Use these decorating techniques to create your own culinary masterpiece that will be the hit of any event. Suitable for bakers, caterers and enthusiasts, this course is designed for individuals with little or no cake decorating experience and serves as a first step for those who may want to pursue a career in cake decorating or simply for home use. You will learn basic techniques used to design and decorate cakes, while learning to make simple flowers, borders and lettering.

**Course Objectives**

Upon successful completion of this course, you will be able to:

- Prepare a variety of cake icings.
- Split level and decorate cakes suitable for birthday parties
- Make simple icing flowers, borders and lettering

**Course Schedule**

When: March 6—April 24, 2010  
Saturday 9 am—12 pm  
Where: UVICELL—St. Thomas

Fee: $200 (Students are also responsible for purchasing Wilton’s Course 1 Student Kit for $25.00 at Amazon.com)