

# La Cucina delle Zie

## Courses Calendar 2019/2020

SEPTEMBER					
Sunday	8	11.00	Back to School! Open Day!	Free	all day
Saturday	28	11.00	*CDD - Sugarpaste Basic Techniques	€ 140	7h
Sunday	29	11.00	*CDD - Royal Icing Basic Techniques	€ 140	7h
OCTOBER					
Saturday	5	16.30	Cupcakes Essentials	€ 60	3h
Saturday	12	15.00	Perfect Cakes	€ 195	4h30/day
Sunday	13				
Saturday	19	9.30	Masterclass with Claudia Prati - Materika Orchids	€ 230	8h
Sunday	20	9.30	Masterclass with Claudia Prati - Materika, Autumn	€ 230	8h
Saturday	26	11.00	Wedding Cake	€ 390	7h30/day
Sunday	27				
NOVEMBER					
Saturday	9	11.00	*CDD - Carved Cakes	€ 150	7h
Sunday	10	11.00	*CDD - Textured Cake and Sugar Rose	€ 140	7h
Saturday	23	16.00	More Perfect Cakes	€ 160	3h30/day
Sunday	24				
Saturday	30	11.00	*CDD - Modelling on a Christmas Cake	€ 150	8h
DECEMBER					
Sunday	1	11.00	*CDD - Tiered Cake and Sugar Peony	€ 180	8h
Saturday	7	16.30	Cupcakes Essentials	€ 60	3h
Sunday	8	11.00	Gingerbread House	€ 140	6h30
Sunday	15	11.00	Christmas Decorated Cookies	€ 115	6h
JANUARY					
Saturday	18	11.00	Advanced Cake Design - Sugar Flowers	€ 350	7h30/day
Sunday	19				
Saturday	25	11.00	Advanced Cake Design - Royal Icing	€ 350	7h30/day
Sunday	26				

\*CDD is our brand new Cake Design Diploma, a complete learning experience about sugarpaste, sugar flowers and royal icing, designed for beginners and amateurs to acquire cake design techniques and skills at a professional level. For more information, please ask our leaflet in shop or via email.

All our classes are given in English and French.