

## **CERTIFICATE IN ADVANCED WEDDING CAKES**

### **COURSE OUTLINE**

Due to popular demand we have introduced an advanced wedding cake course.

This Course is for anyone with basic wedding cake decorating skills, looking to enhance their skills, brush up on new skills as well as people trying to kick start their own business in wedding cakes.

The Course is facilitated by the well-established Kate de Waal from Sugar 'n Ice - Handmade Cakes of Distinction. ([www.sugar-n-ice.co.za](http://www.sugar-n-ice.co.za))

At The SA School of Weddings, our aim is to equip you with both professional knowledge and hands on practical experience for you to start your exciting career in Wedding Cakes.

### **MODULES COVERED IN THE COURSE**

- ♥ Large Iced Flowers
  - ♥ Peonies
  - ♥ Stargazers/ Casablanca Lilies (Demonstration)
  - ♥ Orchids
  - ♥ Dog Rose
  - ♥ Iced-Leaves
  - ♥ Carnations
  
- ♥ Royal Icing
  - ♥ Making Royal Icing
  - ♥ Brush Embroidery, a popular decorating technique
  
- ♥ Creating Textures
  - ♥ How to crimp using the crimping tools
  - ♥ Impression mats and patterned rolling pins
  - ♥ Lattice / Cross-hatch
  - ♥ Silicone Moulds
  - ♥ Crystal Lace – How to make and apply it (Demonstration)
  
- ♥ Iced Bride & Groom Figurine
  - ♥ What to use and how to use it
  - ♥ Basic Structure
  - ♥ Dressing your figurines
  
- ♥ Assembly of a Tiered Cake
  - ♥ Mechanics – How to support you cake using dowel sticks and PVC piping

- ♥ Covering your cake
  - ♥ Covering large cakes and dummies with fondant (Round and Square)
  - ♥ Different techniques used (Demonstration)
  
- ♥ Support and Advice
  - ♥ Questions and Answers
  - ♥ Brainstorming

**DURATION**

**Full Time Course - This is for continuity for the covering of a four tiered cake**  
 4 days consecutively from 8.30am - 3.00pm

**Intensive Full Time:** Students are required to have 100% attendance rate and complete all admin and practical sessions of the course successfully. Upon successful completion of the Course, students will receive a Certificate of Attendance in Advanced Wedding Cakes.

**COSTS**

<b>Course Fee</b>	<b>R6000</b>
Course fees are inclusive of printed material, basic tool kit and all ingredients and samples for the Course.	
Cost of Course:	<b>50% Deposit upon Registration and Final payment on the 1<sup>st</sup> day of class.</b>

**ENROLMENT PROCEDURE**

You will need to complete the following in order to register for the Course:

- ♥ Send us a valid copy of your ID or Passport
- ♥ Signed and completed Enrolment Form (attached)
- ♥ Proof of payment of R2000 Registration Fee
- ♥ Email forms to [info@saschoolofweddings.co.za](mailto:info@saschoolofweddings.co.za)
- ♥ **Reference: Name & Surname**