



At Creating Occasions we strive to provide you with the most hands on experience and in-depth information available during our classes. In doing so, we maintain a maximum 12 student class size to ensure adequate individual attention. Adult classes are 3 hours in length* and materials and equipment are provided unless otherwise stated. All technique classes will cover at least four recipes that the students will make and share so that an assortment of products can be taken home at the end of the class. Registered students receive a 10% discount off class kits and any purchases made on the day of the class. *(children's classes are 2 hours and only 1 recipe will be covered)

Chocolate & Baking Courses

Chocolate Making Basic

This course covers "chocolate" usage of melting wafers for suckers, 3D crafts and filled chocolates. Learn to make edible cake toppers for your next cake or discover the secret behind the Caramilk center!

Course cost: \$60

Chocolate Making Advanced

This course covers many of the same uses as the basic course but this time we'll be learning with couverture. Learn to temper chocolate and what the differences are between brands and qualities.

Course cost: \$70

Chocolate Garnishes

Dazzle your guests for your next party with a line of different and unique finishes made from melting wafers. Create dessert cages and other trendy garnishes to make the simplest dessert item look special.

Course cost: \$60

Truffles & Fillings

Learn different fillings/flavouring and styles to create the most gorgeous truffles to package for your next gift giving idea or wedding favour. You will also learn the differences in quality between brands, from domestic to exotic, during our 45 minute taste test adventure. Methods of tempering the chocolate will also be covered, bringing your truffles to the height of excellence.

Course cost: \$70

Modeling Chocolate:

Do you love the look that only chocolate can create? Learn how to make beautiful flowers, vines, leaves and ribbons from modeling chocolate. During this two night class you will learn the techniques of making modeling chocolate to cover cakes and make beautiful cake accents and show pieces. You will take home a chocolate basket full of flowers.

Class cost: \$150

Chocolate Confections:

Step back to the simpler days of making beautiful chocolate confections. In this class we will be using advanced butter ganache techniques to pipe the Hersey's Kiss-style chocolates and other dipped or molded chocolates.

Course Cost: \$70

Pies and Flans

Let's step outside the box! From the traditional doughs to the elaborate, we'll cover different trendy pies and flans that you see in today's trendy restaurants. Put a spin on the old favourites!

Course cost: \$55

Artisan Breads & Sour Doughs

Prepare yourself for an all day bread adventure! We will learn how to make flavourful sour dough and artisan breads using a sponge (pre-fermented) technique that has been used for thousands of years. Be prepared to take succulent breads and rolls home or slice into them hot out of the oven!

Course cost: \$65

Breakfast Pastries

Want to have the perfect brunch? Discover how to make and bake butter croissants, succulent Danishes and cinnamon buns in a straight forward, easy to learn way that won't keep you up all night. (Please bring a cooler to take your extra doughs home in.)

Course cost: \$65(This is an all day class)

Quick Breads

Tired of a dense and heavy pound cake? Come discover the baking tips for light and airy every time! Serve up the next afternoon tea right in your own home! This course will cover the basics of batter cake techniques, building a beautiful tea rings, as well as the fool proof afternoon scone of all flavours.

Course cost: \$55

Fancy Cookies

Let's kick it up a notch! This course is the step up from the basics and will cover cookie types that will put Grandma in awe! Master brandy snaps, French macaroons and kick your shortbread out of the box!

Course cost: \$55

Cookie Decorating

This is a cookie workshop where we will use different techniques to decorate our cookie cut outs with fondant, colour flow icings, glitter and more to make our cookies more spectacular than ever!

Course cost: \$45

3D Cookie Art

We'll make, bake and fully decorate a themed 3D project along with receiving a cookie craft recipe that actually tastes good too! Idea sheets for future projects are also included. This year we'll make a 3D beehive cookie jar filled with bees, the pirate treasure chest and Santa's filled sleigh!

Course cost: \$45

Choux Craft

The most versatile pastry product ever created! Come learn the endless possibilities that make this the favourite medium for both chef and pastry chef. Topics will cover usage, technique and storage from the simplest potato puff appetizer to the highly sought after Cream Swan and Croquembouche (French cream puff tower).

Course cost: \$55

Deep Fried Desserts

You know you love them! — Those sinful Chirros, mini- donuts, Beaver-Tails, dessert Won Tons and so many more that call our names and tempt our taste buds! Now's the time to learn to make and tempt all your friends with these fine dessert sins you know we all shouldn't be eating! I dare you to try and take these projects home without eating them!

Course cost: \$55

Ice Cream & Sorbets

Nothing is better than homemade ice cream! Make ice cream sandwiches for your summer bar-b-que or lighten it up with refreshing sorbets. We will cover the tips of smooth frozen desserts, proper storage and shelf-life, as well as equipment advantages and pitfalls.

Course cost: \$55

Puff Dough Craft

French horns, Vol-au-vents, turnovers, tarte-tatins, pithivier, strudel, millefeuille; the list is endless. We will take you step by step from making your own puff dough, the pit-falls, baking and proper storage. During the class we will taste the difference between store bought, commercial pre-made and hand made puff dough— I know you'll never go back to pre-made again!!

