

CUL161 – Cake Decorating

Below is a list of supplies you will need for the class. I have icing tips and bags for you to borrow. If you have your own, you are more than welcome to bring them, but you are responsible for keeping track of your belongings.

General supplies you may consider bringing includes: 4x 9 inch round cardboard cake plates and a cake carrier. Keep in mind you need to be able to transport your work home.



Week	Supplies You need to bring!	Expected Outcome
Week 1	1 LB jar Butter Flavored Crisco 2 1 LB bag Powdered Sugar 1 box Cake (I prefer you use white as it is easier to decorate) 1 LB Butter Optional: 1 box Vanilla Instant Jell-O Mix 1 bottle of your favorite Juice 1 cup Sour Cream	Decorate 15 Cupcakes with flowers Make Frosting Learn to "Doctor" a boxed cake Make cake for next week
Week 2	1 LB jar Butter Flavored Crisco 2 1 LB bag Powdered Sugar 1 box Cake (white please) 1 LB Butter Optional: Your favorite berry	Ice and fill a cake Color frosting using gradation Make a rose cake Make cake for next week
Week 3	1 LB jar Butter Flavored Crisco 2 1 LB bag Powdered Sugar 2 box Cakes (white please) 1 LB Butter Optional: 1 small carton Heavy Cream 1 Box Vanilla or Cheesecake Instant Jell-O mix.	Ice and fill a cake Work on borders & writing Learn lattice work Learn the hardest flowers in the world!!! Make cakes for Final
Week 4	1 LB jar Butter Flavored Crisco 2 1 LB bag Powdered Sugar 2 box Cakes (white please) 1 LB Butter	Make Two tier Cake



CUL162 – Cakes, Fillings and Frostings

I can't wait to see everyone in class. We will be doing some hands on work this week, so dress appropriately. No open toe shoes!! No shorts or dresses!!

Below is a list of items you will need to bring for the class. Outside of these items, I will provide you with tools and supplies. Each class you should walk away with a beautiful cake and an understanding of how to open and run a cake business! If you have your own supplies you are more than welcome to bring them, but you are responsible for keeping track of your belongings.

General supplies you may consider bringing includes: 4x 9 inch Round Cardboard cake plates and a cake carrier. Keep in mind you need to be able to transport your work home.

Week	Supplies You need to bring!	Expected Outcome
Week 1	1- 1LB bag Powdered Sugar 1 Box cake 1 bag marshmallows Optional: 1 box Vanilla Instant Jell-O Mix 1 bottle of your favorite Juice 1 cup Sour Cream (If you want to doctor you cake like we did in CUL161)	Make a cake for class. Learn the ins and outs of opening and running a cake business. Make fondant, play with it taste it! Demo how to make fondant from scratch and the cheaters way. Learn pros and cons of each. Make Flowers to set up for following week, and curved pieces Mirror Cake 
Week 2	1 LB jar Butter Flavored Crisco 3- 1LB bag Powdered Sugar 2x 9-inch Cakes Already made! 1LB Butter	Ice and fill a cake Cover with Fondant Decorate using Cutting Tools  Homework: Estimate time and price

<p>Week 3</p>	<p>1 LB jar Butter Flavored Crisco 3- 1LB bag Powdered Sugar 2x 9-inch Cakes Already made! 1LB Butter</p>	 <p>Ice and fill a cake Cover with Fondant Decorate imprinting Painting fondant.</p> <p>Homework: Build items for final exam cake. Draft design for final exam cake. Conduct a price break down and quote for a price you would charge a customer.</p>
<p>Week 4</p>	<p>Bring all prep work for your final exam cake. All decoration pieces should be prepared at home and brought in</p>	<p>Make Two Tier Cake using tools learned from the class.</p> 

CUL261 – Advanced Cake Decorating

Required – You will need to bring the first day of class

- 4 2 lb. bags of powdered sugar
- 4 boxes of cake mix – any flavor
- 2 lbs. of chocolate – semi-sweet chips or milk chocolate chips
- Box or cake carrier to take cakes home
- 6 1 gallon size and 6 quart size food storage bags
- Apron

Recommended: The following are available at *Michael's, Wal-Mart or Hobby Lobby:

- Wilton 10 piece Fondant/Gum Paste tool set
- Fondant Shaping Foam Set
- Small Rolling Pin – plastic preferred

We look forward to having you in class! If you have any questions, please contact:

Chef Amanda Potts – amanda.potts@centralaz.edu – 520-494-5222

Chef Gabriel Gardner – gabriel.gardner@centralaz.edu – 520-494-6418

Chef Clay Peden – clay.peden@centralaz.edu – 480-677-7869

*The stores mentioned on this list are provided for student convenience and not as an endorsement by Central Arizona College.

CUL262 – Wedding Cakes

Required – You will need to bring the first day of class

- 2 bags of marshmallows
- 1 jar Crisco
- 1 bag of gum paste (*this can be found at Wal-Mart*)

NOTE: *These items are available at *Michael's or online – check the link below*

- 1 large cake board
- 3 tiers worth of Styrofoam for Dummy Cake (as seen below) – you are welcome to decide on different shapes or to do more than 3 tiers. Email me if you have any concerns. If you have a lower skill level, I would stick with the rounds for the sake of ease.



You can order your styrofoam round online at <https://www.etsy.com/listing/222296355/cake-dummies-set-of-4-round-or-square> – they are around \$10 plus shipping. I recommend the tallest size you can get.

Optional: you can get luster dust if you have specific colors in mind. ABC Cakes in Phoenix carries it and many of the other items you will need for the class if you are interested in utilizing them. I have some but am limited in colors. You will have full access to an airbrush machine that you will be trained on.

I look forward to having you in class! If you have any questions, please contact:

Chef Amanda Potts – Instructor
amanda.potts@centralaz.edu

*The stores mentioned on this list are provided for student convenience and not as an endorsement by Central Arizona College. Revised March 3, 2017

CUL263 – Everything Chocolate

Required – You will need to bring the first day of class

- 2 lbs. unsalted butter
- 4 bags melting chocolate (candy melts) milk chocolate or dark chocolate
(available at Michael's, Wal-Mart or Hobby Lobby)
- 2 lbs. semi-sweet chocolate chips
- Apron
- Plastic container to take treats home

We look forward to having you in class! If you have any questions, please contact:

Chef Amanda Potts – amanda.potts@centralaz.edu – 520-494-5222

Chef Gabriel Gardner – gabriel.gardner@centralaz.edu – 520-494-6418

Chef Clay Peden – clay.peden@centralaz.edu – 480-677-7869

*The stores mentioned on this list are provided for student convenience and not as an endorsement by Central Arizona College.

