



Everything you need to know about Julie's Cake Studio

Julie's Cake Studio is a place to learn all about cakes, baking and cake decorating. We strive to offer innovative classes and interesting content.

Julie Donald has been a fondant junkie for over 15 years and has been teaching cake decorating for 10 years. Her writing regularly appears on food24 and she loves to talk. She has an entrepreneurial streak and has been running her own successful cake business since 2007, specialising largely in wedding cakes. She qualified as a chef at Silwood in 2005, after running away from her life as a microbiologist. Julie is a passable knitter, overscheduled mom of 3, including toddler twins, and self-proclaimed badass, who likes salami sticks, Chenin blanc and road trips through the Karoo.

Julie started the school from her home in 2009 and has been growing ever since, from her first class with just two students to roughly 40 students per week. Since the early days, the studio has moved from her tiny kitchen in Claremont, to Obs, then to a retail space in Newlands and now from her home in Claremont. The studio in its current venue can accommodate 8 students per class for decorating classes and she is currently hunting for a venue with more ovens for baking classes.

Julie is passionate about sharing her skills and has helped many aspiring cake decorators to launch their businesses. Many of our students have travelled from all over the world to attend the various courses and students return over and over, as new classes are added to the syllabus.

Changes due to Corona Virus:

Until further notice we will be postponing all our workshops and our online zoom workshops will take their place on Saturday mornings. See below for details.

In-person classes will resume in February 2021

Online Zoom Classes (Saturday mornings, 1 hour sessions)

Booking: <https://juliescakestudio.co.za/juliescakes/product/online-workshops/>
These will be running on Saturday mornings. They are one hour long, bite-sized classes that only cost R150 per person. Have a look at our calendar for dates and class info.

<https://juliescakestudio.co.za/juliescakes/cake-decorating-class-calendar/>

You will be provided with a list of equipment, and ingredients needed as well as a link to the class once your payment is made. If you miss the class you will be provided with a link to the video of the class.

For all info please email julie@juliescakestudio.co.za or 083 402 2331.



Short courses offered at Julie's Cake Studio

All courses costs include all supplies needed for the course and in some cases a box of equipment that is yours to keep

Wedding Cake Course 1 - 32 hours

Bookings: <https://juliescakestudio.co.za/juliescakes/product/wedding-cake-course/>

Equipment included in the cost

This is an excellent introduction to all the basics of cake decorating and includes:

- Basics of piping and some more advanced piping techniques such as lace and embroidery
- Making sugar flowers (roses, leaves, blossoms, daisies etc) and using these to make a simple bouquet
- Covering cakes in fondant
- Basic chocolate work, including chocolate roses, leaves, chocolate collars and working with ganache
- Working with butter icing, naked cakes and drip cakes
- Basics of business, costings, marketing and running a cake decorating business
- A project of your choice

Day 1

Practical: Make royal icing
Basics of piping including borders
Make sugar roses

Theory: Tools and ingredients needed
Suppliers
Recipes (vanilla, red velvet, moist chocolate, carrot cake etc)
Fruit cakes (recipe and how to cover)
Alternate fillings eg mousse etc with recipes

Day 2

Practical: Cover cakes with fondant (real cake)
Finish off roses and start on filler flowers
Simple fondant decorating (eg bows)

Theory: Meeting with your couple
Initial meeting, understanding their needs, and designing your cake
Dealing with difficult clients
Keeping records of discussions
Roleplaying exercise

Day 3

Practical: Make chocolate ganache
Chocolate panels
Chocolate collars
Piping with chocolate
Sharp corner ganache method



Theory: More advanced piping (including drop lines, embroidery etc)
Marketing
Establishing your target market
Trend spotting
Building your portfolio
Assembling wedding cakes and delivering
Dealing with industry suppliers (Wedding planners, florists, venues and photographers)
Creating a contract

Day 4

Practical: Filler flowers, leaves and making of bouquet
Naked cakes, drip cakes and working with fresh flowers
Working with butter icing
Piped butter icing effects and flowers
Setting up, and supporting a tiered cake (using cake from Tuesday)

Theory: Charging for your services

Day 5

Project day!



