

You can choose to take both classes, both semesters or just one class, one semester:

Cookie Decorating: Fall Semester 2023

Instructor: Kristi Brummal

Grades: 2nd-12th

Fee: \$30/month tuition, plus \$40 PER semester course fee (\$45 if purchasing the kit from the instructor),

Materials: Decorating Tips will be required. A list of tips will be given at orientation. A set may be purchased through the instructor at cost if necessary.

Course Description: Cookie Decorating class is for students with any experience level. This class will cover royal and buttercream icing; decorating supplies and tools, food handling safety, and timing. Students will learn to use multiple types of icing, piping skills, timing, and more to create fun and interesting cookies. Students will create a final project design to showcase the skills they have learned throughout the course.

Cake Decorating: Spring Semester 2024

Instructor: Kristi Brummal

Grades: 2nd-12th

Fee: \$30/month tuition, plus \$40 PER semester course fee (\$45 if purchasing the kit from the instructor)

Materials: Decorating Tips will be required. A list of tips will be given at orientation. A set may be purchased through the instructor at cost if necessary.

Course Description: Cake Decorating class is for students of any experience level. Topics include frosting, filling, and icing; decorating supplies and tools, food handling safety, and timing. Students will decorate cupcakes, cake dummies, and cakes.