

Baking & Pastry I
Detailed Course Description

<p>Week One Discussion on course outline/project Instructor's Background/Q & A Flower making from roll fondant Roll Fondant Roses Masking and decoration of cakes</p>	<p>Week Two Butter Cream Icing Decorating Rose Baskets Royal Icing Rosettes Vanilla Sponge Chocolate, Hazelnut and Butter Sponge Cake</p>
<p>Week Three Cake Assembly Cake Decoration Pastries and Swiss Rolls Cream Puff and Eclairs Fruit Tart Varieties</p>	<p>Week Four 3-Tier cakes Wedding cakes Techniques of making cakes Decoration and assembly Different type of cookies</p>
<p>Week Five Hot Cross Buns Types of Breads Pizza Dough (Bonus demonstration) Umbrella Cakes Discussion</p>	

Required Materials: To be purchased by students separately

<p>2 large piping bags 1 12" angled spatula 1 12" cake knife 2 12" rubber scrapers 1 10" round styrafoam 1 12" thin cake board Pastry tips needed are as follows: 1 round head #805 1 star #824 1 large leaf #113</p>	<p>1 large rose #127 1 small rose #104 1 small rose #103 1 1" basket #48 1 round head #12 1 star #26 1 small round #7 1 small star #30 1 small leaf #70 1 large nail #7</p>
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Purchasing of these tools can be made at the following locations:
L & M Bakers Supplies Co.
2501B Steeles Avenue W., Unit #1
(Total cost is approximately \$60.00)