



## Wilton Method of Cake Decorating “Kakes for Kids” Project Class For kids 8 – 14 years old

Children 8-14 will learn the "fun-damentals" of cake decorating including how to ice a cake, color icing, and use bags and tips for decorations. Students will learn techniques to decorate an 8" round cake or a giant cookie with colorful balloons during this 2-hour class.

### Class Parameters

- Duration: one 2-hour class
- Suggested minimum age: 8-14
- Class Fee: \$10.00 US/ \$15 CAN
- Instructor compensation \$60.00 US/ \$90 CAN (includes preparation time)
- Minimum/Maximum # of students 6-15
- **This class must be tracked as “Other – KAKE”**
- Parents must work with child to bring an unfrosted 8" cake or a giant cookie for the project (home-baked or grocery store is fine).
- Student should bring the items listed on the Student Supply List below.

### Instructor Guidelines

1. Use the following class summary and timing to complete this class in 1, 2-hour lesson.
2. Each section references the appropriate supporting page in your Wilton Basic Cake Decorating Beginner's Guide booklet. Your store should have one copy of this booklet in the classroom for your use *in the store*.
3. Students will use Wilton Ready-To-Decorate Icing to ice their cake or cookie and Wilton Tube Icing colors of their choice to decorate it.
4. Instructors will need to bring the following to class:

Unfrosted single layer 8”round cake on a 10” cake circle	One decorating tip of your choice
1 can Wilton Ready-To-Decorate Icing	Pen
Spatula	Wilton Turntable
Cake leveler	Damp cloth
Disposable Decorating Bag	Plastic bag to take home used tools
Coupler	Apron
Icing colors – 1 or 2	Scissors
Cake Decorating Beginner's Guide	Toothpicks
789 tip for imprinting balloons	Class certificates
	Tape for taping down wax paper

5. You may use student supplies to demonstrate all other techniques.
6. Make a display of relevant Wilton product from your store’s assortment. Promote only those Wilton products in your store’s assortment.
7. Remember to use the Show – Explain – Show method.

# Wilton Kakes for Kids

## Class Summary

<u>Suggested Time Allotment</u>	<u>Subject</u>
5 Minutes	Introduction
5 Minutes	Icing <ul style="list-style-type: none"><li>• Explain Wilton Ready-To- Decorate Icing and Wilton Tube Icing - Page 4</li></ul>
5 Minutes	Coloring Techniques <ul style="list-style-type: none"><li>• Color some of your can of Wilton Ready-To-Use Decorating Icing - Page 5</li></ul>
5 Minutes	Decorating Bags <ul style="list-style-type: none"><li>• Prepare Disposable Bag – use a small amount of your colored icing – Page 9</li><li>• Show Featherweight Bags</li></ul>
15 Minutes	Prepare the cake <ul style="list-style-type: none"><li>• Baking Hints - Page 2</li><li>• Level Using a Cake Leveler - Page 3</li><li>• Ice and Smooth with spatula (don't show Cake Icer Tip)- Page 7</li></ul>
10 Minutes	Kids ice their cake or cookie with white Ready to use icing.
5 Minutes	Three Essentials of Cake Decorating <ul style="list-style-type: none"><li>• Page 10-11</li></ul>
10 Minutes	Star Tip Decorating <ul style="list-style-type: none"><li>• Star – Page 14</li><li>• Star borders</li><li>• Star fill-in</li></ul>
15 Minutes	Round Tip Decorating <ul style="list-style-type: none"><li>• Dot's – Page 12-13</li><li>• Printing - Writing</li></ul>
5 Minutes	Leaf Tip Decorating <ul style="list-style-type: none"><li>• Leaf - page 16</li></ul>
5 Minutes	Using Icing Decorations and Cake Candles as accents <ul style="list-style-type: none"><li>• Explain and show product from you store's assortment</li></ul>
25 Minutes	Kids decorate their cake or cookie. For balloon pattern instructor should imprint each students' cookie or cake using the 789 tip. Students use star fill in to decorate. Star tip will need to be cleaned between colors if student does not have more than one.
10 Minutes	Wrap-up & Clean-up <ul style="list-style-type: none"><li>• Distribute certificates</li><li>• Promote future classes</li><li>• Clean up</li></ul>

Students may practice techniques on waxed paper.

## **Wilton Kakes for Kids Student Supply List**

### **REQUIRED PRODUCTS FOR CLASS – est. sale \$20 per student**

- ❑ 4 tubes Wilton Tube Icing, colors of your choice
- ❑ 5-piece tip and nail set
- ❑ 1 can Wilton Decorator Icing
- ❑ 1 single layer unfrosted 8” round cake, or a cookie baked in a Wilton Giant Cookie Pan, on a cake circle or plate.
- ❑ Small Decorator Spatula
- ❑ Cake Decorating Beginner’s Guide

### **REQUIRED FROM HOME**

- ❑ Reusable disposable clothes (ie. Handi-wipes<sup>®</sup>)
- ❑ Toothpicks
- ❑ Hand towel (to cover work area)
- ❑ Plastic food storage bag to take home used supplies for clean-up
- ❑ Roll of waxed paper

### **OPTIONAL PRODUCTS**

- ❑ Wilton Trim and Turn Cake Stand
- ❑ Up to 3 extra #16 star tips and 1 Coupler Ring Set