Novelty Cake Course 1 – 32 hours

Booking: <https://juliescakestudio.co.za/juliescakes/product/novelty-cake-course-1/>

This course features our guest speaker Kerry-Anne Molema for two classes of the course

Equipment included in cost

This is also a great starting point for a beginner cake decorator and includes:

- Basics of piping
- Basics of sugar flowers and working with gumpaste
- Carving and covering a 3D cake
- Basic figurine modelling
- Basic chocolate work, including chocolate roses, leaves, chocolate collars and working with ganache
- Working with butter icing, naked cakes and drip cakes
- Basics of business, costings, marketing and running a cake decorating business
- A project of your choice

Day 1

Practical: Make royal icing
Basics of piping including borders
(shell border, snail trail, lines, basket weave and writing)
Make sugar roses and other flower (leaves, filler flowers etc)

Theory: Tools and ingredients needed
Suppliers
Recipes (vanilla, red velvet, moist chocolate, carrot cake etc)
Fruit cakes (recipe and how to cover)
Alternate fillings eg mousse etc

Day 2

Practical: Carving 3D cakes (with Kerry-Anne)
Cover cakes with fondant (real cake)
Fondant décor (bows, marbling, draping, lettering etc)

Theory: Meeting with your customers
Initial meeting, understanding their needs, and designing your cake
Dealing with difficult clients
Keeping records of discussions
Roleplaying exercise
Charging for your services

Day 3

Practical: Make chocolate ganache
Chocolate panels
Chocolate collars
Piping with chocolate
Sharp corner ganache method
Finish off flowers
Project prep



Theory: Marketing
 Establishing your target market
 Trend spotting
 Building your portfolio
 Assembling tiered cakes and delivering
 Dealing with industry suppliers
 Creating a contract

Day 4

Practical: Figurine modeling (with Kerry-Anne)
 Naked cakes, drip cakes and working with fresh flowers
 Working with butter icing
 Piped butter icing effects and flowers

Day 5

Project day!



Novelty Cake Course 2 - 32 hours

Booking: <https://juliescakestudio.co.za/juliescakes/product/novelty-cake-course-2/>

This course follows on from the beginner's course (either novelty or wedding cake course) and is suitable for people with a basic understanding of fondant and piping work.

Equipment included in cost

- Basics of cake design and drawing your cakes and designing a cake to a customer's specifications.
- Flooding and drop-in flooding, pressure piping
- Writing with royal icing, cross-stitch piping and layered piping
- Use of stencils and how to use the airbrushing
- Use of texturing and embossing
- Draping, bows, applique
- Working with mini cakes
- Mirror glaze
- Quilting effect and crimping
- Advanced chocolate work
- Pastillage and painting cakes
- Working with wafer paper and isomalt
- Business and food safety
- Basics of building structures for support in large and unusual shaped cakes
- Topsy-turvy cake construction
- A project of your choice

Day 1

Practical: *Cookies*
 Flooding and drop-in flooding
 Pressure piping
 Writing with royal icing
 Cross-stitch piping
 Piping a tiara or basket or swan
 Layered piping

Mini cakes
 Covering mini-cakes (round)
 Marbling
 Mirror glaze
 Quilted effect
 Crimping
 Collars on mini cakes including squiggly collars
 Porcupine quills and feathers

Theory: *Design*
 Basics of cake design
 Drawing your cakes



Cake design to a client's specifications

Day 2

Practical:

Ballerina cake

Textured effects using rolling pins, texture mats

Embossing

Making Petal Paste Decorations

Draping

Bows (two types)

Painting

Pastillage and 2D applique effects

Frills

Inlays

Day 3

Practical:

Mermaid cake

Learn to use stencils

Working with butter icing

Working with wafer paper

Isomalt and chocolate sails

Theory:

Business and food safety

Day 4

Practical:

Apple for the teacher cake (presented by Kerry-Anne Molema)

Airbrushing (operation and care)

Shaping cake and building stable structures

Chalkboard effect

Day 5

Practical:

Topsy-turvy cake construction project of your choice

Theory:

Building stable structures and use of suitable material, cakes and fillings

Cutting shaped cakes out of round and square shapes

Extreme elements

Cake spacers and supports



Weekend Fundamentals – 24 hours

(offered as one full weekend once per year)

[Equipment included in cost](#)

This is also a great starting point for a beginner cake decorator and includes:

- Basics of piping
- Basics of sugar flowers and working with gumpaste
- Carving and covering a 3D cake
- Basic figurine modelling
- Working with butter icing, naked cakes and drip cakes
- Basics of business, costings, marketing and running a cake decorating business

Day 1

Practical: Make royal icing
 Basics of piping including borders
 Make a display board
 Carving 3D cakes
 Cover cakes with fondant (real cake)

Theory: Tools and ingredients needed
 Suppliers
 Recipes (vanilla, red velvet, moist chocolate, carrot cake etc)
 Fruit cakes (recipe and how to cover)
 Alternate fillings eg mousse etc with recipes
 Marketing
 Establishing your target market
 Trend spotting
 Building your portfolio
 Creating a contract

