



The Wilton Method of Cake Decorating®

WILTON METHOD COURSES IN JAPAN

Each course consists of four, two-hour sessions.

For more than 85 years, Wilton has been making it easy for people to create amazing cakes and sweet treats. Students will learn foundational skills decorating with a variety of mediums, and stores will increase product sales.

Wilton recommends that all students start with Course 1 as the foundation for learning the Wilton Method. Students will continue building their skills in Courses 2, 3 and Advanced Course.



Course 1: Building Buttercream Skills

Fresh inspiration and trendy cake decorating are presented in this new class! Learn core buttercream decorating techniques that will give you extraordinary results. Plus, you'll learn how to make six different buttercream icing flowers!

¥28,648+tax

Course 2: Flowers and Cake Design

Design a professional-looking cake! Learn how to select colors, arrange flowers and work with royal icing, which is the ideal icing for creating decorations in advance. Plus, you'll learn how to make amazing flowers, such as pansies, lilies and The Wilton Rose™!

¥31,295+tax



Course 3: Fondant and Gum Paste

Develop your skills working with fondant and gum paste! Learn essential techniques, such as covering a cake with fondant, cutting shapes and even painting on fondant. Plus, you'll learn how to create different types of flowers, such as calla lilies, roses and carnations!

¥31,709+tax



Advanced Class: Advanced Gum Paste Flowers

Take your gum paste flower-making skills to an advanced level! Learn how to use gum paste to make detailed, realistic-looking flowers as if they were freshly cut, including Hibiscus, Large rose and Hydrangea. Plus, you'll learn how to create a stringwork, piping border and bouquet designs.

¥34,000+tax

