



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) *If you need to cancel your class for any reason, there is a 48 hour cancellation clause you should be aware of. If you cancel 48 hours before the start date, there is a full refund. If you cancel within 48 hours of start date, there is no refund of course cost. ( Promotional classes excluded. )*

## Chocolate & Baking Courses

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### Chocolate Making – Basic

This course covers approximately 16 different ways to make chocolates with the use of melting wafers (coating Chocolate). You will learn to make suckers, 3D crafts, nut clusters and filled chocolates. You will even discover the secret behind the Caramilk center!

**Course cost:\$65**

### Chocolate Making – Advanced

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

**Course cost:\$75**

### Chocolate Making – 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:\$75**

### Chocolate Making – Garnishes & Dessert Cups

Dazzle your guests during your next party with different and unique finishes made of chocolate. Create dessert tea cups and other trendy garnishes to make the simplest dessert item look special.

**Course cost: \$65**

### Artisan Breads I –

#### Sour Doughs & Starters

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!

\*This is an all day class; please dress in layers for the increase in room temperatures

**Course Cost:\$70**

### Artisan Breads II – Ryes & Rich Doughs

Take your home bread making to the next level. Discover the tricks of successful rye breads, delicious braided Challah, as well as other rich and flavourful breads that we don't often see in bakeries anymore. Your dinner table will be the talk of the town!

\*This is an all day class; please dress in layers for the increase in room temperatures.

**Course Cost: \$70**

### Artisan Breads III – 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.)

\*This is an all day class; please dress in layers for the increase in room temperatures

**Course cost:\$70**

## **Artisan Breads IV – Buns & Fancy Rolls**

This isn't your basic bun class! We will teach you how to make the fanciest of five-star quality buns and rolls. You'll discover the classic knot shape seen in pretzel buns, appetizer crescent buns, the succulent Brioche and much more.

\*This is an all day class; please dress in layers for the increase in room temperatures

**Course cost:\$70**

## **Cake Craft I – Beginners & Beyond**

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 to chiffon, flour-less and the classic angel food, come learn the techniques for a successful cake every time. Getting back to the basics requires the science to fix any recipe ... and we're going to show you how!

**Course cost:\$60**

## **Cake Craft II – Specialty Sponges & Genoise**

Now that we've learned how the ingredients work with each other, it's time to see that when we mix those ingredients a different way, we will get a different result. In this class we will also depart from the basics of cake making to learn a 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: \$60**

## **Cake Craft III – Quick Breads & Afternoon Tea Treats**

If it has baking powder, we can make it beautiful! Discover the baking tips for light and airy baking every time! Serve up the next afternoon tea right in your own home! This course will cover the basics of batter style pound cake techniques, building beautiful tea ring coffee cake, as well as the fool proof and very versatile afternoon tea scone.

**Course cost:\$60**

## **Cake IV – Savoury Loaves & Muffins**

In the world of sweet baking sometimes we forget about those delectable savoury muffins, corn breads and savoury loaves that make picnics, backyard BBQ's and Sunday brunches memorable. This class will provide you with recipes and techniques to make savoury entertaining easy!

**Course cost:\$60**

## **Icings & Fillings**

Once your cakes are made... now what? We will cover the many options of different styles of icings to cover your cake, as well as the sumptuous fillings for inside. You will learn preparation times, storage and pairing with different cake styles.

**Course cost:\$60**

## **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: \$80**

## **Molten Lava Cake Workshop**

Let's just have fun making a dessert we all love! The sultry Molten Lava Cake makes week night dinner into a romantic affair ... and who knew it could be made weeks in advance! Tonight we are going to go from start to finish making the ganache filling, the warm and rich cake and the port cherry sauce to go along side. Valentine's will never be the same again!

**Course cost: \$70**

## **Choux Craft**

The most versatile pastry product ever created! Come learn the endless possibilities that make this the favourite medium for both chefs and pastry chefs. 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:\$60**

## **Puff Dough**

French horns, Vol-au-vents, turnovers, tartatins, 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 handmade puff dough... I know you'll never go back to pre-made again!

**Course cost:\$60**

## **Phyllo Design**

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 phyllo pastry in ways that will get the creative juices flowing and excite the pastry chef within!

**Course cost: \$60**

## **Custards & Brules**

During this class we will make and cover the success of the creamiest brules, very versatile pastry creams and the highly loved crème caramel! All products will be ready to take home to your loved ones ... if you haven't eaten them on the way home!

**Course Cost: \$60.00**

## **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: \$60**

## **Heavenly Doughnuts**

We all love them ... now let's make them at home! We will cover yeast raised, cake, apple beignets and crullers. Cut chemicals out of your life and still maintain those flavours that you love the most! These are snacks that you can get the kids to help out with and have fun with the whole family!

**Course Cost: \$60**

## **Pies & Flans**

Let's step outside the box! From the traditional doughs to the elaborate, we'll cover different trendy pies and flans that you've see in today's trendy restaurants. Put a spin on the old favourites, turn your apple or pear pies 3D!

**Course cost:\$60**

## **Pies II – Special Tops and Turnovers**

We have already learned the single layer pie and the different types of doughs now let's kick that up another notch and add colour and shapes to our two piece pies. In this class we will also make the elusive pie turnovers!

**Course cost:\$60**

## **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: \$50**

## **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:\$50**

## French Macaroons

The trendy European cookie comes to your kitchen. Find out how to make the cute and colourful French Macaroon, along with its filling types and storage requirements. You will have some artistic freedom with colours and flavours within your class group to take home some beautiful treats!

