



Classes 2019

We've settled on dates for our 2019 classes. Due to demand the popular *Introduction to Bread Making* and the *Decorating Cakes & Gateaux* classes will both be run twice this year. Plus, we're introducing a next level cake decorating class for those with some knowledge and skill, which will show some more advanced decorating techniques.

We've also added a Christmas baking class in November to give you some ideas to add some variation to your Christmas offerings

All Classes are hands on. You will get dirty.

If you are interested in any of these classes, please send us an email to receive an information sheet – shop@gilbertsfinefood.co.nz

Introduction to Bread Baking

July 6th and October 19th

This course is an introduction into the world of bread baking and gives you the skills to start making wonderful bread at home. We'll cover the fundamentals of bread baking and make white bread, wholemeal and buns.

Decorating Cakes & Gateaux

May 1st and October 23rd

Aimed at those with little or no experience with decorating cakes.

You'll learn some of the techniques required to turn out some impressive and professional looking cakes and gateaux. With plenty of time spent getting your hands dirty, we'll have you making layer cakes, impressive creations with multiple levels, poured glazes, and an excellently presented drizzle cake.

Decorating Cakes & Gateaux – Intermediate level

May 22nd and November 13th

This course is aimed at those people comfortable with layering and glazing a standard gateau. We'll show you some different glazes and coatings, more advanced techniques and products, as well as introducing you to some advanced garnishes and decorative skills.

Christmas Baking

November 23rd

Christmas baking can be so much more than fruit mince pies and Christmas cake. There is a wonder of festive baking from around the world and we'll have you making just some of it. No matter your baking level.