

Come Cook With Chefs 2b!

Beginners Adult Cake Decorating Class

Adult Classes

Learn new cooking skills, brush up on your cooking techniques, or start at the very beginning with this series of cooking lessons at Chef 2b cooking school for adults:

1. **Cake decorating:** Allows the student to become firmly grounded in the fundamentals of cake decorating techniques. These are 4 classes' series. (Materials are not included in this class, each student will have to bring their own material and cakes)

Cake decorating series: From 6:00 pm – 8 pm

1. **Cake decorating basics 101:** Students make their own cakes following the special recipe given once registered. Each student will also learn the difference between icing consistencies necessary for cake decorating. I will go into great detail on how we will start to crumb coat, tort, fill, ice, and the basics of cake decorating.
2. **Fondant I: Building a two-tier cake**
Students will bring their cakes already covered in butter cream and ready to decorate. Everyone will learn how to color fondant and how to work with it. Each student will cover their own cakes. Each student will stack a two-tier fondant cake decorated with roses, bows, stripes, and any other embellishments they desire.
3. **Gum paste I:** Students will learn how to make gum paste flowers and how to color them with luster dust. We will also be making people and animals and I will teach you different techniques on how to color them with the gel food coloring and painting them to make them look real. You will need 1 – 8" round cake and we will cover it in fondant.
4. **Gum Paste II:** Students will continue with the process of creating characters and flowers in a more advanced setting for their cake. Each student will pick a theme and decorate their cake accordingly with their gum paste designs. You will need 1 – 8" round cake and we will cover it in fondant.

Adult Classes

- **Gourmet Cooking Classes:** Only held once a month, on the 2nd Friday of the month. Enjoy a 3 meal course, all made from scratch. Have a parent's night out, bring a date, bring your friends or do it by yours self and meet new people, all sharing the love for good food and good wine. (BYOB).

Class Schedule:

Classes are held once a week for 1 ½ hr. duration each. Each week is a different theme: one class baking, one class international cuisine, one class the sciences of cooking, and one class cooking fundamentals.

- **Adult beginners cake decorating classes:**

Tuesday from 6:00 pm to 8 pm

Start your cooking adventure today! Find out how to sign up for classes. Go to www.chefs2b.com or call 281-359-CHEF (2433) or Email: info@chefs2b.com