Course cost: \$55

Phylo Design Workshop

From the traditional honey Baklava or beautiful apple sacks to fine garnishes or savoury appetizers this flakey pastry has the versatility and texture to make it king! In this workshop we will use phylo pastry in ways that will get the creative juices flowing and excite the pastry chef within!

Course cost: \$55

Cheesecake Madness

Does your cheesecake crack? Is it misshapen on the sides? Is it difficult to cut? Come on down! Learn the secrets of making perfect cheesecake every time. In this class you will be given a basic no fail recipe you can flavour any way you like. We will also make a no-bake for when time is tight but you still need that creamy perfection!

Course cost: \$75

Cake Craft

Have you ever stopped to consider how much importance we place on cakes? They are the hallmark ingredient of every occasion we celebrate. From batter, sponge, genoise, chiffon, flour-less and the classic angel food, come learn the techniques for a successful cake every time.

Course cost: \$55

Specialty Cake Sponges – Dacquoises & Genoise

In this class we will depart from the basics of cake making to learn decorator sponge to line our charlotte mousse cakes and pastries as well as more intricate cake sponges needed to make those sought after specialty cakes like linzer tortes and the rich European desserts.

Course cost: \$55

Cupcake Design

Just like it sounds ... Students will be required to bring 12 cupcakes into class and we will learn several different ways to make your cupcakes stellar! Icing techniques, fondant coverings, fillings and more!

Course cost: \$45 *Piping Kit not included

Specialty & Seasonal

Sign up for all three Wilton levels at once for \$115 and receive a bonus product to enhance your kit. Classes are offered in all day weekend class or two, four-hour night classes. Weekend classes are scheduled by sign-up so please call in to have your name added to the list.

Wilton Level One – The Foundation:

This course will cover borders, icing roses, writing, floral sprays, figure piping and much more!

Course Cost: \$50

***Two – 4 hour classes* *Kit not included**

Wilton Level Two – Flowers and More:

Expand your knowledge from level one. In this course we'll cover royal icing, colour flow techniques, basket-weaving, rosebuds, lilies of the valley, flower nail flowers and much more.

Course Cost: \$50

***Two – 4 hour classes* *Kit not included**

Wilton Level Three – Fondant and Tiered Cakes

Want to make your own wedding cake or one for your friend? This course takes you through the steps of embroidery and lace, fondant icing, fondant rose & leaves, string work and ruffles, lily nail flowers, tiered cake assembly and more.

Course Cost: \$50

***Two – 4 hour classes* *Kit not included**

Advanced Royal Icing Flowers:

Spring board from your last Wilton class! Learn to make detailed flowers including wiring, glitters, colouring and lustres. You will make five different flowers to take home your own bouquet arrangement.

Course cost: \$50 *Piping kit is required

Royal Icing Figures & Sculpting:

This class is suitable for beginners that have never piped or cake decorated before. Learn how to make the classic clown and other 3D figures for decorating special occasion cakes. We will also learn how to make simple candy pieces into magical people and animals.

Course cost: \$50 *Piping kit is required

Gum Paste Flowers Basic:

Learn how to make edible flowers look real during this two part course. We'll cover the basic uses and storage of gum paste as well as making five different floral bouquets.

Course cost: \$150 *Kit not included

Gum Paste Flowers - Advanced:

Take your gumpaste to a whole new level! During this two part course we'll discover the difference in using metal cutters, Tylose gumpaste and advanced colouring techniques. During the class we will make the Lisianthus, Gerber Daisy & Tiger Lily in life size stems including their buds.

Course cost: \$175 *Kit not included

Advanced Gum Paste Workshop #1- Garden Flowers:

Build on to the skills from gumpaste advanced. In this class we will cover the wild daisy, gardenia and Stephanotis in natural bouquets. (This is a two day class. Gum Paste Advanced is a prerequisite)

Course cost: \$175

Advanced Gum Paste Workshop #2 – Bouquet Flowers:

Build on to the skills from gumpaste advanced. In this class we will cover the Calla Lily, Lily of the Valley & Eucalyptus in life size natural bouquets. (This is a two day class. Gum Paste Advanced is a prerequisite)

Course cost: \$175

Advanced Gum Paste Workshop #3- Floral Favourites:

Build on to the skills from gumpaste advanced. In this class we will cover the Rose, Sweet Pea & Carnation in natural bouquets. (This is a two day class. Gum Paste Advanced is a prerequisite)

Course cost: \$175

Advanced Gum Paste Workshop #4 - Tropicals:

Build on to the skills from gumpaste advanced. In this class we will cover the Dendrobium Orchid, Cymbidium Orchid and the Freesia in natural bouquets. (This is a two day class. Gum Paste Advanced is a prerequisite)

Course cost: \$175

Advanced Rolled Fondant Design:

Add that little something special to your next cake. This class will teach you how to use impression mats, work with lustre dusts, swags, pearl work and much more. (Wilton level III or previous experience with fondant required)

Course cost: \$65 *Kit not included

Topsy-Turvy Cakes Workshop

Has the Food Network caught your attention? Do you strive for the cake that pushes the limits? In this four day (24 hour) class we will learn the styles of topsy-turvy cakes, what cake works best, maximum lean and other construction issues. Design and take home your own master piece!

