

The Art of Cakes

Instructor: Michele Sweeney

Email: michelemsweeney@icloud.com

Students will need to bring the cash supply fee for instructor to the first day of class to cover most of the ingredients, tools and equipment used during class. Students will be able to keep some of the tools received during class including a cake decorating kit. Supply fee covers online access to class videos for students to refer to during and after the class has ended.

Items/Equipment purchased and provided by instructor for use in class: (*items students can keep are noted)

Class 1: Frosting (Class held in person)

- Kitchen Aid mixers
- Measuring cups
- Measuring spoons
- Spatulas
- Scissors
- Liquid Cups
- Tasting spoons
- Tea towels
- Clean-up supplies
- Frosting ingredient supplies for each student
- Storage containers (students keep with their frosting in them)

Class 2: Project 1: Zoom Baking Class (Class held via Zoom)

- Parchment circles (students keep)
- Cake circles (students keep)
- Cake board (students keep)
- Cupcake Wrappers (students keep)
- Student e-learning website access

Class 3: Decorating Techniques (Class held in person)

- Cake Decorating Kit (students keep)
 - Various piping tips, flower nail, flower lifter scissors, couples, piping bags, spatula, sprinkles, practice sheets, flower nail templates, parchment, wash cloths
- Parchment, scissors, spray bottles, practice boards
- Clean-up supplies

Questions?

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Class 4: Project 2: Cupcakes (Class held in person)

- Gel colors for coloring icing, toothpicks, parchment, scissors, spray bottles, practice boards, piping bags
- Clean-up supplies

Class 5: Decorating Techniques (Class held in person)

- Scissors, spray bottles, practice boards, parchment, piping bags
- Clean-up supplies

Class 6: Project 2: Cake Decorating Final (Class held in person)

- Gel colors, scissors, spray bottles, practice boards, piping bags, turntables, parchment
- Clean-up supplies

Additional Supplies Purchased by Students

Students will need to purchase some additional ingredients and baking equipment for class projects. Items needing to be purchased outside of class are listed below. Your instructor will discuss more in class as well.

Class 2: Project 1: Zoom Baking

- Baking ingredients (a prep packet with ingredients and equipment will be provided by the instructor and include basic cake baking ingredients)
- Cupcake pan and 8” round cake pans and other standard baking related kitchen equipment such as measuring cups, measuring spoons, spatulas etc.
- Students will need access to a kitchen equipped with an oven, fridge/freezer and microwave and storage space in freezer for cake and cupcakes they bake.

Class 4: Project 2: Cupcakes

- Student will need to purchase frosting ingredients to make their frosting at home prior to coming to class and bring frosting portioned out in containers. Students will bring the cupcakes they baked in class #2 at home. Gel colors will be provided in class for students

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to color their homemade icing. Students can transport their cupcakes in their cupcake pan or bring a box from home.

Class 6: Project 3: Cake Decorating Final

- Student will need to purchase frosting ingredients to make their frosting at home prior to coming to class. Some icing will be used to frost their cake and the rest students will need to portion out in containers (containers provided by student) for decorating their cake. Students may opt to make a filling for their cake or use additional frosting in lieu of filling. Students will bring the cake baked at home during class #2 to decorate in class. Gel colors will be provided in class by instructor for students to color their homemade icing. Students may need a box to transport their final cake home.

Students are encouraged to bring an apron to class, water, and a snack or lunch.

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