



## **Pme Diploma Course at The Crafters Basket**

The PME Diploma Course is presented in 3 independent modules, Sugarpaste, Sugar Flowers and Royal Icing.

A PME diploma is presented on the successful completion of each module.  
Students gaining all 3 diplomas will be eligible for The PME Masters Diploma.

Students **MUST** complete 25 hours tuition per module to be eligible for a diploma in that module.  
**€50 Deposit (non refundable) on booking, balance payable on 1<sup>st</sup> night of course.**

While it will be of benefit to the student to complete a folder of notes and ideas, there will be no exams - Students will be assessed on their practical work during the course.

Classes are suitable for both beginners and improvers. In addition to the practical element of the classes there will be tuition in a professional business approach to Cake Decorating aimed at those thinking of selling their cakes.

Students will be eligible for a 15% discount on PME equipment for the duration of the course.

The course booklet and printed handouts are included in the course fee.

Maximum 8 students per course.

### **Sugarpaste Module.** Course Fee €220.00.

Thursday 26<sup>th</sup> January to March 29<sup>th</sup> inclusive, 7.30pm to 10.00pm. 10 week course

Students will need their own equipment and food colours for the course.

A list of equipment needed will be provided on booking.

Icing, dummy cakes and boards are included in the course fee. Students will be required to bring in cakes to ice for several of the lessons.

### **Sugar Flower Module.** Course Fee €170.00.

Thursday 10.30am to 4.00pm. January 19th to February 16th inclusive. 5 week course.

There will be a 30 minute lunch break. Tea and coffee provided. Bring your own lunch if required.

Students will need their own materials, equipment and food colours for the course.

A list of equipment needed will be provided on booking.

### **Royal Icing Module** Course Fee €190.00.

**Tuesday 7.30pm to 10.00pm January 17th to March 13<sup>th</sup> inclusive.**

**10 week course total 25 hours**

Students will need their own equipment and food colours for the course.

A list of equipment needed will be provided on booking.

Icing, dummy cakes and boards are included in the course fee. Students will be required to bring in a cake to ice for one of the lessons.

