



ROWLAND ADULT & COMMUNITY EDUCATION COOKING CLASSES / COMPUTER CLASSES

CAKE, CUPCAKE & COOKIE DECORATING

Cake, Cookie and Cupcake Decorating and Fondant Building Skills are offered in these classes. Your certified Wilton instructor will help you with each step as you learn to make icing the correct consistency, fill and use a decorator bag, make several flowers from butter cream and fondant icing. These project classes are one day 2 hour classes in various topics to provide a broad introduction to decorating cupcakes, cakes and treats for your family and friends!

CUPCAKE DECORATING ESSENTIALS

NEW

This class starts with cupcake baking tips and hints. Then learn how to fill a decorating bag, how to stripe icing, making rosettes, drop flowers, hydrangea and more!

Minimum 3 students, maximum 10. Minimum age 12.

221001	Wed	6:30-8:30 p.m.	10/17/18
1 day	AEC1	105	Keller \$25

FONDANT BASICS

NEW

Topics include basics of handling and storing fondant, covering a cake, either round or square, with fondant. Also cut-outs, overlays, inlays, and borders of rope or ribbon.

Minimum 3 students, maximum 10. Minimum age 12.

221002	Wed	6:30-8:30 p.m.	09/12/18
221006	Wed	6:30-8:30 p.m.	11/07/18
1 day	AEC1	105	Keller \$25



COOKIES ROOKIE

NEW

This class will provide the three essentials for decorating cakes, cookies or cupcakes. Decorating basics of how to correctly tint icing, prepare fill and hold a decorating bag etc. Students will learn how to decorate using tips for flowers, leaves and writing.

Minimum 3 students, maximum 10. Minimum age 12.

221003	Wed	6:30-8:30 p.m.	12/05/18
221009	Wed	6:30-8:30 p.m.	12/12/18
1 day	AEC1	105	Keller \$25

FONDANT FLOWERS

NEW

This class will cover topics beyond fondant basics. Students are welcome to attend without attending the Fondant Basics class. Flowers made in the class are Calla Lily (petal and center), Daisy, Ribbon Rose, Calla Lily Calyx and leaves.

Minimum 3 students, maximum 10. Minimum age 12.

221004	Wed	6:30-8:30 p.m.	09/26/18
1 day	AEC1	105	Keller \$40

ROYAL ICING BLOSSOMS

NEW

This class starts with the basics of royal icing ingredients, how to make it, determining consistency and tinting icing. A review of preparing a decorating bag with and without couplers. Techniques covered are violets, daises, leaves, how to use a lily nail to make lily and poinsettia.

Minimum 3 students, maximum 10. Minimum age 12.

221005	Wed	6:30-8:30 p.m.	10/31/18
1 day	AEC1	105	Keller \$25



Gerri Keller is a certified Wilton instructor and a First Prize Winner in the 2017 LA County Fair. She has 2 years of experience in launching Wilton classes at the local Michael's stores in this area. Mrs. Keller also has bakery experience and has trained on a variety of topics to all ages.

INTRODUCTION TO POWERPOINT

This class will introduce students to the PowerPoint program and is intended for people who want to learn how to use PowerPoint to create different types of presentations. Students will learn how to customize and manipulate settings to get more impressive presentations.

Minimum 4, maximum 10 students.

210132	Wed	5:00-6:00 p.m.	08/15/18-09/19/18
6 wks	AEC1	102	Chow \$60

MICROSOFT WORD

This class will introduce students to Microsoft Word and is intended for people who want to learn the word processing application in the Microsoft Office Suite that lets you easily create professional looking documents using various themes, visual designs, and formatting tools.

Minimum 4, maximum 10 students

210129	Wed	4:00-5:00 p.m.	08/15/18-09/19/18
6 wks	AEC1	102	Chow \$60

Charles Chow has taught at Rowland Adult and Community Education three years. Charles Chow invites anyone who wants to learn about to participate in the classes.

