

Teaching Considerations for Entremet Wedding Cake Class

1. Length and content of class:

The class would be one very full day (eight hours) and a short second day (three - four hours). I will also need eight hours the day before the class to prepare the mis-en-place. This is a "hands-on" class. Students will make a two tiered, stacked entremet style wedding cake. Students will learn stencil making, and all the methods required for preparing and baking the jaconde, and preparing, filling and finishing their molded cakes.

2. Prep support:

The entremet process is a baking project more than a decorating project. That said, the class will need ovens, mixers, refrigerators, freezers, bowls, spatulas, silpats, sheet pans, mixers, etc in numbers to move the entire class forward at the same time. (Think cooking school) We will prepare the "wet" fillings in class. I ask that your school cover the cost and have on hand all of the ingredients needed to finish the molded cakes. I ask that your school have prepared in advance the correct number and size sponge cakes, etc needed for this step.

3. Payment terms:

I ask that your school cover the cost of my travel and accommodations during the course. My teaching rate for this class is \$1900.00 I do not ask to be paid completely in advance, but we should reach a mutually acceptable agreement on this matter once the class is booked.

4. Teachers Assistants:

I ask that your school provide and pay for necessary teaching assistants. For a class of 10-20 students I would expect 1-2 teaching assistants to handle, among other things, managing the ovens and washing the dishes.

5. Translation:

I ask that your school cover the cost of translating course materials and provide an on-site translator during the full course, as I'll be teaching in English.

6. Ancillary Sales:

MRobin cake design has for sale the mold set needed to complete the course. They are custom made to specifications designed by Marcella Robin. Students are invited to purchase the molds from MRobin cake design or have their own manufactured. Advanced planning is needed to supply large groups with molds, particularly international classes.