



Course  
**1**



Join the fun!

## Decorate Cakes that Will Delight Family and Friends



Experience the excitement of creating professional-looking party cakes, cupcakes and cookies by enrolling in **Course 1-Decorating Basics!** It's the best place to start **learning the tried-and-true Wilton techniques** that millions of people have discovered.



Your Wilton Method Instructor will **lead you every step** of the way, as you go through the essential steps for making the **perfect celebration cake** with colorful flowers, beautiful borders and impressive accents that set the tone for your event. Plus, you'll have time to practice the techniques in class and at home to improve your skills.



The best part is **how much fun you'll have** as you and other students encourage and support each other along the way. And, as you acquire new decorating skills, imagine the **sense of pride** you'll gain in your accomplishments!



When you've completed Course 1, you'll decorate cakes that will **delight family and friends**. In addition, it will be the beginning of a pastime you're sure to enjoy for a lifetime! Let the fun begin ... sign up for **Course 1-Decorating Basics** today!



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A course kit and additional supplies may need to be purchased to get the full benefits of this course.

# WILTON COURSE 1

## DECORATOR BASICS

Cake Decorating Solutions is proud to announce that we now have several Wilton Method Qualified teachers.

In Course 1, you will be taught the Wilton Method® - the easiest and best way to learn cake decorating.

For 85 years, Wilton has been teaching the Wilton Method® to decorators of all skill levels. With Wilton's Course 1, you'll learn how simple and fun it can be. Our experienced Wilton Method® Instructors will show you all the steps to getting to fabulous.

Your Wilton Method Instructor® will show you the best way to decorate, step by step, so that you can experience the excitement of successfully making a cake that will amaze your family and friends.

Topics covered in Course 1 include:

- How to Bake a Great Cake for Decorating
- How to fill and hold a Decorating Bag
- Decorating Bag Pressure Control
- Icing Consistency
- Dimensional Decorating
- Drop Flower
- Piping Gel Pattern Transfer
- Rosette
- Shell
- Pompom Flower
- Shaggy Mum
- Ribbon Rose
- Printing and Writing on a Cake
- Guidelines for Elementary Cake Design

This is a hands on course for the beginner and is run over 4 parts over 4 weeks (in some locations Part 1 and 2 are combined and so is Part 3 and 4 – to be done over 2 weeks).

As is the case with all our courses – WE SUPPLY EVERYTHING including all tools, ingredients, cakes, cookies, cupcakes as well as very comprehensive student notes.

Also included in the course fee is a students kit which includes most of the essential tools used during the course – this kit can be taken home by every student at the end of the course.



Included in the take home student kit is:

12 Decorating Tips: Round 1, 3, 12; Star 16, 18, 21; Open Star 1M; Petal 104; Leaf 352; Bismarck 230; Drop Flower 2D; Multi Opening 233

4 Standard Couplers

2 – 10 in. Reusable Featherweight® Bags

6 Disposable Decorating Bags

6 Parchment Triangles

1.5 in. Flower Nail

Cupcake Nail

Decorator Brush

12 Flower Template Stickers

9 in. Spatula

Practice Board with Stand and Patterns

PRICE: \$229

Includes everything (all ingredients, cake, cupcakes) \*

\*In the last week of the course students are required to cover a foam in fondant in their own time and bring to class. We provide the foam.