Day 2

Practical: Make sugar roses and other flower (leaves, filler flowers etc)
 Naked cakes, drip cakes and working with fresh flowers
 Working with butter icing
 Piped butter icing effects and flowers
 Figurine modelling

Theory: Charging for your services
 Meeting with your customers
 Initial meeting, understanding their needs, and designing your cake
 Dealing with difficult clients
 Keeping records of discussions
 Roleplaying exercise

Graduation



Intermediate Sugar Flower Course – 16 hours

Booking: <https://juliescakestudio.co.za/juliescakes/product/sugar-flower-making-course/>

Equipment included in cost

This is a course on making a variety of sugar flowers and using them in the creation of a bouquet. This course follows-on from either of the basic courses. And is suitable for anyone that has a fundamental knowledge of making sugar flowers.

Learn to make the following flowers:

- Rose recap
- Arum lilies
- Pansies
- Dog roses
- Frangipanis
- Orchids
- Sweet peas
- Carnations
- Mini-Proteas
- Asiatic lily
- Poppy
- Anemones
- Peonies
- Mexican hat flowers
- Create a sugar bouquet



Learn to bake - 20 hours

Booking: <https://juliescakestudio.co.za/juliescakes/product/learn-to-bake/>

Day 1: Cakes

Learn the various methods of mixing, and how to use them to achieve the lightest and most delicious cakes

- Hot milk sponge
- Buttermilk cupcakes
- Scones
- Victoria Sponge

Day 2: Breads

Basics of making bread, working with yeast and other raising agents and all the basics of shaping various breads and rolls

- White bread
- Whole wheat bread
- Focaccia or pizza
- Rolls

Day 3: Biscuits

How to make the perfect biscuit for decorating, as well as a variety of trendy cookies and biscuits.

- 1-2-3 biscuits
- Florentines
- Rusks
- Meringues

Day 4: Pastry

Learn all about the basic pastry types and how to use them

- Puff pastry – cheese straws or palmiers
- Choux pastry – éclairs
- Short crust pastry – quiche

Day 5: Sweets and preserves

All the sweet stuff!

- Marshmallows
- Truffles
- Jam
- Lemon curd



Children's Introduction to Cake Decorating – 12 hours

(Suitable for learners pursuing Round Square exchange or President's Award)

This is an excellent introduction to the joys of cake decorating for the young guns:

- Simple figurine modelling with fondant
- Basics of piping royal icing on cookies
- Piping butter icing
- Working with butter icing, naked cakes and drip cakes
- Cupcakes, cookies or a cake to take home after each class

Class 1 Under the Sea

Introduction to figurine modelling

Using moulds

(4 cupcakes to decorate)

Class 2 Artists Paradise

Make royal icing and use it to flood cookies

(6 cookies to decorate)

Class 3 Mermaids/Unicorns

Modelling with fondant

Piping butter icing

Rainbow butter icing

(4 cupcakes to decorate)

Class 4 Candy Land

Icing a cake with butter icing

Drip cake

Decorating with sweets/cookies/chocolates etc

(1 small cake to decorate)

Class 5 Flower Garden

Fondant bows and butterflies

Simple gumpaste flowers

(4 cupcakes to decorate)

Class 6 Seasonal Class

Valentine's day/Easter/Halloween/Christmas etc (based on the time of year)



Equipment

The cost of the equipment is built into the course cost but if you do not need the box (or the entire box) please let us know when you book so we can discount your fee accordingly. And if you want to purchase any of these kits separately enquire about the prices of the kits individually. We do not mark the kits up over and above the individual costs of the items.

If you are attending the Intermediate courses, you will need the Basic Icing box (either from the Wedding Cake Course or the Novelty Cake Course) as well as the additional set.

Basic Icing Box - Wedding Cake Course

- Jem bone tool
- Jem Dresden and veining tool
- Jem round petal pad
- Small offset palette knife
- PME rose leaf cutter with plunger (S and M)
- PME flower blossom plunger set of 4
- Jem rose cutter and calyx set
- Piece of polystyrene – for flowers
- #1 nozzle
- #3 nozzle
- #35 nozzle
- Stamens (1 bunch white or yellow)
- 1 fine paint brush
- 1 fluffy paint brush
- Container CMC
- Container of Petal Base
- Container of Edible Glue
- 1 bag of PME gumpaste
- Pliers (needlenose)
- Small pair of scissors
- Tool box (to keep everything in)
- Small rolling pin
- Green florists tape

