

JANUARY 2010 COURSE SCHEDULE

DATE	DAY	CLASS	LEVEL	TIME	TIME FEE & INFO
6/01/10	Wednesday	Sugar Boxes – Hantaran & Gift Ideas	All	10.00a.m-4.00p.m	RM250 Learn new skills in creating sugar paste boxes for special occasions.
7/01/10	Thursday	Baking series – Buns (part 1)	Beginner	10.00a.m-2.00p.m	RM180 A beginner's guide to baking favourite buns – essential tips to baking will be shared:- Mexican, Cream Cheese, Stick River and Twist
9/01/10	Saturday	Cupcake Deco – Fancy Styles	All	10.00a.m-4.00p.m	RM180 A favourite platform to the world of cake deco – learn the skills and tips on decorating cupcakes using buttercream and fondant
10/01/10	Sunday	PME Sugarpaste SP6 Weekly Day 1/5	All	9.30a.m-4.30p.m	RM2900 PME Professional Diploma in Cake Decoration
13/01/10	Wednesday	Baking series – Steamed (kukus) Cakes	All	10.00a.m - 3.00p.m	RM2000 Learn to make moist steamed Fruitcake and chocolate cake in this session. All tips n secrets will be shared!
14/01/10	Thursday	Cupcake Decoration with 3D Mini Teddies!	All	10.00a.m-4.00p.m	RM250 Learn this unique yet one of the most popular cake toppers with the very talented Wiz of Wizcakes. Learn to cover the cupcakes, model and dress the miniature teddy bears up with fabulous wedding outfit. Perfect as a wedding gift!
16/01/10	Saturday	Little Chefs - Mini burger and Homemade Sparkling Ribena!	4-12 yrs old	10.30a.m-12.00p.m	RM50 Let's discover how yummy burgers are made using chicken fillet and crunchy vegetables! Then, complete the meal with our homemade sparkling ribena!
16/01/10	Saturday	PME Sugar Flowers SF5 Day 1/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
17/01/10	Sunday	PME Sugarpaste SP6 Weekly Day 2/5	All	9.30a.m-4.30p.m	RM2900 PME Professional Diploma in Cake Decoration
20/01/10	Wednesday	Baking series – Wholesome Italian Breads (part 1)	Beginner	10.00a.m-2.00p.m	RM200 A beginner's guide to baking premium Italian Breads – essential tips to baking will be shared: Focaccia and Panini
21/01/10	Thursday	Cakes –Chocolate and Chocolate Roses	All	10.00a.m-4.00p.m	RM250 Learn the secrets to creating beautiful Chocolate Cake- Layered and topped of with Chocolate roses
23/01/10	Saturday	PME Sugar Flowers SF5 Day 2/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
23/01/10	Saturday	Mini Cakes – Beautiful Inspiration Deco	All	10.00a.m – 4.00p.m	RM250 Learn the secrets! You will be shown how to stamp out the cakes, layer it, cover it and finish with stunning sugar decorations
24/01/10	Sunday	PME Sugarpaste SP6 Weekly Day 3/5	All	9.30a.m-4.30p.m	RM2900 PME Professional Diploma in Cake Decoration
24/10/09	Sunday	Basic Cake Decorating – Square Cake With Heart Bursts	All	10.00a.m - 3.00p.m	RM180 Learn the professional way to perfectly cover and deco a square cake using sugarpaste and accessorize it with a burst of hearts. Many people find covering a square cake is pretty challenging but we'll show you the techniques on how to achieve a magnificent finishing!
30/01/10	Saturday	PME Sugar Flowers SF5 Day 3/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
31/01/10	Sunday	PME Sugarpaste SP6 Weekly Day 4/5	All	9.30a.m-4.30p.m	RM2900 PME Professional Diploma in Cake Decoration

