

Enrol Today

Name _____

Business Name _____

Address _____

Phone No. _____

Email Address _____

Qty	Course Dates	Cost
	Friday 9th September 1 Day Ultimate Fondant Course	\$350
	Monday 12th September 1 Day Modelling Course	\$350
	Tuesday 13th September 1 Day Ultimate Fondant Course	\$350
	Wednesday 14th September 1 Day Ultimate Fondant Course	\$350

Method of Payment Cheque EFT Visa MasterCard

Credit Card # _____ Exp. date _____

Signature _____

Order total: _____

Total: _____



America's Leading
Rolled Fondant Cake Icing



BAKERY SUGARCRAFT

Proudly Presents



Julie Bashore

Winner of
Ultimate Cake off (Season 2)



Julie's Bio

Julie Bashore, Master Confectioner, is a native of England who has an award winning, thirty-year background in Culinary and Confectionery Arts. Julie has taught courses and demonstrated at expositions in England, Ireland, France, Germany, Switzerland, Mexico, USA, Zimbabwe, Viet Nam, Costa Rica and Nigeria. Julie studied at Le Cordon Bleu in Salisbury, Rhodesia; studied and taught at Fabilo International School of Confection in Lucerne, Switzerland; was accredited to the Swiss Chef's Association and taught at Butler's Wharf Chef's School in London, England.

Julie has worked extensively throughout the United States creating cake programmes and training cake decorators at in-store, retail and specialised bakeries. Julie has written numerous articles for Modern Baking, American Cake Decorating and for the Retail Bakers Association of America.

Julie Bashore founded Epicurean Cuisine a catering business and culinary arts school in Harare, Zimbabwe. She catered for Embassies, High Commissions and functions up to 3000 people. Julie also founded The House of Clarendon in Lancaster Pa. a bakery specialising in custom designed Rolled Fondant wedding and special occasion cakes using traditional, contemporary and lovingly funky designs.

In addition to the bakery, Julie hosted a traditional English Tea Parlour serving a wide variety of eclectic savouries, pastries and miniature desserts.

Combining her artistic skills and business acumen, Julie Bashore's teaching focuses on melding together artistic cake decorating, sugar-art skills and simplified, time-saving techniques essential for successful production and profitability.

Julie will share her secrets of success taking these artistic skills to a professional level for starting a successful and profitable business. Julie will share successful advertising and marketing trends and will discuss organizational skills including instituting streamlined systems.

All courses are designed for professional production and business success.

Whether you are the most experienced of decorators, or new to the "game," these courses will improve your skills, creativity, productivity and profitability. They are designed for all levels of aspiring cake and sugar artists."

Ultimate Fondant Course

My techniques in all subjects are guaranteed to be easier and faster.

"TIME IS MONEY \$\$\$ " therefore, I will teach you to achieve your sugar-art goals, quickly, easily and proficiently, to high standards!

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THE ULTIMATE FONDANT COURSE ? Learn the SECRETS OF SUCCESS!

Work proficiently with fondant and gum paste.

This exciting, intensive course will take you through efficiently covering cakes, to making swags, drapes and bows. Embossing, ruffles, lace and frills. New easy techniques in brush embroidery, side designs and crimping panels. Broderie Anglaise, double quilting, quick pearls, ribbon insertion, 3D stencilling, two tone hand-moulded flowers and bas-relief. Fondant work to be done on both dummies and baked cakes. You will learn to stack cakes with stability to withstand long distance deliveries. Learn tricks-of-the-trade for starting or improving your own business to include advertising, marketing and pricing, incorporating systems, contracts, consultations, deliveries and customer services. This course is suitable for the novice and experienced decorator. Class work will be done on both cake dummies and baked cakes.

Course Outline

Located at

Ryldges Parramatta - Sydney

116 James Ruse Drive Rosehill NSW 2142

Modelling Course

On this day you will learn to make figurines and flowers.

You will be learning to make

People - Grandma & Grandpa

Animals - Giraffe & Lion

Flowers - Roses with jelly bean centres, Rose Buds and Leaves

Ultimate Fondant Course

During the day you will be taught several techniques which Julie uses on a daily basis that will produce beautiful results every time.

Learn tricks of the trade for starting or improving your business.

Bunching

Embossing & 2 tone coloured embossing

Quilting & Double Quilting

Piping Gel Work

Crinoline Gathering

Marbling

Easy Techniques in Brush Embroidery

Ruffling - Quick technique

Lace & Frills

Crimping Panels

Wags, Drapes & Bows

Gum paste Swirls

