

## Venice Design 21<sup>st</sup> September 2018



### **A painted cake based on Venetian architecture.**

- The class will teach the basics of how to paint on cakes, how to prepare the fondant, how to water down the paint, which brushes to use and the process of applying the paint to the cake.
  - How to lay out a design, and how to correct mistakes. Also what reference to use and how to transpose your chosen image into a painted design.
  - How to create 3D plaques
  - I will be sharing lots of painting tips and techniques that will help give movement and depth to the design.
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- I will be specifically teaching how to paint:
    - Buildings
    - Architecture
    - Venetian canals and gondolas

This class is suitable for all skill levels.

[Venue address](#)

57 Egerton Road  
BERKHAMSTED

## HP4 1DU

If you are coming by train it is a fifteen minute walk from the station.

Come out of the back entrance and turn left at the roundabout up Bridgewater Road. Towards the end of the road take a right turn up Dellfield Avenue. Turn right at the top of Dellfield onto Egerton Road. We are on the left at the top of the hill on the close.

There is a taxi rank just outside the front entrance of the station.

If you are driving you can park on the road near the venue.

My mobile is 07986 534746 please let me know if you are running late.

Lunch and drinks will be provided, please let me know if you have any dietary requirements.

We will be creating this cake with two tiers you will need to bring your own covered dummy. You can create this cake using a 8" diameter, 3" high straight edged round dummy and a 6" diameter, 3" high straight edged round dummy, stick the tiers together in advance, and you will find it easier to work if the cakes are on a cake board. You can purchase a covered dummy for the class for £40. This design will work better painted onto a white or pale pastel background, I have used white but feel free to choose your own colour, just be aware that dark colours can bleed through, so a paler version is better.

When you roll out the fondant just use as small amount of cornflour you can get away with. Don't use trex, and if you use the matt method stick to that.

Everything else will be provided for you except for an apron, please bring your own if you would like one, but it's not essential. Some previous students have mentioned that they would find a tilting turntable helpful so feel free to bring your own but it is also not essential.

You will be able to purchase paintbrushes, books and paints after the class, we can take cards, cash or cheques.

### **Cancellation Policy:**

#### **Cancellation of course by Nevie-Pie Cakes**

In the unfortunate event that a class is cancelled **by Nevie-Pie Cakes then** all attendees can either have any paid fees fully returned, or agree to an alternative date.

#### **Cancellation of attendance by Attendees**

Cancellations must be made in writing (though email is acceptable) and are only effective upon confirmation by Nevie-Pie Cakes. To receive a full refund, cancellations must be at least one

calendar month prior to the class date Cancellations received less than 1 month prior to the class date will only be refunded if a replacement can be found for your place. (this is because beyond this point the event will have been confirmed and is non-refundable)

**Cancellation because of extreme weather**

Nevie-Pie Cakes will reschedule the class.