

Community Education – Fall Quarter 2026

Course Title: Cake Pops: Creating Professional Decorative Treats

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 workshop introduces students to the art of creating and decorating cake pops. Students will learn professional techniques for preparing cake pop mixtures, shaping and coating cake pops, working with chocolate and candy coatings, and creating attractive designs suitable for gifts, celebrations, and special events.

Learning Outcomes

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

- Prepare and portion cake pop mixtures with the correct texture.
- Shape and properly chill cake pops for successful coating.
- Melt and work with chocolate or candy coatings.
- Dip and finish cake pops with a professional appearance.
- Use decorative techniques, including sprinkles, drizzles, and simple designs.
- Create themed cake pops for holidays, parties, and special occasions.

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

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.

More Classes

Looking for more Community Education courses? Visit: www.clark.edu/cce/