



Optional course & fee:

Course 1+2+3 = RM 2,000

Course 1+2 = RM 1,300

Course 1+3 = RM 1,410

Registration closing date:
27th July 2019

Wilton Course 1: Building Buttercream Skills

6 Aug 2019 (Tuesday)

8:30 am to 5:30 pm

at Pastry Pro, Kepong

Course 1: RM 630

Price inclusive of following:

Building Buttercream Course Kit
Building Buttercream Study Guide (English)

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



Additional:

- 12 x Cup cake
- 2 x 8" round butter cake
- 3 kg Buttercream

Items to bring:

- Cake leveler (WIL 415-0165)
- Side scraper (WIL 417-1648)
- Tip organizer (WIL 405-8784)
- Tip brush
- Decorating turntable (WIL 307-6715)
- Cake lifter (WIL 2103-307)

Wilton Course 2: Flower & Cake Design

Requirement:

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

7 Aug 2019 (Wednesday)

8:30 am to 5:30 pm

at Pastry Pro, Kepong

Course 2: RM 688

Price inclusive of following:

Flower & Cake Design Course Kit
Flower & Cake Design Study Guide

- Cut Parchment Paper
- Cut Aluminium Foil
- 11" Round Cake Board & Cake Box
- 4" Square Gum Paste Plaque (1/4" thick)
- Cup Cakes & Buttercream
- Colours & Royal Icing
- Disposable Decorating Bags (12")
- Parchment Triangle
- 8"x4"h Round Cake

Items to bring:

- Measuring mat
- Left handed tip set (optional)

Wilton Course 3: Fondant & Gum Paste

Requirement:

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

8 Aug 2019 (Thursday)

8:30 am to 5:30 pm

at Pastry Pro, Kepong

Course 3: RM 800

Price inclusive of following:

Fondant & Gum Paste Course Kit
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
- Regalice Extra RTR Icing
- 8"x4"h Round Cake

Items to bring:

- Measuring mat
- 20" rolling pin
- Smoother
- 20" rolling pin guide rings

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 : _____

Course 1: RM 630

Course 1+2: RM 1,300

Course 1+3: RM 1,410

Course 1+2+3: RM 2,000

PAYMENT

Pastry Pro Sdn Bhd
Public Bank: 3200 2356 29

Payment Received : RM _____ By : _____ Date : _____



Course 1+2+3 = RM 2,000

Course 1+2 = RM 1,300

Course 1+3 = RM 1,410

Registration
closing date:
**27th July
2019**

Wilton Course 1: **Building Buttercream Skills**

6 Aug 2019 (Tuesday)

8:30 am to 5:30 pm

at Pastry Pro, Kepong

Course 1: Syllabus

- * 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

Wilton Course 2: **Flower & Cake Design**

Requirement:

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

7 Aug 2019 (Wednesday)

8:30 am to 5:30 pm

at Pastry Pro, Kepong

Course 2: Syllabus

- * Basic principles of cake design
- * Making royal icing
- * Rope, Classic ruffle
- * Royal icing appliques, Rosebud
- * Making a parchment bag
- * Flower nail
- * Rose base, Rose centre
- * Poinsettia, Half rose
- * Petal, Blossom, Pansy
- * Cornelli lace, Brush embroidery
- * Violet, Violet leaf
- * Using the lily nail, Lily
- * Making stems
- * Guidelines for flower arrangements
- * Floral cake design
- * Reverse shell
- * Basketweave

Wilton Course 3: **Fondant & Gum Paste**

Requirement:

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

8 Aug 2019 (Thursday)

8:30 am to 5:30 pm

at Pastry Pro, Kepong

Course 3: Syllabus

- * 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 a 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
- * Layered ruffle, Ruffled swirl
- * Fondant painting



2019.04.04