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ENROLL TODAY!

The Wilton School
of Cake Decorating and Confectionery Art℠

7511 Lemont Road
Darien, IL 60561

2017 Class Catalog

Illinois Board of Higher Education (IBHE) Approved

American Culinary Federation Education Foundation

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Contents

There are great classes for everyone at The Wilton School! This catalog is organized to help you find the types of courses that are right for you.

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Wilton provides all tools and materials used in classes at The Wilton School, except where noted.

Over 85 Years of Making Cake Decorating Easy

For more than 85 years, Wilton has made it easy for everyone to create amazing cakes and sweet treats. The Wilton School of Cake Decorating and Confectionary Art is where it all started. It’s the place where Wilton Method techniques were developed and taught to generations of decorators.

Our story began in 1929 with one man, Dewey McKinley Wilton. In the mid-’20s, Dewey traveled across the Midwest working as a pulled sugar artist in various elegant hotels. Finding that many of the hotels’ pastry chefs were interested in learning more about pulled sugar artistry, Dewey discovered he had an aptitude for teaching. He established The Wilton School of Cake Decorating and shared his knowledge for $25 a lesson.

As he continued to teach, many of the German and French master pastry chefs showed Dewey their time-honored traditions of cake decorating using buttercream icing. Over the next several years, Dewey developed The Wilton Method of Cake Decorating, which combined the best of European fine artistry with the traditional American desire for excellence and simplicity.

Over the years, The Wilton School has had several addresses in the Chicagoland area, but our focus on helping students achieve decorating excellence remains unchanged. For the past three years, students have enjoyed classes in our newly remodeled facility in Darien, Illinois. Our expanded classrooms enable The Wilton School to offer the wide selection of baking and decorating classes you see in this catalog.

Since 1929, The Wilton School has graduated thousands of master decorators and taught thousands of others The Wilton Method of Cake Decorating around the globe. Dewey McKinley Wilton’s mission is still at the heart of what we do every day.

Message from the Director of the Wilton School

Dear Students,

The Wilton Method and the Wilton School is to cake decorators what athletes dream of when thinking of competing in Championship games. This is a tradition and a history that has only grown stronger since Dewey McKinley Wilton began teaching in 1929. Constantly growing, updating and changing, but never compromising the well-established guidelines the Wilton Family has left behind.

Recently an impromptu visit from Norman Wilton provided me a nod of approval upon seeing our newly remodeled classrooms and our updated Master curriculum. I can only say that as Director, I feel I continue the significant legacy the Wilton Family has left behind.

I hope to see you in one of our Master Series classes in 2017.

Regards,
Sandy

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Wilton, the Wilton logo, The Wilton School, The Wilton Rose, The Wilton Method, Candy Melts, Shape-N-Amaze, Pearl Dust, Gum-Tex, The Wilton Method of Cake Decorating and The Wilton School of Cake Decorating and Confectionary Art are either registered trademarks or trademarks of Wilton Industries, Inc., in the United States and/or other countries.
**Flavia De Angelis**

Flavia De Angelis is an international cake designer, Wilton Method Instructor and the founder of the Italian Cupcakes brand. Born in Italy, Flavia has traveled the world, developing her skills and experience. When she came to the United States, she met her first mentor and “cake guru” Sandra Folsom, Director of The Wilton School. In 2011 she opened a cake decorating shop in Italy and in two years’ time she committed to her own cake-decorating school in Bari, located in the south of Italy. For the past two years, Flavia has been the content creator and presenter of the TV program Sugar Lab, broadcasting on a favorite Italian satellite channel. She writes for cake magazines in Europe, including Cucina Chic, Cake Design, Pastelé de ensueño and teaches all over Italy. Flavia is now working on opening her first Italian Cupcakes Bakery, Italian Cupcakes: http://www.italiancupcakes.it

**Johanna Wyss**

Johanna Wyss has been instinctually creating art since her youth. She began channeling this energy into cake decorating at age 13 when she began working in commercial bakeries. Johanna has since gone on to obtain degrees from the distinguished culinary programs at Joliet Junior College and The French Pastry School, interning in bakeries abroad and winning national decorating competitions. Johanna has also worked as a special effects makeup artist for the past 8 years, lending to her dexterity as a sculptor and airbrush artist.

