

Sugar Art Creations Launches 2016 Sugar Art Cake Decorating Courses

March 04, 2016

March 04, 2016 - PRESSADVANTAGE -

Queensland, Australia based Sugar Art Creations has announced the launch of their new 2016 Sugar Art Cake Decorating courses, along with their Sugar Art Cake Decorating book. Chef Helen Dissell states, "Our Sugar Art Cake Decorating Courses are perfect for anyone who wants to master the skills of preparing and covering cakes to make them look professional."

The two day course includes topics such as square edge finishing, cake pricing, flower making, and other effective decorating techniques. A four week course is also available and includes instruction on children's picture cakes, wedding cakes, and calligraphy. Both courses are offered in Southport in the Gold Coast, and registration is currently open.

The Sugar Art Creations Book is also currently available. Dissell says that those interested in attending the upcoming courses should register soon as spaces will fill up quickly. "Everyone wants to learn the art of cake decorating, either for fun or to save money," she states. She says that baking and decorating cakes can be a lucrative business or simply help consumers to save money over purchasing high priced cakes at bakeries.

The course is designed to teach anyone the art of decorating cakes and includes specific instruction on a number of methods used to do so. From piping icing to creating flowers, leaves, and other decorations,

everything is covered to help even beginners learn how to create lovely cakes from scratch.

The courses are slated to begin in April 2016 and run two days or four weeks, depending on the course

chosen. The company offers a list of resources required to attend the courses and materials needed to

successfully learn the topics on their website.

Those interested in registering can do so no on the company's official website, where a list of other courses

are also offered as well as various resources and cake decorating products. Sugar Art Creations is a locally

owned company that offers instructions on cake decorating as well as a number of tools and topics related to

cake decorating on their website. Those with questions about the registration process can contact the

company directly prior to choosing a course.

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For more information about Sugar Art Creations, contact the company here:Sugar Art CreationsHelen

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Sugar Art Creations

Professional Academy of learning sugar artistry and cake decorating. Visit our online shop for all your essential supplies.

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