

Sugarcraft



Hello, I'm Wendy Wright, not exactly photogenic but I do have a good sense of humour. I came to Sugarcraft about 15 years ago when I needed a hobby to relieve the stresses of the working day and I've never looked back. It all began with a recreational class, once a week and then City and Guilds introduced levels of qualification. I started with levels 1 & 2 and continued on and off over the years until June 2006, when I completed City and Guilds Level 3 Diploma in Design and Craft—Sugar flowers at Dudley College.

I also managed a result in the study of Media Techniques, which is very useful when choosing colour and shape for cakes, flower arrangements and displays.

I am a member of the Burntwood Branch of the British Sugarcraft Guild and I work voluntarily as a Regional Representative in this area. In May 2006 our region held a Cake Festival at Brownhills Community Technology College where we had displays of all kinds of sugarcraft, competitions for adults, children and traders with the essential supplies, which was a great success.

I also demonstrate to other branches of the Guild, which is a fun thing to do. There is always something to look forward to and people to meet.

Now I am happy to be planning on sharing some time with you, beginning with a Recreational class and with City and Guilds approval, moving forward with levels 1 and 2 in Design and Craft for Cakes and Flowers.

Wendy



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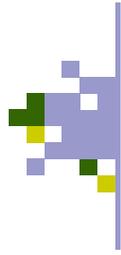
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Tutor:
Wendy Wright



BROWNHILLS
COMMUNITY
ASSOCIATION

Telephone 01543 452119



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Cake Decorating is a creatively satisfying and rewarding occupation or hobby.

It is very family orientated and you will be surprised at what you can achieve in a very short space of time.

Whether you are a beginner, or already have some experience, you're welcome to join us. It's a chance to learn basic cake decorating or update and add to your skills in a friendly, social atmosphere on one of our Cake Decorating Courses.

AIMS & OBJECTIVES

Beginners will be shown basic cake decorating skills including covering a cake with Marzipan and Sugarpaste, Crimping, Embossing,

Frilling and Sugar Flowers.

Students with some cake decorating experience will cover many aspects of sugarcraft including wired sugar flowers, and can add to their skills, enabling them to produce a Celebration Cake with more confidence.



All students will be encouraged to use their own natural creativity with regard to colour and design.

- Students will also have a better understanding of pastes, tools and equipment used and the hygiene, health and safety requirements,
- Some of the British Sugarcraft Guild branches relatively local to our area hold annual exhibitions and students are encouraged to visit them,

- The Course is delivered through step by step instruction by our Tutor: Wendy Wright,
 - Students will be encouraged to do some practice at home,
 - In no time at all you will have gained the confidence and skills to create Birthday and Celebration cakes that you, your family and friends will be proud of,
 - The Courses are flexible and we try to accommodate any student who has a cake planned and needs help with it,
- This course is run in a friendly and relaxed environment, everyone is welcome. Whether you are a beginner, or already have some experience, you're welcome to come and join us.