**Julia Usher**

Julia M. Usher is a celebrated pastry chef, writer, and stylist whose recipes and desserts have appeared in Vera Wang on Weddings, Bon Appetit, Fine Cooking, Better Homes and Gardens, Mary Engelbreit’s Home Companion, Gastronomica, and nearly every national bridal magazine. A James Beard Awards Finalist, Cake Masters Cooker of the Year winner, and Oklahoma State Sugar Arts Show Medal of Honor recipient, Julia has also served as Contributing Editor at Dessert Professional and President of the International Association of Culinary Professionals. She has created two award-winning books, 13 e-books, an app, and a DVD series on the subject of cookie decorating, and is the founder of Cookie Connection, the world’s largest online cookie decorating community. Cookie Connection: http://cookieconnection.juliausher.com

**Decorating 101 Classes**

No decorating experience required. These introductory decorating classes are open to anyone who wants to learn more about food crafting.

**Buttercream 101**

Learn the essentials of decorating with buttercream. Practice how to ice a cake smoothly, plus how to pipe borders, simple flowers and messages on a cake.

Tuition: $79
Registration Fee: $20
Jan. 14; March 11; May 12; July 22, Aug. 26
(9 am – 3 pm)

**Fondant 101**

Learn the essentials of decorating fondant. Use fondant to cover a cake, create borders, mold into shapes and create cut-outs.

Tuition: $79
Registration Fee: $20
Jan. 21; March 18; May 23; April 19; July 15; Sep. 9
(9 am – 3 pm)

**Cookies 101**

Learn the essentials of decorating sugar cookies. Practice techniques like flooding and marbling, and piping for 3-D details.

Tuition: $79
Registration Fee: $20
May 13; Aug. 5; Dec. 9
(9 am – 3 pm)

**Cupcakes 101**

Learn the essentials of decorating cupcakes. Practice how to ice a cupcake and decorate using simple, yet show-stopping piping techniques.

Tuition: $79
Registration Fee: $20
Jan. 14; March 11; May 12; July 22, Aug. 26
(9 am – 3 pm)

**Mini Cakes 101**

Learn the essentials of decorating mini-cakes using chocolate and Candy Melts candy. Ice and decorate these single-serve cakes using ganache and buttercream. Finish with a variety of decorating techniques.

Tuition: $79
Registration Fee: $20
Feb. 25; Aug. 19; Nov. 4
(9 am – 3 pm)

**Cake Pops 101**

Learn the essentials of making and decorating cake pops. Shape, chill, dip and decorate these popular treats.

Tuition: $79
Registration Fee: $20
Feb. 18; May 6; Aug. 12; Oct. 7
(9 am – 3 pm)

**If you’ve always wanted to try cake decorating, but you weren’t sure where to start, try any of our Decorating 101 classes. Each of these beginner classes let you jump into the fun with hands-on learning.**
Today we honor his vision by expanding our signature Master Class to a full five-class program focused on the decorating techniques originally developed into the Wilton Method and taught by the Wilton family: Buttercream & Royal Icing Piping, Fondant, Gum Paste, Sugar Art, and Baking. Each of these master classes has been redesigned and updated to provide a comprehensive overview of the fundamental techniques key to each medium. Whether you are a beginner or a seasoned professional, the Master Series offers something unique for you.

### Master Piping
Experience a comprehensive, focused overview of piping techniques as originally taught by our founder, Dewey McKinley Wilton. Go from using basic design and techniques to working with royal and buttercream icing for a finished three-tiered display cake. In this class, you will learn the following:

- Basics of icings, including preparation, use, filling, and storing
- Use and care of essential decorating equipment
- Key basic piping techniques including stars, dots, rosettes, drop flowers, and leaves
- Key piped flowers, including those piped with flower nails: sweet pea, carnation, lily, peony, hibiscus, daisy, poinsettia, primrose, and of course, the Wilton Rose
- Use and care of essential decorating equipment
- Three Essentials of The Wilton Method of Cake Decorating
- Free-form sugar designs for cakes and plated dessert accents

**Tuition:** $500
**Registration Fee:** $75

- Jan. 30 - Feb. 3; March 6 - 9; April 24 - 27; May 1 - 4; June 12 - 15; July 10 - 13; Aug. 14 - 17; Sep. 11 - 14; Oct. 9 - 12 (3:30 pm - 7 pm)
- Spanish version: June 19 - 22 (3:30 pm - 7 pm)

### Master Fondant
Learn to cover a cake properly and use a broad range of fondant decorating techniques. Discover how to take 3-D elements to the next level by adding Gum-Tex Tylose Powder to fondant. In this class, you will learn the following:

