

# NBIA Workshop Wonders!

Want to expand your baking and cake decorating repertoire?

National Baking Industry Association have the following workshops available at their new institute in Morningside. Classes are held in a modern facility and hosted by guest teachers who are experts in their field.

Every attendee will take home their creation, along with the knowledge and skills to be able to produce these cakes and pastries at home or in their business. Suited to the home baker, apprentice and professional.

Date	Workshop	Series	Cost	Time	Teacher
30 <sup>th</sup> August (Sat)	Shoe Box Cake	Cake Decorating	\$120 (Member) \$140 (Non-Member)	9am - 5pm	Shaylee Piper
	<i>For the fabulous fashionista in your life. You will be taught how to make the shoe from stencilling and drying platform, frilling the fondant into tissue paper and creating the lettering across the shoe and box top. Bound to be a hit with a designer daughter, stylish sister or trendsetting mum.</i>				
6 <sup>th</sup> September (Sat)	Car Cake	Cake Decorating	\$120 (Member) \$140 (Non-Member)	9am - 5pm	Shaylee Piper
	<i>Fantastic Father's Day surprise. Why not learn how to ice, sculpt, cover, detail and paint this 'groovy' VW van. Choose your own board and car paint colour. Learn the secrets of creating any car cake!</i>				
14 <sup>th</sup> September (Sun)	Cupcakes	Home Baking	\$120 (Member) \$140 (Non-Member)	10am - 2pm	Alison Harvey
	<i>Classic style with a modern twist. This workshop will teach you how to transform your cupcakes for a vintage look. Preparing flavoured ganache, simple buttercreams and handmaking roses and blossoms are just a few skills you will be taught in this class. Fondant techniques such as embossing, quilting, painting and making bow toppers are all included.</i>				
20 <sup>th</sup> September (Sat)	Wedding Cake	Cake Decorating	\$120 (Member) \$140 (Non-Member)	9am - 5pm	Shaylee Piper
	<i>Wedded bliss! The elements required to craft this beautifully romantic wedding cake include making sugar flowers, stacking cake layers and applying brush embroidery. This workshop will show you these skills and the versatility of this cake once mastered.</i>				
25 <sup>th</sup> September (Thurs)	Choux Pastry	Professional	\$120 (Member) \$140 (Non-Member) \$60 (Apprentice)	10am - 2pm	Gareth Keenan
	<i>Choux Showstoppers! This workshop will teach you how to master this trending pastry technique. Gareth is a head pastry chef who can instruct you in the advanced methods of sable coating, flavour combinations/textures and using innovative products to produce breathtaking beauties for family, friends or customers.</i>				
28 <sup>th</sup> September (Sun)	Macarons	Home Baking	\$120 (Member) \$140 (Non-Member)	10am - 2pm	Alison Harvey
	<i>Macaron Magnificence! There are four steps to making the perfect macaron so come along to this class and Alison will show you how. Other skills you will learn are the French &amp; Italian methods, dual coloured shells, creating a macaron tower, as well as combining some awesome flavours that will make your macarons the talk of the town.</i>				

<b>2nd October (Thurs)</b>	<b>Macarons</b>	Professional	\$120 (Member) \$140 (Non-Member) \$60 (Apprentice)	10am - 2pm	Gareth Keenan
	<p>Macaron Masterclass! Macarons are difficult to perfect but in this class you will be shown the secrets to how simple it can be. From beginner to experienced cook, you will walk away with new techniques, flavour combinations and recipes that will fill you with macaron mania.</p>				
<b>4th October (Sat)</b>	<b>Dragon Cake</b>	Cake Decorating	\$120 (Member) \$140 (Non-Member)	9am - 5pm	Shaylee Piper
	<p>How To Make A Dragon Cake! Create this magnificent, medieval cake for the courageous little knight in your family. This workshop will show you how to make the knight figurine, sculpt and cover the cake with detailing on the dragon. It's bound to be the centre of attention at any celebration!</p>				
<b>9th October (Thurs)</b>	<b>Tarts</b>	Professional	\$120 (Member) \$140 (Non-Member) \$60 (Apprentice)	10am - 2pm	Gareth Keenan
	<p>The Art of A Delicious Tart! Gareth can teach you the most amazing, advanced techniques for expanding your repertoire. The recipes he will teach you are designed exclusively for this workshop and have fillings bursting with bold and complex flavours.</p>				
<b>12th October (Sunday)</b>	<b>Choux Pastry</b>	Home Baking	\$120 (Member) \$140 (Non-Member)	10am - 2pm	Alison Harvey
	<p>Parisian Masterpieces! Innovative techniques, exquisite finishes and bold flavours are the order of the day in this workshop. You will learn how to make choux pastry, create exciting flavour combinations and textures, then WOW your family, friends or customers with your expertise for making these beautiful éclairs, choux swans and puffs like the professionals.</p>				
<b>18th October (Sat)</b>	<b>Frangipani Cake</b>	Cake Decorating	\$120 (Member) \$140 (Non-Member)	9am - 5pm	Shaylee Piper
	<p>Frangipani Fantasy. Shaylee will show you the techniques required to make the frangipani flowers, cover a round two-tier barrel cake, plus painting and dusting techniques when creating this striking, summer-inspired cake. It's so versatile it can be created for birthdays, weddings, anniversaries, anything – a truly tropical delight!</p>				
<b>1st November (Sat)</b>	<b>Wine Bottle Cake</b>	Cake Decorating	\$120 (Member) \$140 (Non-Member)	9am - 5pm	Shaylee Piper
	<p>Cheers! Learn how to shape your cake into this box and bottle. Find out secret tips to paint the woodgrain effect and create lasting shine on the bottle. You will also be shown how to make your own personalised label for a birthday, anniversary, retirement, new year, Melbourne Cup – the choice is yours!</p>				
<b>15th November (Sat)</b>	<b>Christmas Present Cake</b>	Cake Decorating	\$120 (Member) \$140 (Non-Member)	9am - 5pm	Shaylee Piper
	<p>Yuletide joy for all ages! Workshop includes procedures for how to create the bow, cover a square two-tier barrel cake and hand paint Rudolf or a picture of your choice. This cake can be used for any celebration!</p>				
<b>29th November (Sat)</b>	<b>Christmas Lights Tree Cake</b>	Cake Decorating	\$120 (Member) \$140 (Non-Member)	9am - 5pm	Shaylee Piper
	<p>The Christmas cake to beat all Christmas cakes. In this class you will be taught how to cover and stack three tiers, add lights and apply decorating techniques including edible glitter! Bring that WOW factor to your festive table this year.</p>				

**Please note:**

- 1...All class costs are inclusive of GST.
- 2...Classes will only proceed based on a minimum registration of six (6) per class.

Check our website [www.nbia.org.au](http://www.nbia.org.au) for details, contact Billie on 07 3899 6100 or email: [billie-jo@nbia.org.au](mailto:billie-jo@nbia.org.au)