



Chocolate & Baking

Chocolate Making – Basic

Feb 1, Mar 7, Oct 3, Dec 3

Chocolate Making – Advanced

Feb 29, Mar 21, Nov 7, Oct 10, Dec 5

Chocolate Making – Truffles & Fillings

Feb 8, Apr 4, Oct 17, Nov 14, Dec 10

Chocolate Making – Garnishes & Dessert Cups

Feb 22, Apr 18, Oct 24, Nov 21, Dec 11

Artisan Breads I – Sour Doughs & Starters

Jan 21, Apr 14, Sept 22

Artisan Breads II – Ryes & Rich Doughs

Feb 18, May 12, Nov 3

Artisan Breads III – Breakfast Pastries

Jan 28, Jun 2, Nov 17

Artisan Breads IV – Buns & Fancy Rolls

March 31, Jun 23, Nov 24

Cake Craft I – Beginners & Beyond

Jan 19, Mar 15, May 3, Sept 13

Cake Craft II – Specialty Sponges & Genoise

Feb 2, Mar 29, May 17, Sept 20

Cake Craft III – Quick Breads & Afternoon Tea Treats

Feb 16, Apr 5, May 31, Sept 27

Cake IV – Savoury Loaves & Muffins

Mar 1, Apr 19, Jun 7

Icings & Fillings

Feb 15, May 9, Oct 11

Cheesecake Madness

Jan 25, May 24, Oct 18, Dec 4

Molten Lava Cake Workshop

Jan 18, Jun 20, Dec 18

Choux Craft

Feb 23, May 2, Sept 19, Nov 8

Puff Dough

Mar 8, May 30, Nov 15

Phyllo Design

Apr 12, Nov 22

Custards & Brules

Mar 14, Jun 14, Sept 26, Nov 29

Deep Fried Desserts

May 16, Oct 13 (2 - 5pm)

Heavenly Doughnuts

Apr 26, Jun 21, Oct 13 (9 - 12pm)

Pies & Flans

Mar 22, May 10, Oct 4

Pies II – Special Tops and Turnovers

May 23, Nov 1

Cookie Decorating

Mar 3 (9 - 12pm), May 26 (9 - 12pm),
Sept 29 (2 - 5pm), Dec 13

3D Cookie Art

May 26 (2 - 5pm), Dec 20

French Macaroons

Jan 26, Jun 13, Dec 17

Meringues & Pavlovas

Apr 25, Jun 6

Specialty & Seasonal

Wilton Level 1

Jan 16, Feb 12*, Feb 21, Apr 3, Apr 22*,
May 15, June 10*, Jun 26, Sept 11,
Sept 30*, Oct 23, Nov 11*

* All day class

Wilton Level 2

Jan 24, Feb 19*, Mar 6, Apr 17, Apr 29*, May 29,
Jun 17*, July 10, Sept 25, Oct 14*, Nov 6, Nov 18*

Wilton Level 3

Feb 7, Feb 26*, Mar 20, May 1, May 6*, Jun 12,
Jun 24*, July 24, Oct 9, Oct 21*, Nov 20, Nov 25*

Tiered Cakes

Apr 11, Nov 10 (2 - 5pm)

Topsy-Turvy Cake Workshop

Feb 4 (4pm, 5pm, 6pm)

Cupcake Design

Mar 3 (2 - 5pm), Sept 29 (9 - 12pm) Nov 28

Dessert Plating & Designs

Mar 28, Dec 6

Gum Paste – Basic

Mar 4, Jun 9

Gum Paste – Advanced

Wait List

Gum Paste – Workshop

Wait List

Sugar I – Pulled Sugar

Mar 24

Sugar II – Blown Sugar

Apr 28

Sugar III – Isomalt Center Pieces

Nov 10 (9am - Noon)

Valentine's Project Cake

Feb 9

Halloween Carnival Candies

Oct 25

Candy & Confections I – Clusters

Dec 8 (9am - Noon)

Candy & Confections II – Hard Candy

Dec 15 (9am - Noon)

Candy & Confections III

– Jellies & Chews

Dec 1 (9am - Noon)

Candy & Confections IV – Fudge

Dec 1 (1 - 4pm)

European Christmas Cookies

Dec 8 (1 - 4pm)

Marzipan Fruits & Figures

Dec 12

Yule Logs

Dec 19, 21

Adult Gingerbread Building

Dec 9 (9am - Noon) & (1 - 4pm)

Children's

Kid's Chocolates

Apr 1 (10am - Noon),
Oct 28 (10am - Noon),
Dec 2 (10am - Noon)

Kid's Cookies

Feb 11 (10am - Noon),
Mar 17 (10am - Noon),
Apr 1 (2 - 4pm),
Oct 27 (10am - Noon),
Dec 2 (2 - 4pm)

Kid's Cupcakes

Feb 11 (2 - 4pm),
Mar 17 (10am - Noon)
Oct 27 (2 - 4pm)

Kid's Icing Fun

Mar 18 (10am - Noon),
May 27 (10am - Noon),
Sept 15 (10am - Noon)

Kid's Pizza Making

Mar 18 (2 - 4pm),
May 27 (2 - 4pm),
Sept 15 (2 - 4pm)

Kid's Gingerbread Building

Oct 28 (2 - 4pm),
Dec 16 (10am - Noon) & (2 - 4pm)

* All day class