Basic Icing Box – Novelty Course

- Jem bone tool
- PME veining and quilting tool
- PME scalpel
- Jem round petal pad
- Small offset palette knife
- PME flower blossom plunger set of 4
- Jem Rose cutter and calyx set
- Piece of polystyrene – for flowers
- #1 nozzle
- #3 nozzle



#35 nozzle
1 fine paint brush
1 fluffy paint brush
Container CMC
Container of Petal Base
Container of Edible Glue
1 bag of PME gumpaste
Small pair of scissors
Tool box (to keep everything in)
Small rolling pin

Additional Flower Cutter Set – Intermediate Sugar Flower Course

You will need the Basic Icing Box and the following is in the course cost

Jem calla lily cutter set of 3
Frangipani cutter set (if available)
PME moth orchid set
PME daisy and marguerite cutter set with plunger
PME Lily cutter with plunger (medium)
PME carnation cutter set of 3
PME ivy leaf cutter set with plunger
PME peony cutter set with plunger
Jem veiner friller tool
Jem auger tool
Green florist tape

Novelty Course 2 –Fondant and Piping Course

You will need the Basic Icing Box and the following is in the course cost

#00 nozzle
#22
Jem Garrett frill cutter or large carnation cutter
Jem 23mm strip cutter
PME 3 wheel quilting tool
1 crimper (pattern to be confirmed)
Pair of tweezers
Fine brush
PME scalpel (or if you already have the scalpel then a set of fresh blades of equal value)



Hands on Workshops

A wide range of once off workshops are offered throughout the year, so check the [calendar](#) for the schedule and costs. Most of the workshops are suitable for beginners, unless otherwise stated.

One on One Classes

Private classes can accommodate up to 3 people for the per hour cost (ie for the same price you can bring a friend or two, and when you book, please send through the info on what you want to learn in the time. Julie will guide you on how much time you need, what you need to bring (or the cost for the Studio to supply ingredients). You can make use of all the Studio's equipment. These classes are available for a few Saturdays a year and any available weekday morning. Private classes are billed at R500 per hour.

Parties and Team Building

The Studio offers a variety of party and team building options. We have a team of great (fun!) people that can make your event something special.

Kids parties:

Perfect for kids of all ages. We can come to your home or we can host the party at our alternate venue (NG Kerk Hall in Wynberg). We bring everything needed and the kids have a ball decorating cookies or cupcakes along a theme, then they have their goodies to take home with them. We select age appropriate activities for the children and duration is anywhere from 1 – 3 hours depending on the age of the children and the budget. If you want snacks, a cake, and/or party packs we can do that as well. And before we leave, we make sure everything is spotless in your kitchen.

Parties for grown-ups and team building events:

To be honest, not really that different from kid's parties! We can come to you, or you can come to us (Julie's home can accommodate 8 people during the week or we can book the church hall for larger groups). We provide everything, and everyone has a ball. We can provide classy snacks and party packs too! One of our favourite team building exercise is getting everyone together to work on one large tiered cake (we design as we go!). Or if you are interested in a bit of competition, we have a cake off!

Perfect for hen parties, bun-in-the-oven parties, birthdays and those sticky work situations where you just need to laugh over a cup of tea and cake! In fact you don't really need an excuse!



Classes in other towns and cities

Julie is more than happy to travel to your city or town to present classes and courses. If you would like Julie to come to you let us know and we will make it happen, we charge a daily rate for a full day class. Let us know if you are interested and we will send you a quote.

What you need to provide:

A suitable venue (tables and chairs for people to sit and work – table must be washable and durable)

Equipment and ingredients (we will provide you with a list of the ingredients and equipment needed for each person based on what material is to be covered)

Cake preparation and facilities for baking (if any of the classes require baking or preparation of cakes beforehand then we will need an appropriate kitchen space for this, or the attendees will be given specific instructions on what to bring with them)

Traveling expenses (Cost of air travel/petrol, transfers, and accommodation)

An assistant (someone to assist where needed – eg colouring fondant, washing dishes, fetching equipment etc)

Cake Decorating and Baking Advice Service

Need help with your cakes? We can suggest recipes, techniques and equipment that might help. We are experienced in all kinds of baking so pop us a mail or have a chat about cake next time you are attending a class. We also have a (VERY active) WhatsApp group that you are welcome to join using this [link](#). We recommend muting the group, but it is a great place to get help from other bakers, suggestions and support! We also publish our monthly specials and new class flyers there.

