

# Introduction to Cake Decorating

## Week 1

- Sanitation Basics
- Tips and Couplers
- Filling Decorating Bags
- Proper bag handling
- Buttercream and Whipped Topping
- “eeeeee” with variety of tips
- French Silk Cup to take home
- Practice Kit for home practice (shortening frosting, bag, star tip, #3 writing tip, parchment)

## Week 2

- Sanitation Review
- Review Filling Bag, Practice “eeee”
- Drop Flower, shell border
- Rose practice
- Decorate Cupcake to take home



## Week 3

- Review Sanitation
- Review previous week
- Practice Rose
- Writing Practice
- Leaf tip, grass tip
- Placement of Flower and Writing
- Decorate Cookie for home

## Week 4

- Review
- Torte, Fill and Frost Mandarin Orange Cake
- Cut out fondant pieces for decorations
- Decorate Mandarin Orange Cupcake for home

## Week 5

- Decorate a cake using techniques learned in class.