

INTERMEDIATE FONDANT- PART A (FO201-A) 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.

Refer to website photos to select the correct materials and suggested sources.

Students will be expected to have cleaning products handy in each class session and will, in some cases, carry product back and forth to studio and to home.

It is always a good idea to label each of your items so as not to get mixed up with the supplies of classmates.

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

SUPPLY LIST

- ☐ SATIN ICE FONDANT: You may have to purchase some fondant colors in 2-pound tubs, and it may be necessary to purchase 5 pounds of white. Michael's has coupons that will be helpful.
 - Black: 2 pounds
 - White: 4 pounds
 - Red: 1 pound
 - Pink: 1 pound
 - Turquoise: 1 pound
 - Yellow: 2 pounds
- ☐ Two fondant smoothers (bottom end needs to be flat)
- ☐ Pastry wheel
- ☐ Fondant cutting wheel
- ☐ Vodka, Everclear **OR** lemon extract in a small squeeze bottle with lid.
- ☐ Boning tool
- ☐ Pointed sugar shaper or something similar
- ☐ Round graduated cutters (Recommended: Ateco)
- ☐ Fine line black edible marker
- ☐ Petal dust: One small container each
 - White
 - Black
 - Orange
 - Green
 - Brown
 - Pink
 - Royal or a deep blue.
- ☐ Luster dust: One small container each
 - Pink
 - White
- ☐ EDIBLE gold luster
- ☐ Assorted small artists' paint brushes, including fine, broad, soft, etc. Make-up brushes can also be used for certain techniques
- ☐ BIODEGRADABLE food safe gloves
 - 3 to 5 pairs
 - Form-fitting: either small, medium, or large
- ☐ One small spray bottle with a cleaning solution to keep your area organized and clean
- ☐ Roll of paper towels (UNWRAPPED)
- ☐ One small compostable trash bag
- ☐ One large compostable trash bag
- ☐ Cornstarch puff. Keep the puff full so as not to run out during class

- ☐ Yellow foam pad specifically for fondant and gum paste work (see the BACAA website for examples)
- ☐ Ball tool
- ☐ CelPin
- ☐ Tylose powder
- ☐ Shortening in small container (about 4 ounces)
- ☐ Metal pastry tips: 1.0 and 1.5 (FMM brand)
- ☐ Serrated tracing wheel (found in the sewing section at a craft store)
- ☐ Mini-offset spatula
- ☐ Mini straight spatula
- ☐ Extra mini straight spatula (PME brand)
- ☐ Parchment paper to make pastry bags
- ☐ Scissors
- ☐ Gel colors: red, black, turquoise
- ☐ Rolling pin: 12- inch—either silicon or wooden ball bearing type
- ☐ 5-6 bakery boxes (10-inch x 10 inches x 3-inches high) usually for pies.) to carry tiles back and forth from home-to-studio (Only 2 boxes are needed for the first class)
- ☐ Self-healing mat (was part of kit of fondant 101-so you have it!)
- ☐ Airtight container with lid to store fondants to prevent drying.
- ☐ Artist's Loft Painters Palette: 20 well (available at Michael's)
- ☐ Scalpel or X-acto knife with extra blades
- ☐ Small box of Q-tips
- ☐ Pack of unscented baby wipes
- ☐ OPTIONAL: Chef Susan's Space Bars--Helps you control the thickness of any type of dough mixture such as fondant, pie and cookie doughs, etc. They can be used for large amounts of fondant to cover cakes. Chef Susan will demonstrate this in class.

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)