- Basics of fondant including handling, storing, tinting, and flavoring
- Using color and pearl dust for accent coloring and highlights
- Fondant flowers, including ribbon roses, leaves, and other fantasy flowers
- Key basic fondant techniques including rolling, cutting, ruffling, texturizing, shaping, and molding
- Covering a cake with fondant, including cake board preparation and design
- Key piped borders including shells, curved shells, ropes, zigzags, ruffles, leaves, and speciality borders
- Specialty piping including basket weave, cornelli lace, stringwork, figure piping and writing
- Key piped flowers, including those piped with flower nails: sweet pea, carnation, lily, peony, hibiscus, daisy, poinsettia, primrose, and of course, the Wilton Rose
- Applying color and design techniques for cake

**Tuition:** $1,100
**Registration Fee:** $150

- Jan. 30 - Feb. 3; March 6 - 9; April 24 - 27; May 1 - 4; June 12 - 15; July 10 - 13; Aug. 14 - 17; Sep. 11 - 14; Oct. 9 - 12 (3:30 pm - 7 pm)
- Spanish version: June 19 - 22 (3:30 pm - 7 pm)

### Master Gum Paste
Transform carrot, chiffon, pound, chocolate and white cakes into cakes suitable for weddings, anniversaries and other special occasions. Start with learning the proper whipping and folding techniques to make the canvas, and then finish with a wide variety of icings. In this class, you will learn the following:

- Essential baking techniques for cakes, including proper mixing, creaming and folding
- Preparation of baking pans, baking times, and cooling
- Layering, frosting, filling, and icing cakes
- Baking cakes ideal for decorating, including carrot, chiffon, pound, chocolate and white cakes
- How to create fillings for decorated cakes, including Bavarian cream, lemon curd and chocolate mousse
- Preparation of fancy icings to use on decorated cakes such as cream cheese, whipped toppings, French buttercream, chocolate and swiss meringue, and pound genoise

**Tuition:** $450
**Registration Fee:** $75

- March 3 - 5; July 7 - 9; Sept. 8 - 10; Nov. 6 - 8 (9 am - 4 pm)

### BUY MORE, SAVE MORE!
Register for all 5 master classes and receive a 30% discount on tuition.

If you do not complete the series of Master Series Courses and request a refund, the refund will be calculated using the full (non-discounted) tuition fees for the courses already completed.

Content of courses is subject to change.
Decorating Workshops

Decorating workshops are designed to prepare you for a cake decorating career. Start with The Master Series, our world-famous comprehensive cake decorating experience, and move on to these specialty classes that enable you to decorate with versatility and professional skill.

NEW! Rustic Buttercream Flowers
Increase your skill by learning new rustic-looking buttercream flowers such as: tulip, peony, lily of the valley, and ruffled sweet pea.
Tuition: $100 Registration Fee: $25
April 2; Oct. 21 (9 am - 4 pm)

Cake Sculpting
Updated for 2017. Learn shaping and construction techniques to transform basic cake shapes into a 3-D cake. Apply fondant to irregular shapes and create decorative details to add a realistic touch. Fondant skills are recommended.
Tuition: $150 Registration Fee: $25
Feb. 4 - Jersey (8 am - 5 pm)
June 17 - Hot Dog (8 am - 5 pm)

Modeling Workshop
Updated for 2017. Hand-modeled figures bring a special element to your cake decorating. In this workshop, key techniques include proper model proportions, plus assembly and detailing for custom figures. Figures covered are a baby, bear, pig, and fox.
Tuition: $100 Registration Fee: $25
April 29; June 24; July 22 (9 am - 4 pm)

Brush Embroidery
Embroider floral designs using royal icing to create a lace effect. Learn how to transfer patterns and use multiple colors to create interesting designs.
Tuition: $49 Registration Fee: $10
Feb. 3 (3:30 pm - 6:30 pm); Oct. 14 (9 am - 12 pm)

Advanced Piping Techniques (This class is taught in Spanish only/Clase se enseña solo en español)
Take the artistry you’ve developed in Master Piping to another level. Discover two beautiful decorating styles in the comprehensive 2 ½ day workshop. In the exquisite English architectural method known as Nirvana Style, you will create cakes that resemble intricate monuments in miniature, featuring panels with brilliant run sugar designs along with dramatic collars to frame your masterpiece. You will also master the Australian Method, featuring delicate lace extensions and dainty free-hand embroidery.
Tuition: $525 Registration Fee: $75
June 30 - July 2 (3:30 pm - 7 pm on June 30 and 8 am - 5 pm on July 1 & 2)

Special Confections Classes

The art of chocolate and confectionery decorating will bring exciting new dimensions to your decorating repertoire!

