

INTERMEDIATE FONDANT- PART B (FO201-B) STUDENT KIT

At BACAA, we blend the art of baking and cake decorating with a deep commitment to sustainability. We support efforts to sustain our planet by using eco-friendly and biodegradable products in our kitchen classroom, and by avoiding single-use plastics wherever possible. Our goal is to inspire future bakers to create delicious treats with care—for people and the planet. Therefore, we require that all supplies be brought in **CLOTH** carrying bags (examples may be found on the BACAA website). Please **DO NOT** bring supplies in cardboard boxes or metal containers. All supplies need to be removed from their original packaging as there is no time to do this during class.

Be sure to adhere to class dress code specifically with regards to bringing an apron.

SUPPLY LIST

- ☐ FONDANT: SATIN ICE
 - Red: 3.5 pounds
 - Turquoise: 4 pounds
 - Black: 4 ounces
 - White: 4 ounces
- ☐ GUMPASTE: SATIN ICE
- ☐ Scalpel or X-acto knife with extra blades
- ☐ Pencil
- ☐ Ruler
- ☐ Turntable: adjustable and locks in place
- ☐ Non-skid shelf liner about 5-inch square
- ☐ Calculator
- ☐ One small spray bottle with a cleaning solution to keep your area organized and clean
- ☐ Roll of paper towels (UNWRAPPED)
- ☐ Paper
- ☐ Self-healing cutting mat (18 inches x 24 inches)
- ☐ Extra small mini metal spatula (PME brand)
- ☐ Piping gel (Fondex brand)
- ☐ Paint brushes: #16 flat, #8 round, 12 round flat, #0 round, angular synthetic brush ¼ inch wide (from craft stores)
- ☐ Gold luster dust
- ☐ Vodka, Everclear **OR** lemon extract in a small squeeze bottle with lid
- ☐ File folder
- ☐ White round corrugated cake boards- One each: 6 inch, 8 inch, 10 inch
- ☐ Shortening
- ☐ Small airtight plastic container with lid
- ☐ Wire cutter

- ☐ Pastry cutter or pizza cutter
- ☐ Fondant cutting wheel
- ☐ Triangle (metal or plastic)
- ☐ Small and large compostable trash bags for each session
- ☐ Pointed sculpting tool (Recommended brand: Sugar Works)
- ☐ Two fondant smoothers that are flat on one end (Recommended brand: Ateco)
- ☐ Needle nose pliers (jewelry making size)
- ☐ Three plastic or acrylic page protectors
- ☐ Large and small scissors
- ☐ Cornstarch puff. Keep the puff full so as not to run out during class
- ☐ PVC Pipe: 2-inch diameter x 24 inches long and will be used as a rolling pin (available at hardware stores in the plumbing section)
- ☐ Small silicone or wooden rolling pin
- ☐ Two white ½ sheet cake boards
- ☐ OPTIONAL: Chef Susan Space bars if you have purchased them
- ☐ Plumbers' level: about 6-8 inches long and light weight (available at hardware stores)
- ☐ Artist's Loft Painters Palette: 20 well (available at Michael's)

NOTE: Chef Susan will supply handouts, templates for design patterns, molds, foamcore sheets for drying 3-D embellishments, cake dummies, floral wire, floral tape, jewelry wire and beads, ribbon, foamcore presentation board, air brush colors, gel paste colors, white fondant, embossing tools, and royal icing as needed.

WHERE TO FIND SUPPLIES:

- Baking and Cake Art Website—look here first for your convenience.
 - <https://bakingandcakeart.com/recommendations/>
- Kake Kreations (21851 Sherman Way, Canoga Park, CA 91303)
- Amazon
- Craft Stores: Michaels, Hobby Lobby
- New York Cake – www.nycake.com (for silicone bags; shipping takes time but products have quality)

SAMPLE OF REQUIRED SUPPLIES:

