

Roland A. Winbeckler's PROFESSIONAL CAKE DECORATING COURSE



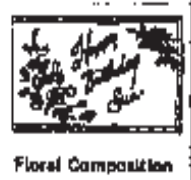
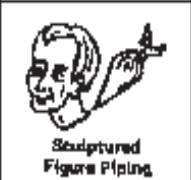
THE CLASS SESSIONS WILL BE HELD AT:

CLASS DATES ARE:

CLASS SESSIONS run about seven hours Monday through Thursday (usually from 9 a.m. to 4 p.m.). This includes time for a lunch break each day.

TUITION for the course is \$995 U.S., payable to:

You may reserve your place in class with a down payment of \$250 U.S. with your registration (nonrefundable within 30 days prior to class), balance of \$745 U.S. due 30 days before class (tuition is nonrefundable after this time—sorry, no exceptions or make-up classes). The number of fully paid students 30 days prior to class will be used to determine if class will be held. (Should class be cancelled because of too few students, the students will receive a full refund.)



ALL EQUIPMENT NEEDED is listed on a separate supply list.

A **CERTIFICATE OF AWARD** is presented to each student upon completion of the course.

GENERAL COURSE OUTLINE:

- You will learn how to make buttercream flowers at their absolute best!—including the orchid, daffodils, roses, mums, dahlias, and more! You will learn how to place them in an artistically correct arrangement.
- You will learn three styles of figure piping—simple figure piping, 3-D cake cartooning, and sculptured figure piping. Sculptured figure piping deals with creating three-dimensional figures with lifelike features and accurate proportions.
- You will learn how to mix primary colors to achieve the color you want—flesh tones, gold, etc.
- You will learn simplified rules of art in a style especially appropriate and made easy to grasp for cake decorating—rules such as perspective and composition, etc.
- You will learn how to use an air brush correctly—how to care for it and how to make stencils for use with it.
- You will learn correct procedures for writing on cakes, plus several styles of lettering.
- You will learn many popular cupcake ideas.
- You will learn top quality, practical border work.
- You will learn how to make attractive figures on ice cream cones.
- You will learn a practical and profitable approach to wedding cake design.

Picture taking is welcome but please no video taping.

Please turn cell phones/pagers off or set ringer to silent during class. Please make and/or receive all calls outside the classroom so other students will not be disturbed by the conversation.