**Course cost:\$60**

## Meringues & Pavlovas

Bring yourself back to the favourite meringue nests for fun fresh fruit bowls, meringue mushroom garnishes or candy treats for your child's next party. Pavlovas make a great light dessert option of fantastic texture and flavours. Learn which meringue recipes work for which desserts.

**Course cost:\$60**

## *Specialty & Seasonal*

**Sign up for all three Wilton levels in a consecutive series and save \$35, also receive a bonus product to enhance your kit. Classes are offered in all day weekend class or two, four-hour night classes. Weekend class dates are shown by an asterisk.**

## Wilton Level 1– Decorating Basics Course

The Wilton Method® Decorating Basics Course is the perfect place to start! You will be shown the right way to decorate, step by step, so that you experience the excitement of successfully decorating your cakes. Along the way, you'll learn to create icing drop flowers, rosettes, shells, pompom flowers, leaves, shaggy mums, and the ribbon rose. You'll also decorate cookies, cupcakes... and of course cakes!

**Course cost: \$100 or \$265 for all three.**

**Two – four hour classes.**

**\*Tool Kit included (a \$49.99 value)**

## Wilton Level 2– Flowers & Cake Design

After completing Decorating Basics, Flowers and Cake Design is where you'll explore sophisticated ways to bring your cakes and desserts to life! You will create breathtaking icing flowers such as pansies, lilies and the famous Wilton Rose. Then, you'll discover the secrets of arranging them in a beautifully balanced cake-top bouquet. Your amazing flowers will be framed by an impressive boarder treatment or basket weave design.

**Course cost: \$100 or \$265 for all three.**

**Two – four hour classes.**

**\*Tool Kit included (a \$49.99 value)**

## Wilton Level 3– Gum Paste & Fondant

In Gum Paste and Fondant you'll discover one of the most exciting and satisfying ways to decorate a cake. You will create amazing hand-shaped flowers, beautiful borders and bold accents using these easy-to-shape icings. As you learn each technique – an artful bow, mum, rose, carnation, calla lily, rosebud, daisy, and embellished borders – you'll be closer to your crowning achievement: A Final Course Cake that showcases your skills. The confidence you'll gain as you decorate with gum paste and fondant will enable you to create cakes that will add excitement to your family celebrations for years to come.

**Course cost: \$100 or \$265 for all three.**

**Two – four hour classes.**

**\*Tool Kit included (a \$49.99 value)**

## Tiered Cakes

Take your Wilton Cake Decorating experience to the next level with Tiered Cakes! Whether it is for a wedding or any other special occasions, you will learn everything that is required to make sure your beautiful creation stays put! Construction, materials and other design elements will be covered during this class. \*Wilton Levels 1-3 are a requirement for this class.

**Course Cost \$55.00 \*Supplies not included.**

## **Topsy-Turvy Cake 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**

## **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: \$50 \*Piping Kit not included**

## **Dessert Plating & Designs**

Make your next family gathering or home entertaining event a show stopper! This class will bring five-star restaurant dining design to your fingertips. We will explore the requirements of flavour layering, colour and design, textures and visual appeal. This hands-on class will allow you the time to get comfortable with different garnish techniques you've never thought of.

**Course cost: \$50**

## **Gum Paste – Basic**

Learn how to make edible flowers look real during this all-day 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 – Advanced**

Take your gum paste to a whole new level! During this two part course we'll discover the difference in using metal cutters, Tylose gum paste 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**

## **Gum Paste – Workshop - Tropicals**

Build on to the skills from gum paste 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 \*Kit not included**

## **Sugar I – Pulled Sugar**

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**

## **Sugar II – Blown Sugar**

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

**Course cost: \$150**

## **Sugar III – Isomalt Center 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:\$80**

## Savoury

Invited chef's from around the city will tantalize your taste buds and show you the finer arts of culinary master pieces! Check out our Events page of the website to see whose cooking next! Join us while we travel the world with our culinary delights or bring it back to the healthy basics of fresh home cooking! A PDF version of the savoury program can be downloaded from the website class calendar. New classes are added regularly.

## Seasonal

### Valentine's Project Cake

In this class we will make a 9" heart shaped cake look so beautiful that you'll need a signed confirmation slip that you made it yourself!

**Course cost: \$60**

**\*Kit & home supplies required**

### Halloween 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: \$60**

### Candy & Confections I – 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**

### Candy & Confections II – Hard Candy

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: \$70**

### Candy & Confections III – Jellies & Chews

Christmas gift giving has never been so good! Learn how to make Turkish Delight, fruit taffy and fondant centers that can be dipped in chocolate or eaten as they are.

**Course cost: \$60**

### Candy & Confections IV – 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: \$70**

### European Christmas Cookies

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

**Course cost: \$60**

### 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: \$70**

### 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: \$60**

### **Adult Gingerbread Building**

Come join the four 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 house centre piece that will wow the biggest of sceptics!

**Course cost: \$65**

## *Children's Programs*

Children's classes start at the age of 6. Children under 8 must have adult supervision during a class.

### **Kid's Chocolates**

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: \$30**

### **Kid's 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:\$30**

### **Kid's 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:\$30**

### **Kid's Wilton Icing Fun**

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: \$36.50**

**\*Child's Piping Kit included – ages 8 and up**

### **Kid's Pizza Making**

Students will made their own pizza dough and cut and select their toppings while their doughs are rising. They will eat and/or take home what they make. Recipes will be provided to take home.

**Course Cost: \$30**

**\*This class is intended for ages 8-14.**

### **Kid's Gingerbread Building**

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 to take home at the end.

**Course cost: \$55**

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**We also reserve our kitchen for children's baking parties, specialty baking bookings or we accept suggestions for particular projects.**



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