Classic Candy Making
Each class covers a unique aspect of a confectioner’s craft, from hand-rolling truffles, using candy as a filling, and pouring hard candy to make candy canes and ribbon candy.
Tuition: $100 Registration Fee: $25

- Chocolate Truffles
  Handle, temper, mold, and roll real chocolate into confectionery creations highlighted with edible accents. Then learn how to create and apply fillings to transform your creations into truffles.
  Feb. 4; Sep. 30; Dec. 16 (9 am - 4 pm)

- Caramel & Toffee
  Homemade caramels are a true luxury—delicately chewy, silky and buttery. The finest ingredients are used as you learn how to make delicious toffee. You’ll also learn how to temper chocolate to enrobe your delicate toffee.
  Dec. 3 (9 am - 4 pm)

- Fudge & Praline
  Discover how to make delicious, old-fashioned traditional cooked fudges, as well as famous New Orleans pralines, candy with a pronounced grain.
  Feb. 11; April 1; Dec. 2 (9 am - 4 pm)

- Hard Candy
  Learn to form highly-heated sugar into glistening candy canes. Add traditional ribbon candy to create an exquisite treat.
  Dec. 1 (9 am - 4 pm)

Decorating with Modeling Chocolate
Use modeling chocolate to cover a cake and create flowers and leaves such as gardenias, orchids, and roses. Add finishing touches with cocoa butter painting.
Tuition: $100 Registration Fee: $25
March 19; June 11; Nov. 5 (9 am - 4 pm)

NEW! Chocolate Shoe
Learn the skill of tempering and molding to create a 3-D high-heeled shoe. Color, highlight, and accent with colored cocoa butter. You will also use transfer and texture sheets to finish your project.
Tuition: $100 Registration Fee: $25
May 6 (9 am - 4 pm)

Content of courses is subject to change.
Baking Classes

Create the tastiest baked goods to go with your tasteful decorating. In these classes, you will discover the Wilton baking tips and techniques that make cakes, pastries, treats, and breads unforgettable. No experience needed.

Classic Dessert Cakes
Explore the makeup of some of the most popular dessert cakes. Enjoy learning how to make your favorites in these sessions.
Tuition: $100 Registration Fee: $25
Jelly Roll & Angel Food - March 18; Aug. 19 (9 am – 4 pm)
Apple Tart & German Chocolate Cake - Jan. 14; Oct. 21 (9 am – 4 pm)

Bread Making Basics
Understand fundamental bread baking techniques like proper measuring, mixing and proofing for baguette dough, soft rolls and focaccia.
Tuition: $100 Registration Fee: $25
Oct. 7 (9 am – 4 pm)

Macarons
Learn the steps to creating this classic French cookie with proper batter preparation and hand piping for uniform sizing. Then fill and finish these cookies with a variety of flavored fillings.
Tuition: $100 Registration Fee: $25
Jan. 28; April 7; Aug. 26; Dec. 7 (9 am – 4 pm)

Breakfast Baking
Updated for 2017. Learn to make freshly-baked fruit and cheese sweet rolls along with perfect, light and fluffy cinnamon rolls.
Tuition: $100 Registration Fee: $25
Feb. 12; April 8; Sep. 16 (9 am – 4 pm)

Gourmet Cupcakes
Create sophisticated cupcakes using the highest-quality ingredients and incorporating liqueurs and unique flavorings.
Tuition: $100 Registration Fee: $25
Feb. 18; May 20; Nov. 4 (9 am – 4 pm)

NEW! Scones
Learn to make this single-serving cake like those found in a fine coffee shop. Flavors are both sweet and savory.
Tuition: $100 Registration Fee: $25
April 9 (9 am – 4 pm)

Mini Pastries
Updated for 2017. Learn to make small individual desserts such as éclairs, cream puffs, napoleons and tarts.
Tuition: $100 Registration Fee: $25
Feb. 25; April 2; Oct. 28 (9 am – 4 pm)

Baking Cookies from Scratch
Bake a variety of delicious, classic cookies using traditional baking techniques. Make almond tea cookies, icebox cookies, biscotti, and shortbread.
Tuition: $100 Registration Fee: $25
Dec. 9 (9 am – 4 pm)

Colorful, cute and delicious, who doesn't love macarons? These petite treats will always put a smile on your face. Find out how you can learn the magic behind making these bundles of color and flavor in our Macarons Class!
**Kids’ Classes**

Introduce your kids to a life-long love of baking and decorating in these fun Wilton School classes! Classes designed for boys and girls, ages 10 years and up.