FEBRUARY 2010 COURSE SCHEDULE

DATE	DAY	CLASS	LEVEL	TIME	TIME FEE & INFO
3/02/10	Wednesday	Cupcake Deco – Fancy Styles	All	10.00a.m-2.00p.m	RM180 A favourite platform to the world of cake deco – learn the skills and tips on decorating cupcakes using buttercream and fondant
4/02/10	Thursday	Baking series – Continental cakes (part 1)	Beginner	10.00a.m-1.00p.m	RM200 A beginner’s guide to baking cakes – essential tips to baking will be shared and you will learn to decorate the basic sponge cake and ways to vary it. - Sponge Cakes & Victoria Sandwich
6/02/10	Saturday	Festive and Hearty Cookies A-Z	All	10.00a.m -3.00p.m	RM180 Learn how to make yummy butter cookies and tips on flavouring it. Class includes making cookie paste, baking and decorating it with royal icing or sugarpaste using several techniques. Perfect for festive seasons!
6/02/10	Saturday	PME Sugarpaste SP6 Weekly Day 5/5	All	9.30a.m-4.30p.m	RM2900 PME Professional Diploma in Cake Decoration
8/02/09-12/02/10	Monday - Friday	PME Royal Icing RI3 INTENSIVE 5 days	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
10/02/10	Wednesday	Baking series – Steamed Cakes	All	10.00a.m -3.00p.m	RM180 The secrets of making perfect steamed cakes will be out in this session! Tips and recipes will be shared:- Fruitcake and Chocolate Cake
11/02/10	Thursday	Basic Cake Deco – Fairies In The Garden	All	10.00a.m – 4.00p.m	RM250 Learn the secrets to creating pretty 2-D round cake, perfect for parties. You will be shown how to cover it with sugarpaste and finish with stunning 2-D sugar decorations.
13/02/10	Saturday	Little Chefs – Pasta & Juice to Go	4-12 yrs old	10.30a.m-12.00p.m	RM50 Let’s learn how to make pasta and yummy sauce using tomatoes, mushroom and cheese. Complete the meal with our special homemade orange juice!
13/02/10	Saturday	Cakes –Chocolate and Chocolate Roses	All	10.00a.m-4.00p.m	RM250 Learn the secrets to creating beautiful Chocolate Cake- Layer it with Chocolate and lets learn some piping methods in creating chocolate roses
13/02/10	Saturday	PME Sugar Flowers SF5 Day 4/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
14/02/09	Sunday	PME Royal Icing RI4 Day 1/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
20/2/10	Saturday	Cake Deco - Stacked 2-tier Suitcase Case	Inter mediate	10.00a.m-4.00p.m	RM280 A great opportunity to develop your skills where you will learn to make this fantastic suitcase cake complete with a bride! Class include covering and stacking techniques with a variety of modelling tips.
20/02/10	Saturday	PME Sugar Flowers SF5 Day 5/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
21/02/10	Sunday	PME Royal Icing RI4 Day 2/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
24/02/10	Wednesday	Cupcake Deco – Fancy Styles	All	10.00a.m-4.00p.m	RM180 A favourite platform to the world of cake deco – learn the skills and tips on decorating cupcakes using buttercream and fondant
25/02/10	Thursday	Baking series – Wholesome Italian Breads	Beginner	10.00a.m-2.00p.m	RM200 A beginner’s guide to baking premium Italian Breads – essential tips will be shared: Foccacia and Panini
28/02/10	Sunday	PME Royal Icing RI4 Day 3/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration

