

Patriotic Raccoon

Date: March 18th — Sunday

Block E-4 9:00am—12:00pm

Cost: \$165 / \$180

Instructor: Kim Simons

Description:

Hands on class! This class is packed with techniques for students of all experience levels! Students will learn different textures using a variety of techniques, tools, and materials. These techniques will help further their skills in designing custom cakes in the future. Students will learn how to sculpt raccoon and a tree stump using texture, coloring and shadowing, Students will be working with gumpaste, modeling chocolate, fondant and petal dust. These techniques will bring the piece to life! Students will be able to take their piece home. all materials and tools provided by the instructor."



Skills/Techniques

Sculpting, textures techniques and painting techniques

Supplies

- All Supplies Included

Kim Simons BIO

Kim Simons is an artist, a multi-award winning, master level, cake artist and food artist. Featured on the Food Network's, "Cake Wars: Christmas", "Cake Wars", "Duff Till Dawn", "Outrageous Wedding Cakes" and "Sugar Dome" and Telemundo NY

Recognized in "Dessert Professional" magazine as one of the Top Ten Cake Artists in North America for 2013 featured in the "ICES" magazine, "Cake Masters" magazine, the "American Cake Decorating" magazine and "Cake Design France" magazine.

