

*Pastry Pro*TM



Wilton Course 3: Fondant & Gum Paste

(by Calvin Ng)

Date & Time:

30 January 2019 (Wednesday)

8:30 am to 5:00 pm
(30 minutes lunch break)

at Pastry Pro, Kepong

Requirement:
Must provide copy of
Wilton Course 1 certificate:
Building Buttercream Skills

Package A: RM 750

Price inclusive of following:

Course 3:
Fondant & Gum Paste Course Kit

Course 3:
Fondant & Gum Paste Study Guide

- Bamboo Dowel Rods Pk./12
- Ribbon Cutter
- White Fondant
- Gum Paste, Glue Gum
- Icing Colors, Sugee (Suji)
- 6", 7" Round styrofoam
- 6" Round Styrofoam coated with White Fondant
- 9", 10", 11" Round Cake Board
- 9", 10", 11" Round Cake Box
- Cocktail Sticks
- Fruit Sticks
- Mini Cup Cake Casing

Things to bring:

Regalice Extra RTR Icing, 8"x4"h Round Cake, Measuring Mat, 20" Fondant Roller, Fondant Smoother, 20" Fondant Roller Guide Rings

Package B: RM 800

Price inclusive of following:

Course 3:
Fondant & Gum Paste Course Kit

Course 3:
Fondant & Gum Paste Study Guide

- Bamboo Dowel Rods Pk./12
- Ribbon Cutter
- White Fondant
- Gum Paste, Glue Gum
- Icing Colors, Sugee (Suji)
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- 9", 10", 11" Round Cake Board
- 9", 10", 11" Round Cake Box
- Cocktail Sticks
- Fruit Sticks
- Mini Cup Cake Casing
- Regalice Extra RTR Icing
- 8"x4"h Round Cake

Things to bring:

Measuring Mat, 20" Fondant Roller, 20" Fondant Roller Guide Rings, Fondant Smoother

Syllabus Include

- * Gum paste and fondant
- * Bow loops
- * Mum base, Rose base
- * Carnation base, Carnation
- * Assembling a bow
- * Tinting gum paste and fondant
- * Basic principles of floral cake design
- * Calla lily, Assembling the calla lily
- * Rosebud and rose
- * Quiling, Leaves
- * Calyxes and leaves
- * Ball border, Rope border
- * Daisy, Mum
- * Cut-outs and overlays, Inlays
- * Covering a cake board with fondant
- * Elements of fondant cake design
- * Ruffle / layered ruffle, Ruffled swirl
- * Fondant painting

REGISTRATION FORM For 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 750 Package B: RM 800

Pastry Pro Sdn Bhd
Public Bank: 3200 2356 29

Payment Received : RM _____ By : _____ Date : _____

PASTRY PRO SDN. BHD. 273494-K (A wholly owned subsidiary of Growth Concept Sdn Bhd)
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