Course cost: \$225

Fondant Figures

Do you enjoy working with clay? Then fondant figures are for you! In this class we will make eatable figures that you can include in the yard of your next gingerbread house or atop the next character or fun specialty occasions cake.

Course cost: \$65

Marzipan Fruits & Figures:

Have we all had enough of chocolate? How about making truffle sized marzipan fruits for our next give away? Learn how to change almond paste into marzipan and make your own figurines and classic fruits to top your next cake or package up for that perfect flavourful gift.

Course cost: \$65

Pulled Sugar Basic:

Have you seen those beautiful sugar flowers and birds on the Food Network? Now you can learn to make them too! During this two night class you will learn the techniques of making and storing sugar work while you make a traditional rose cake topper.

Course cost: \$150

Pulled Sugar Advanced:

Let's step it up a notch! From pulling sugar we'll now blow swans and basic fruits. Pulled sugar basic is a pre-requisite of this class. By the end of this full day class you will have a beautiful show piece for your next cake or table centre piece.

Course cost: \$150

Sugar Centre Pieces:

Learn the endless possibilities of working with isomalt! In this class we will learn the techniques of stain glass sugar pieces and 3D construction with isomalt sugar.

Course cost: \$75

Seasonal _____

Confections #1 - Clusters

Discover how to make some of the classic sugar and nut based confections like brittles, rocher & dragees. You will learn techniques on how to coat nuts with both caramelized sugar, as well as chocolate. All of these make perfect gifts!

Course cost: \$70

Confections #2 – Hard Candies

Ever wondered how candy canes are made? Now is your opportunity to learn! You will be making flavoured sugar candies, pulled to have spiralled colours in them. Also learn how to make your own soft caramels to dip or eat on their own! (Jellies and Candies, or Confections #1 is a prerequisite for this class due to the advanced sugar boiling techniques)

Course Cost: \$65

Jellies and Candies

Learn how to make Turkish Delight, fruit taffy and fondant centers that can be dipped in chocolate or eaten as they are.

Course cost: \$55

Carnival Candies

Candy apples, sponge toffee, caramel corn and peanut brittle... we love them all! And what better time to enjoy them than the fall? Come learn and play with the favourites that you love!

Course Cost: \$55

Fudge

Learn the old fashion art of making fudge. In this class we will learn the tricks of the trade for making fool proof fudge. From the basic recipe we will make three other flavours for everyone to share and take home. A perfect time to stock up on Christmas sharing treats!

Course cost: \$65

Yule Logs

What better item to spell out Christmas than the old time favourite of a Yule log? In this class we will make a traditional favourite from start to finish. We'll even decorate it with meringue mushroom caps and all the trimmings. You'll never buy one again!

Course cost: \$55

Christmas Cookies

Festive Christmas cookies from around the world! Learn how to make distinct fully different cookie doughs like Nusskipferl and hand shaped crescents from Germany amongst others.

Course cost: \$55

Gingerbread Building for Adults – Spanish Villa

Come join the three time winners of the Victoria Great Gingerbread Build! Now that we're all grown up our house building style has changed a little and it's time to show off our new found talents. Build that Spanish Style Villa that will wow the biggest of sceptics!

Course cost: \$55

Children's Programs

Wilton's "Icing Fun Workshop" for kids

This class is designed to introduce children to cake decorating. They will use decorating tools, icing and pre-made cupcakes to create their own decorated treats to take home!

Course cost: \$25

*Child's Piping kit not included. Ages 8 and up

Kids Cupcakes

Just in time for seasonal holiday parties. Kids will make and decorate their miniature cakes with candies and icings in their favourite holiday colours and designs.

Course cost: \$25

Kids Cookies

Are holidays hair-raising in your kitchen? Bring your kids to mine! Themed cookies ready for your child's imagination! Children will cut out and bake their own as well as decorating pre-made. Candies and icing included.

Course cost: \$25

Kids Chocolate Making

Let them explore in the world of chocolate and mess up our kitchen doing it! Kids will have fun learning how to layer colours, make suckers and make cream center chocolates.

Course cost: \$25

Gingerbread Building for Kids

Whether it's a haunted house for Halloween or a candy covered house for Christmas, it's all a dream come true for our kids! Let them mess up our kitchen building one this year! Pre-made houses are ready for their decorating imagination and take home at the end.

Course cost: \$45

**We also reserve our kitchen for children's baking or food decorating parties, specialty baking bookings or we accept suggestions for particular projects.
Put a spin on your next shower or bachelor-ette!**

Creating Occasions



**Baking School,
Cake, Chocolate &
Wedding Supplies**