

Community Education

Course Title: Cake Decorating Fundamentals

Instructor: Anastasia Yaschuk

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Course Details

Date: 10/31

Day: Saturday

Time: 10:00am – 1:00pm

Location: McClaskey Culinary Institute

Course Description

This hands-on course introduces students to the fundamentals of professional cake decorating techniques. Students will learn essential skills, including cake preparation, filling and stacking techniques, crumb coating, buttercream application, piping methods, and decorative finishing. Through guided practice, students will create a decorated cake while developing confidence with decorating tools and techniques.

Learning Outcomes

By the end of this course, students will be able to:

- Identify basic cake decorating tools and their uses.
- Prepare and apply buttercream for a smooth cake finish.
- Properly fill, stack, and crumb coat a layered cake.
- Practice basic piping techniques using different decorating tips.
- Create borders, textures, and simple decorative designs.
- Apply professional decorating techniques to create a finished cake.
- Understand basic principles of color, design, and presentation.

Class Evaluation

- Class evaluations are sent by email.
 - If you don't see it right away, check your junk/spam folder.
 - Evaluations are anonymous and come directly from Clark College.
 - If you don't receive one, contact:
 - Email: continuingeducation@clark.edu
 - Phone: 360-992-2939
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Inclement Weather

- If the college closes due to weather, updates will appear at www.clark.edu
 - Community Education may also cancel classes independently if travel is unsafe.
 - If canceled, you will be notified by both phone and email.
 - Please check that your contact information is correct on the class roster.
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More Classes

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