



workshops 2010!

After our busiest and best wedding season to date, we are now excited to be sharing our techniques with other passionate professional and beginner decorators.

Our classes are limited to 7 students and fill quickly. We accommodate students of all skill levels from beginner to advanced and are able to give more individual attention due to our smaller classes. Join us on facebook for updates and news about our latest cakes and classes.

18th April 11am to 5pm
Pretty pastel cupcakes \$200

Wow your friends with the sweetest cupcakes around!

Learn the basics of cupcake preparation for smooth fondant icing and develop design, colouring and modelling skills. You will be working with both sugarpaste and flower paste and practicing simple piping with royal icing.

Take home 12 decorated cupcakes in a stable travel box.



2nd May 11am to 5pm
Amigurumi cupcakes \$200

Cuter than cute!

Learn fondant cupcake basics and create adorable characters using templates, colouring and modeling techniques, including some simple painted details.

Take home 12 Japanese inspired character cupcakes in a stable travel box.



23rd May 10am to 5pm
Ganache and icing basics \$300

Learn to create those perfect straight sides and tailored edges on your iced cakes using our easy masking technique and icing tips. Finish with a lace or damask stencil.

Take home your finished cake.

30th May 11am to 5pm
Enchanted garden topper \$200

Use professional modeling techniques and internal structure to create a sweet sculpture featuring love birds and a garland of blossoms and foliage. Take home your finished topper.

Design will vary from illustration, a photo of the actual class project will be available before the class start.



19th and 20th June 12 to 5pm
All rosy with Lorinda \$400

A repeat of the popular class from last year. Award winning decorator Lorinda Seto shares her techniques for creating stunning and natural sugar flowers.

Lorinda will teach 3 rose styles plus colouring and arrangement methods.

Take home your completed flowers and a prepared cake decorated with your finished work.



27th June 12 to 5pm
Beautiful lace \$250

Create your own refined and delicate lace using applique and piping techniques on a prepared cake. Includes fondant covering and finishing techniques.

Take home a single tier cake decorated with lace.

7th and 8th August 1-5pm
Magnolias, Blossoms and Berries \$400

Making beautiful sugar flowers can be easier than you think, and the techniques you learn in this class can be applied to many popular flower types.

Over 2 sessions, create, colour and arrange your handmade sugar flowers on a prepared cake.

Take home a decorated cake and your finished flowers.





22nd August 12 to 5pm
Professional Floral Arrangement and colouring
for cakes \$250

Balance, harmony and design principles are crucial in creating stunning floral arrangements. Using prepared sugar flowers, we will explore in colour washes, dusting and airbrushing techniques to create natural effects, including those tricky deep and rich shades.

Take home a prepared single tier cake decorated with your finished work.

Actual project will vary from image.

29th August 11am to 5pm
Sculpted humpty cake \$350

Upright sculptures require internal support for stability during transport. Learn the basic principles of construction while creating this cute character cake.

Take home a delicious chocolate and fondant iced cake serving 20.



To book in, or to join our class mailing list email cakes@fayecahill.com.au and once availability is confirmed, we'll email you a registration form with payment details.

Hope to see you there!