card

Requirements

Carnation cutter
Fine stamens
Freesia or daffodil cutter
Sweet pea cutter
Smallest rose petal cutter
26g wire

LESSON 8

Actions to Cover – Practical

Advanced flowers including Chrysanthemums and poinsettias
Honeysuckle
Creating wired arrangements

Theory & Professional Business Approach

Basic guidelines for arranging sugar flowers
Posy shaped arrangements

Homework

Honeysuckle and blackberry Arrangement

Requirements

Scissors
Poinsettia cutters
Chrysanthemums cutters (small, med, large daisy cutter)
Modelling knife
Wires
Honeysuckle cutters
Stamens (fine)
Various finished flowers suitable for a posy arrangement

LESSON 9

Actions to Cover – Practical

*Students to complete own design - wired into spray or arrangements.
Students to produce small spray and attach to Cake knife*

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 please advise.*

Requirements

Students own choice