**Kids’ Baking Camp**
Campers learn the foundational skills of baking—from reading a recipe and measuring ingredients to mixing and kneading. They’ll learn how to make from scratch braided bread with streusel, monkey bread, quick bread and whoopie pies.

- Tuition: $100 Registration Fee: $50
- June 20 – 21; July 25 -26 (10 am – 3 pm)

**Kids’ Decorating Camp**
Campers get creative, decorating both cookies and cakes. They’ll learn basic buttercream piping skills and fondant techniques such as modeling to decorate their treats.

- Tuition: $100 Registration Fee: $50
- July 18 - 19 (10 am – 3 pm)

**Kids’ Baking Cupcakes**
Learn how to make homemade cupcakes complete with fillings and icing. Finish with a swirl!

- Tuition: $50 Registration Fee: $25

**Kids’ Cupcake Fun**
Cupcakes are a great introduction to learning how to decorate. Kids will learn proper icing skills and techniques to decorate cupcakes using buttercream, as well as basic piping skills to create fun cupcake designs.

- Tuition: $50 Registration Fee: $25
- Session A - March 25; July 27 (10 am - 3 pm)
- Session B - June 27; Sep. 23 (10 am - 3 pm)

**Kids’ Creative Cakes**
Kids will learn the basics of decorating a cake using fondant and practice modeling and shaping skills to create a themed cake.

- Tuition: $50 Registration Fee: $25
- Pizza - Feb. 20; June 29 (10 am - 3 pm)
- Hamburger - June 29 (10 am - 3 pm)

**Kids’ Christmas Fun**
Kids will learn the essentials of baking and decorating cookies. Cookie types will be cut-out sugar cookies and spritz. As an added bonus, kids will learn how to make candy bark.

- Tuition: $50 Registration Fee: $25
- Dec. 16 (10 am – 3 pm)

**Family & Friends Classes**

Bake or decorate something sensational with friends, family or significant others. In these classes, the main ingredient is fun!

**Night Out at The Wilton School**
Bring your friends, family or coworkers to learn simple decorating techniques and baking. This class is optional BYOB.

- Tuition: $30 Registration Fee: $10 (Price is per person)
- Bake Soft Pretzels – Feb. 2, Oct. 20 (6 - 8 pm)
- Decorate Cupcakes – Feb. 10; July 21 (6 - 8 pm)
- Bake Gourmet Cookies – May 5; Dec. 8 (6 - 8 pm)
- Make Savory Appetizers – Nov. 17 (6 - 8 pm)
- Make Marshmallows (hot cocoa will be served) – Dec. 15 (6 - 8 pm)

**Mom & Me**
Spend quality time with “Mom” while learning easy cake decorating projects.

- Tuition: $50 Registration Fee: $15 (Price is per pair)
- Decorate a Spring Basket Cake – April 9 (10 am - 3 pm)
- Decorate a Giant Cupcake - May 13 (10 am - 3 pm)
- Bake Cupcakes – Sep. 30 (10 am - 3 pm)

**Family Gingerbread**
Bring the family for an afternoon of decorating fun by transforming a plain gingerbread house into a winter wonderland!

- Tuition: $20 Registration Fee: $10 (Price per house)
- Dec. 3 (1 pm - 3 pm)

**Family Gingerbread Classes**

- Neapolitan and Cookies & Cream - Jan. 16; Dec. 28 (10 am - 3 pm)
- PB & J and Strawberry - July 20 (10 am - 3 pm)

**Kids’ Birthday Parties**

Looking for a unique way to celebrate your child’s birthday? Throw their party at The Wilton School. Kids will love the chance to decorate cupcakes, and parents will love how easy it is to host. Plus, your child will get their very own birthday cake, decorated professionally by a Wilton School Instructor.

Cost is $30 per child. For scheduling, call the school at 630-810-2888.
ENROLL TODAY! Go to school.wilton.com or call 630-810-2888

Content of courses is subject to change.