

THE SWEET KID ACADEMY CLASS CATALOG 2018



PRESENTED BY:

Treehouse Cakes
BY KAT

*"CAKE DECORATING CLASSES FOR LIL'
BAKERS... SPRINKLED WITH FUN, A PINCH OF
MISCHIEF AND A CUP-PLE OF LESSONS THEY
WON'T EVEN SEE COMING!"*

FOR ENROLLMENT APPLICATIONS, PLEASE EMAIL:
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Level 1 – Buttercream Basics

\$50/session, 4 sessions, 1 hour each: centered around learning how to make the perfect buttercream (in many variations) followed by how to use it! From icing a cake smoothly, to piping skills and exploring just how magical icing can be...your kiddo will learn a technique that is timeless... and tasty!

Level 2 – Intro to Fondant

\$55/session, 4 sessions, 1 hour each: We all remember playing with playdoh and how fun it was and how badly our parents didn't want us to eat it! But the tables have turned, because in this course, your tiny baker will not only learn how to create amazing 3D animals and other creative cake toppers... but they'll be encouraged to eat them! They will learn how to work with this tricky but fun medium and learn the basics of how to cover a cake along with a variety of innovative techniques as they develop their own style and channel their creativity!

Level 3 – Flowers & Flourishes

\$60/session, 4 sessions, 1.5 hours each: In these classes, tiny bakers will truly put their level 1 and level 2 skills to use! Learning how to take fondant and turn it in to beautiful, delicate flowers! Mastering the art of gum paste and learning how to put their modeling tools to work! Each class, we will explore different flowers and techniques, and your little bakers' knowledge will grow right before your eyes...literally! Before long, your kitchen will be full of edible flowers too pretty to eat!

Level 4 – Cake Structure & Design

\$60/session, 4 sessions, 2 hours each: In this class, tiny bakers will quickly find that all previous levels have led up to this moment! They will officially earn their Sweet Kid Academy Sketchbooks and begin to design their own



cakes! They will also learn how to bring those creations to life using the techniques they have discovered! In addition, they will begin to explore crucial structure skills that will keep their cakes from crumbling and cracking as well as other helpful baking and decorating secrets!

Level 5 – Tiers, Tiers, Tiers

\$80/session, 2 classes, 2 hours each: *In an extension course branching off of level 4, tiny bakers move on up! Literally! They will learn how to create tiered cakes, explore carving cakes, and learn the fundamentals of inside structure! We will introduce the art of ganache and using rice crispy treats as modeling materials to strengthen their designs, giving them the ability to go bigger and higher with their projects! This course gives students the skills they need to truly let their imaginations run wild!*

Level 6 – Finishing Touches

\$50/session, 2 classes, 2 hours each: *In the final level, your sweet kid will review all that they have learned in the previous 5 levels and prepare for their final...a.k.a. The Bake Off! Together with their instructor, they will review the techniques that they have covered in the previous months and begin planning and designing their final masterpiece (as well as discussing where to go from here)! During this time, details such as their chef's jacket, photos, scheduling their bake-off and all the finishing touches will be discussed!*



Graduation...

BAKE OFF CHALLENGE:

Full day event!

Minimum of 4-5 hours required for final!

Cost: Because your tiny baker has worked so hard to get to this moment, we would like to honor them with this ceremony! We do ask that parents cover the costs of their chef's jacket and photo prints, but everything else, including the instructors time for the class/event, is complementary to our Sweet Kid Graduates and family! This event will take up a good chunk of the day, and the instructor will be blocking out their schedule for this event...so scheduling it will need to be done in advance and for a day that works for everyone! (Gratuity is greatly appreciated, but not required for this event)!



Details: We could just hand over a cake diploma to our kiddos who have completed the program... OR... we could challenge them to the most unique graduation ceremony you've probably ever heard of!

After completing their required courses and mini-challenges, bakers will be eligible to book their Graduation Bake Off Ceremony! The event takes place in their home and they can invite whomever they'd like to



watch/attend... or keep it small! Bakers will be given a secret theme and ingredient and they have a set amount of time put on a clock during which they will bake and decorate their cakes before presenting them to the judges! Their masterpieces will be judged on a variety of elements, including design, taste, and how they handled themselves in the kitchen (safety, demeanor, creativity, etc.). Judges will consist of their instructor (Kat) and 1 or 2 guest judges to be determined at the time of planning the bake-off challenge!

After completing their challenge, the graduate will be presented with their very own Sweet Kid's Academy Chef's Jacket, a diploma, and a few other fun surprises! And last but not least... it's time to party! We encourage families to turn this into a celebration (after all, we have the cake part covered)! Invite family over to celebrate and congratulate your child... and be sure to take a moment to step back and soak it all in, knowing that you are supporting your child's passion and encouraging their dreams! One sweet step at a time!

