

# SUGAR CAKES



Cake Covering & Decorating Classes

## The Sugar Cakes Studio

Our classes have been inspiring students of all levels, from beginners to advanced, since 2010. Our classes take place in a state-of-the-art cake studio based in Durbanville, designed to spark creativity, with a warm and welcoming atmosphere, soft music, and plenty of fun.

Join our Cake Decorating Classes for a Personalised Experience.

- · Suitable for all ages and skill levels
- · Learn alone or in a group
- · Flexible scheduling to accommodate your needs
- · Material and tools are provided
- Choose from a variety of themes
- You'll get to take home your creations!
- · Receive a Certificate of completion to showcase your skills



## Cake Covering Courses

001. FONDANT MASTERY COURSE

002. UPSIDE-DOWN GANACHE METHOD COURSE

003. BUTTERCREAM COVERING COURSE



### FONDANT MASTERY

**DURATION:** 1 day INVESTMENT: Starting from R2400

#### SKILLS THAT YOU WILL LEARN:

- Mastering basic fondant techniques
- · Achieving sharp edges and silky smooth finishes with swags and filigree
- Painting techniques
- Creating exquisite handmade roses and leaves to adorn your creation

#### WHAT DO YOU TAKE HOME:

Your stunning one tier dummy cake, expertly decorated with handcrafted roses and leaves in your preferred colours.





## INTERNATIONAL UPSIDE-DOWN GANACHE METHOD

**DURATION:** 1 day INVESTMENT: Starting from R4500

MOST

POPULAR!

#### **SKILLS THAT YOU WILL LEARN:**

- · Master our renowned chocolate ganache recipe
- · Learn the art of tempering for a flawless finish
- · Cover your chocolate cake with the upside-down method
- Troubleshooting skills
- · Bonus: Create beautiful flowers to complement your finished cake

#### WHAT DO YOU TAKE HOME:

One tier chocolate ganache cake, decorated with your handcrafted flowers to enjoy with friends and family (ready-made chocolate cake).









**DURATION:** 1 day INVESTMENT: Starting from R2800

#### SKILLS THAT YOU WILL LEARN:

- · Basic: Swiss Buttercream, smooth creamy coverage, buttercream roses, basic techniques,
- · Advanced: Meringue Buttercream, light and airy techniques, simple piping techniques and borders

#### WHAT DO YOU TAKE HOME:

1 tier buttercream covered cake, decorated to enjoy with friends and family (ready-made chocolate or vanilla cake).





## Cake Decorating Courses

004. FLOWER & FLEUR COURSE

005. BASIC & DESIGNER FIGURINE COURSE

006. THEMED CUPCAKE COURSE



### FLOWER & FLEUR

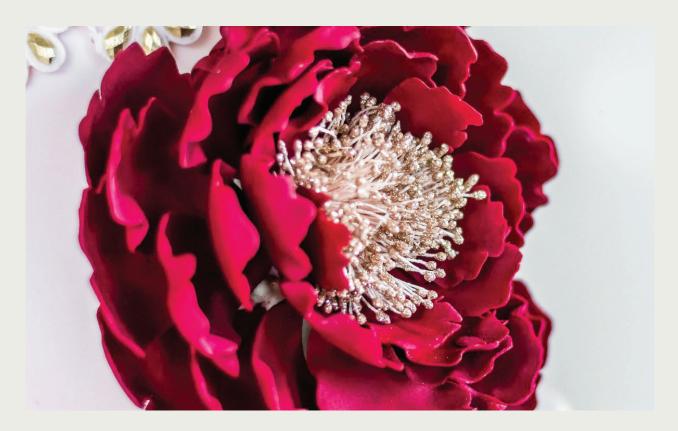
**DURATION:** 1-3 / 5 days INVESTMENT: R2800 per day

#### SKILLS THAT YOU WILL LEARN:

- · Various uses of different mediums for handcrafted flowers
- Wired flowers
- · Wafer paper flowers
- Proportions and artistic look
- Painting techniques
- · Stems, leaves and assemble
- · Flower decoration tips for cakes

#### WHAT DO YOU TAKE HOME:

Box of beautiful handcrafted sugar/wafer paper flowers.





## BASIC & DESIGNER FIGURINE

**DURATION:** 1-5 days INVESTMENT: R2800 per day

#### SKILLS THAT YOU WILL LEARN:

- 1-day basic course: Learn the fundamentals of figurine design and creation
- · 1-5 day intensive course: Master advanced techniques for human and animal figurines
- · Composition and proportions. Fun elements and details.

#### WHAT DO YOU TAKE HOME:

Your handcrafted breathtaking figurines.





BASIC OR

INTENSIVE





### THEMED CUPCAKES

**DURATION:** 1-5 days INVESTMENT: Starting from R1000

#### **CHOOSE A THEME AND DECORATE:**

6 cupcakes (standard option)

or

12 cupcakes (deluxe option)

.

Handcrafted flowers and moulds

#### **IDEAL FOR:**

- Friends holiday activity
- · Team-building
- · Birthday / Kitchen tea

#### WHAT DO YOU TAKE HOME:

6/12 Beautifully decorated box of designer cupcakes to impress your friends and family with your new skills (ready-made chocolate or vanilla cupcakes).







INTENSIVE SKILLS AND TECHNIQUES COURSE



## INTENSIVE SKILLS & TECHNIQUES COURSE

**DURATION:** 1-3 / 10 days INVESTMENT: R2800 per day

#### **SKILLS THAT YOU WILL LEARN:**

- Craft professional emails, interact with clients, quotes, and costing
- · Plan and design stunning cakes
- · Colour scheme and structure, doweling
- · Cover tall dummy cakes with fondant
- · Achieve intricate details, sharp edges and flawless finishing touches
- · Creative artistic elements
- Painting techniques
- · Delicate handcrafted flowers in diverse styles and designs
- · Assemble and integrate all design elements

#### WHAT DO YOU TAKE HOME:

A stunning 3 tier dummy cake, expertly decorated with a variety of intricate handcrafted flowers and leaves in your chosen colour palette.







STILL NOT SURE?

## WE ALSO DO GIFT VOUCHERS!



### Terms and Conditions

- · A 50% non-refundable deposit is required to secure your course booking.
- · Please find our banking details below and submit proof of payment to our email address, including your name and class booking details.
- · We do not accept cancellations, but we can accommodate postponements upon request.
- · Please be aware that these courses focuses solely on cake decorating skills and techniques. You will learn how to expertly decorate and embellish your cakes, but the baking itself is not part of the curriculum.
- Full payment for classes is due 10 days prior to the class date.
- · Use our studio tools, equipment and ingredients, all provided for you. All tools and equipment remain the property of the studio.
- · You get to take home your wonderful creations & certificate.
- · By booking you acknowledge acceptance of these terms.

Remember to book your spot in advance, as spaces are limited. Looking forward to seeing you soon! xoxo

FOUNDER & SUGAR ARTIST

**EFT** 

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CONTACT

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STUDIO LOCATION: 7 Boegoe Street, Vierlanden, Durbanville (Find us on Google Maps)

