



Wilton Course 1: **Building Buttercream Skills** (by Calvin Ng)

Lesson 1 & Lesson 2

22 January 2019 (Tuesday)

9:00 am to 1:00 PM

Lesson 3 & Lesson 4

23 January 2019 (Wednesday)

9:00 am to 1:00 PM

Package A: RM 550

Price inclusive of followings:

Course 1:

Building Buttercream Course Kit

Course 1:

Building Buttercream Study Guide (English)

- Color Swirl Three-Color Coupler
- Cake board
- Cake box
- Buttercream
- Colours
- Wilton Apron
- Other Ingredients



Package B: RM 600

Price inclusive of followings:

Course 1:

Building Buttercream Course Kit

Course 1:

Building Buttercream Study Guide (English)

- Color Swirl Three-Color Coupler
- Cake board
- Cake box
- Buttercream
- Colours
- Wilton Apron
- Other Ingredients



Additional:

6 x Cup cake with chocolate coating
1 x 8" round butter cake

Syllabus Includes

- * Buttercream Icing
- * Using decorating bags and couplers
- * Icing the cake
- * Leveling and torting the cake
- * Using the star tip
- * Drop flower, Rosette
- * Dimensional decorating
- * Shell
- * Sunflower, Zinnia, Leaves
- * Filling and icing a cupcake
- * Guidelines for elementary cake design
- * Printing, writing, Rose base
- * Piping gel pattern transfer
- * Ribbon rose
- * Guidelines for decorating your cake

REGISTRATION FORM

Enquiries please call 03-6272 1155 (Lilian / Karen at ext.124 or Kenny at ext.126)

Name : _____

Company : _____ Occupation : _____

Address : _____

Tel : _____ Fax : _____ H/P : _____

PAYMENT

Package A: RM 550

Package B: RM 600

Pastry Pro Sdn Bhd
Public Bank: 3200 2356 29

Payment Received : RM _____ By : _____ Date : _____

