

# Basic to advanced Wedding cakes course (5-6 hrs /day)

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## Day 1

### Introduction to Wedding cakes

#### Making all components

- Marzipan
- Sugar syrup to coat cakes.
- Edible glue
- Fondant
- Gum paste
- Tuile (edible lace)
- Royal icing
- Petal dust

**Theory part:** Proportions, flavor variations, Concepts- *Measuring, Coating, stacking, Dowelling, Draping, Frilling, crimping*

Q & A

600, 200, 200

500, 350, 150

## Day 2

### Introduction to flowers

**Components of flowers-** buds, leaves, stem, calyx, petals

**Tools:** tape, cutters, wires, stamens, vieners, wire cutter

Wired, non wired

**Making buds-** of all flowers ( daisy 2, roses- 2 , Calla Lily- 1 big , 1 small, 10 per student, 3 Mexican hat lillies, peoni- 2 per student, poinsettia- 8 per student, tiger lilly – 1 middle stem and 5 small )

Making roses, daisies, filler flowers, leaves, calla lily, hydrangeas

Making Leaves and fillers

Cutting petals of Peonis, poisetta and Tiger lily

## Flowers covered

- **Daisies**- 3 each student
- **Roses**- 1 bud and 1 full rose per student
- **Calla lily**- 1 small and 1 big per student
- **Hydrangeas**- 10 small per student
- **Filler flowers**- plunger and Mexican hat lillies – 3 per student
- **Leaves**- 6 rose leaves , 6 lily leaves
- **Peoni**- 1 flower between 2 students
- **Poinsettias**- 1 flower between 2 students
- **Tiger lily** – 1 flower each student

## Spray painting the Tuiles gold

### Day 3

Petal cutting of flowers pending.

Assemble Daisies, Calla lily, Hydrangeas, fillers

Eggless Rum cake recipe and practice , Baking individual cakes to coat

**Figurines**- Human basic shape, 2 animals (students choice), 1 template based, rainbow

Dusting of flowers, painting,

### Day 4

Assembling and finishing flowers (If raining will assemble on the last day)

Practice of individual cakes (coating and paneling), Measuring, Draping, frilling and crimping and ruffles on cake

Stacking and Dowelling

Theory and prep for next day.

### Day 5

Marbling effect on a cake with fondant

Coating tier with sugar crystals and glitter

Final touches and assembling sprays on the cake

Assembling the wedding cake and decoration, Q and A