Recipe Development

We spend a lot of time trying out new recipes and testing old ones. If you need recipes just let us know and we will send you one of ours or test one of yours. We are currently working on a recipes book with all these great finds. **Due to the unexpected arrival of twins at the beginning of 2017, book writing is on hold, but should resume when the madness subsides**

Custom Cakes

We will bake your dream cake for you! Just ask for a quote!



Terms and Conditions

Class times: Please check your confirmation email when you book for class times. Classes will start and end promptly at the times advertised.

Venue: Please check your confirmation email when you book for the class venue. If there are any changes in venue you will be notified by SMS and email.

Equipment: Where applicable equipment is included in the cost of the courses. If you want to return unused items (eg. if you already have the item) please make arrangements with Julie, we will do our best to accommodate you. In the event of the equipment not being available, you will be supplied with an alternative and/or refunded. Please label all your equipment, the Studio is not liable for any lost equipment. For once-off workshops our equipment is supplied for you to use, please return it at the end of the class.

Ingredients: All ingredients are supplied for you. Your finished products are yours to keep, however no other ingredients may be removed from the premises unless you are told otherwise.

Boxes: A bakery box will always be supplied for you to take your items home, but where possible please try and bring containers from home in order to reduce unnecessary waste.

Aprons: Please bring an apron with you to all classes.

Bookings: All bookings are to be done through our online shop. Payments can be made via Payfast (secure online portal), direct bank EFT, Snapscan or PayPal. Bank details and payment options are on the form and also under "Contact Us".

Once we have your payment you will receive a confirmation email to confirm your seat (this will include online class links and class requirements). Full payment is required for booking. Please ensure the contact number and email address that you provide is correct.

We reserve the right to cancel or reschedule the class, at any time if the minimum number of attendees is not met. If the class is cancelled, you will be refunded in full. If the class is rescheduled, then you will be given the option of booking for the new date or a full refund. If Julie is ill and cannot find a suitable replacement teacher this will also apply. If the class is cancelled for any reason you will be notified by email and SMS as soon as possible. Bookings close 2 days before the date of the class for in-person classes and 1 hour before for online classes. This is to allow us to shop and prepare accordingly or if necessary cancel the class due to low numbers. If you want to make a late booking, please contact Julie directly to see if you can be accommodated.

Cancellations: Please note that all tickets are non-refundable. You are more than welcome to transfer tickets (someone else can attend in your place if you are unable to make it). If you miss a class that is part of the course, this is also non-refundable. Unfortunately, we will not be able to reschedule a make up class. Every effort will be made to catch you up during one of the other classes where possible.

Zoom Cancellations/absence: If you miss a online class (for any reason) you will be provided with a link to the video of the class.

Credit: No credit will be carried forward to other classes and no gift vouchers will be issued.

Merchandise: When booking classes there may be the option to purchase extra items (equipment kits related to the class, aprons etc). These are all optional. They will be available on the day for



you to pick up. Where possible I will try and make a few extras available on the day of the class for anyone that wants to purchase them cash of the day.

Private classes, one-on-one classes, parties and team building: Please book these directly through Julie. You will receive a quote once we know what you are looking for. You will need to pay a 50% deposit to secure your booking (and date). The balance of payment is to be made the day before the event (for EFTs) or on the day of the event (cash). Dates are booked on a first come, first served basis. Private classes are customizable and we are happy to design an event within your budget.

Refreshments: Tea, coffee and biscuit will be provided during the class. For full day classes, a light meal will be provided. Unfortunately, we are not able to accommodate any specific dietary requirements, so if you have requirements, please bring along a snack.


Online shop: Purchases in our online shop can be fetched from Julie's during class time or by appointment, or can be shipped as per the shop. Classes booked and paid for through the site are not refundable (see above). Items purchased on the site can be exchanged or refunded if found to be defective. If you simply change your mind you can exchange the item. Return shipping is at the cost of the purchaser.

**** Please note that this is a home business so please respect the start and end times of classes. Also, please be aware that I do own pets (two cats, a dog and a hamster), they are kept away from the learning area during class times****Contact: Julie on 083 402 2331

julie@juliescakestudio.co.za

www.juliescakestudio.co.za



Class Booking Form	
Name (this is what will appear on your certificate where applicable)	
Cell phone number	
Email Address	
What class/es are you booking for?	
How many people are you booking for?	
If booking for more than one person please fill in their full names below:	
Where did you hear about the classes?	
EFT: ABSA bank Account name: Julie's Cake Studio Branch Code: 632005 Account Number: 4066 849 375 Account type: Cheque account Please use your name as a reference Or Snap Scan (QR code here) <i>No cash deposits please</i>	Snap here to pay  <small>STB40808</small>
Signature	
Date	