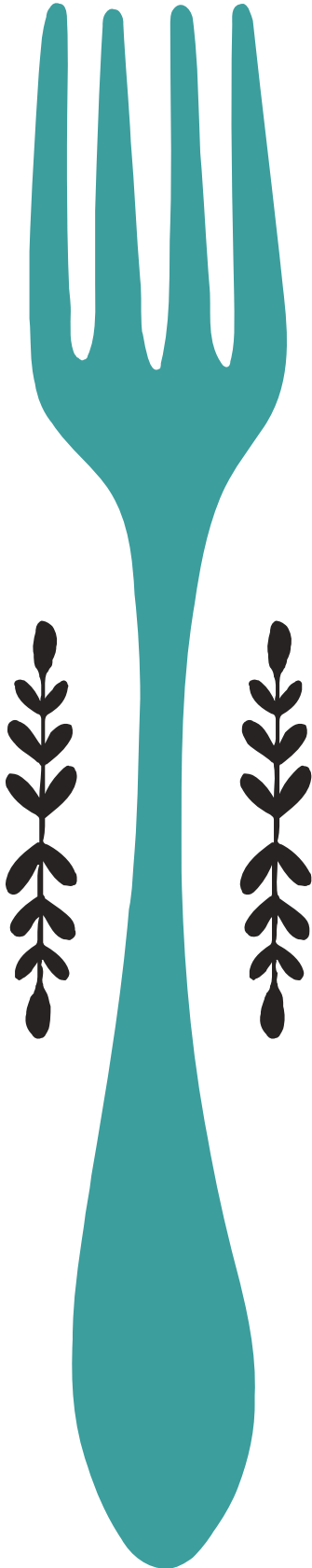


"A life without dreams is like a cupcake without sprinkles!"

Graduate School Courses

Does your tiny baker have the post-graduation blues?

No worries! There's more to be learned! With their diploma in hand, they now have a tasty passport to the sweet world of confections! They are free to explore bonus classes/courses at their leisure and earn badges for their Sweet Kids Academy Chef's Jacket (among other fun prizes and awards... including earning their GOLDEN WHISK! A coveted award and induction into a secret society of Whisk Takers, given only to Sweet Kid Graduates who have completed a certain number of courses post-graduation! New classes (in addition to the ones in this course catalog) will pop up from time to time (especially around holiday times) so be sure to subscribe to our mailing list!



But wait, there's more! Now that your tiny baker has their diploma, they can also apply for internships with Treehouse Cakes, volunteer for blogging and tutorial videos, participate in fun cake photo shoots and opportunities, and even grab shots at submitting auditions for fun cake decorating competitions and baking shows!



Bonus Courses (BC)

** Classes Available to Graduates Only **

Upon each class completion, bakers will receive a special badge to add to their chef's jackets!

BC - Cookies

\$55/session, 1.5 hours class: Tiny bakers learn how to perfect the perfect sugar cookie recipe and how to roll and cut them in preparation for some serious decorating! They will also work on perfecting cookie icing (it's trickier than you'd think) and last but certainly not least... how to decorate cookies using various piping tips and alternative methods (including how to use Fondant for decorations)! Special holiday classes are released during different times of the year, so be sure to subscribe to the class newsletter to receive updates for bonus classes!

BC - Cupcakes

\$50/class, 1 hour: In this class, students get to learn a variety of fun cupcake designs using the skills they learned in levels 1 and 2! The number of times they can take this class is endless as they will learn a new theme each time!

BC - Cake pops

\$60/session, 1 session, 1.5 hours: We spend so much time being careful to not crack the cake or drop it... but in this course.... we learn the opposite! We toss that freshly baked cake in the blender and make dough for cake pops, because that's how we roll! Tiny bakers will learn how to make the right consistency, how to roll them and adhere them correctly to their sticks, and how to coat them! We will also learn a variety of fun decorating techniques!



Other Courses

These courses are available to various ages and to students at various levels!

Baking 101 – The Basics

****Highly recommended before starting level 1, but open to any level baker! ****

\$95/class, 2 classes, 2-hour class: In this class, we will explore the basics of baking! From learning measurements, experimenting with various techniques, reviewing the common dos and don'ts of the kitchen, and putting all of those skills to use as we learn a variety of recipes, including perfecting the cake recipes we will use in later courses! This class sets a very good foundation for your tiny baker to launch their caking career! After all, no matter how amazing your cake décor turns out...at the end of the day what matters most is how it tastes! It is cake after all!

Holiday Classes

Cost Varies: Every holiday and season brings about new opportunities for various designs for sweet treats and therefore new classes pop up all the time! We offer fun classes for all ages and all skill levels during these times!

Be sure to check the “New Classes” page often and subscribe to our mailing list to get the latest updates and fun coupons! For more information visit www.treehousecakes.com beginning in 2018!



BAKING PARTIES!



Put on your hat and get ready to bake! It's your birthday and we're all making the cake!

PLEASE JOIN US FOR A BIRTHDAY BAKING PARTY!

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*Let Treehouse Cakes host your very own in-home baking party! You pick the theme (from sprinkles galore to unicorns or dinosaurs) & we bring everything you need for the birthday girl/boy & their guests to decorate themed cupcakes/cookies or learn how to decorate their very own miniature birthday cakes (we can even host a full-scale group bake off)!*

*For more information or to set-up your one of a kind, custom birthday package email us today at:*

***treehousecakesbykat@gmail.com***