MARCH 2010 COURSE SCHEDULE

DATE	DAY	CLASS	LEVEL	TIME	TIME FEE & INFO
1/03/10-5/03/10	Monday-Friday	PME Sugar Flowers SF6 INTENSIVE 5 days	All	10.00a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
3/03/10	Wednesday	Cupcake Deco – Wedding Favours	All	10.00a.m-2.00p.m	RM180 A favourite platform to the world of cake deco – learn the skills and tips on decorating cupcakes using buttercream and sugarpaste in creating some simple yet stylish wedding-themed including ribbons, mini roses and embossing techniques.
4/03/10	Thursday	Baking series – Continental cakes (part 2)	Beginner	10.00a.m-1.00p.m	RM200 A beginner's guide to baking cakes – essential tips to baking will be shared and you will learn to decorate the basic sponge cake and ways to vary it. - Chocolate Moist Cake deco with Chocolate Ganache (continental style)
6/03/10	Saturday	PME Sugar Flowers SF7 Day 1/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
6/03/10	Saturday	Cake Deco - Stacked 2-tier Suitcase Case	Intermediate	10.00a.m-4.00p.m	RM280 A great opportunity to develop your skills where you will learn to make this fantastic suitcase cake complete with a bride! Class include covering and stacking techniques with a variety of modelling tips.
7/03/10	Sunday	PME Royal Icing RI4 Day 4/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
10/03/10	Wednesday	Baking series – Buns (part 1)	Beginner	10.00a.m-2.00p.m	RM180 A beginner's guide to baking favourite buns – essential tips to baking will be shared:- Mexican, Cream Cheese, Stick River and Twist
11/03/10	Thursday	Mini Cakes – Beautiful Inspiration Deco	All	10.00a.m – 4.00p.m	RM250 Learn the secrets! You will be shown how to stamp out the cakes, layer it, cover it and finish with stunning sugar decorations
13/03/10	Saturday	PME Sugar Flowers SF7 Day 2/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
13/03/10	Saturday	Festive and Hearty Cookies A-Z	All	10.00a.m - 3.00p.m	RM180 Learn how to make yummy butter cookies and tips on flavouring it. Class will include making cookie paste, baking and then decorating it with royal icing or sugarpaste using several techniques. Perfect for this coming festive seasons!
14/03/10	Sunday	PME Royal Icing RI4 Day 5/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
17/03/10	Wednesday	Little Chefs – Mini Cake Deco	4-12 yrs old	10.00a.m-11.30a.m	RM50 Let's make mini cakes and let's cover the cake with yummy buttercream and decorate it using sprinkles and wafer rose!
18/03/10	Thursday	Cupcakes- Animals in the garden theme!	All	10.00a.m-1.00p.m	RM250 Learn how to make some nursery character animals such as Rabbit, Bear and Cat and decorate it in a garden setting
20/03/10	Saturday	Baking series – Wholesome Italian Breads (part 1)	Beginner	10.00a.m-2.00p.m	RM200 A beginner's guide to baking premium Italian Breads – essential tips to baking will be shared: Foccacia and Panini
20/03/10	Saturday	PME Sugar Flowers SF7 Day 3/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
24/03/10	Wednesday	Baking series – Continental cakes (part 1)	All	10.00a.m-1.00p.m	RM200 A beginner's guide to baking cakes – essential tips to baking will be shared and you will learn to decorate the basic sponge cake and ways to vary it. - Sponge Cakes & Victoria Sandwich
25/03/10	Thursday	Cupcake Decoration with 3D Mini Teddies!	All	10.00a.m-4.00p.m	RM250 Learn this unique yet one of the most popular cake toppers with the very talented Wiz of Wicakes. Learn to cover the cupcakes, model and dress the miniature teddy bears up with fabulous wedding outfit. Perfect as a wedding gift!
27/03/10	Saturday	Basic Cake Decorating – Round Parcel Cake	All	10.00a.m-3.00p.m	RM180 Learn the professional way to perfectly cover and deco a round cake using sugarpaste and accessorize it with 3-D ribbons as the topper to make the cake look like a parcel or a gift box.
27/03/10	Saturday	PME Sugar Flowers SF7 Day 4/5	All	9.30a.m-4.30p.m	RM2800 PME Professional Diploma in Cake Decoration
29/03/10 – 2/04/10	Monday - Friday	PME Sugarpaste INTENSIVE SF7 5 days	All	10.00a.m-4.30p.m	RM2900 PME Professional Diploma in Cake Decoration
31/03/10	Wednesday	Basic Cake Deco – Fairies In The Garden	All	10.00a.m – 4.00p.m	RM250 Learn the secrets to creating pretty 2-D round cake, perfect for parties. You will be shown how to cover it with sugarpaste and finish with stunning 2-D sugar decorations.

Sugarflours