

# HANDS-ON CLASSES

## THURSDAY 10TH APRIL, 2025

Time	Cake Artist	Workshop	Area
08.00am - 04.00pm	Chef Benny Rivera	Oliver the Mini Schnauzer - Two Day Workshop - Day 1	1
08.00am - 04.00pm	Chef Ken Tian	Wedding Cake Textures & Techniques 2 Day Workshop - Day 1	2
08.00am - 04.00pm	Filomena Tavano	Dress Up Your Bunny Royal Iced Cookies	3
08.00am - 04.00pm	Mary Precissi	How to Perfect Realistic Fondant Faces	4
08.00am - 04.00pm	Marta Hidalgo	Wednesday - 2 Day Modelling Chocolate Workshop - Day 1	5

## FRIDAY 11TH APRIL, 2025

Time	Cake Artist	Workshop	Area
08.00am - 04.00pm	Maria Racovalis	Buttercream Cupcake Bouque	1
08.00am - 04.00pm	Chef Ken Tian	Wedding Cake Textures & Techniques 2 Day Workshop - Day 2	2
08.00am - 04.00pm	Filomena Tavano	Autumn in Tuscany Royal Iced Cookie	3
08.00am - 04.00pm	Mary Precissi	Betty the Tattoo Girl Cake Topper - 1 Day Class	4
08.00am - 04.00pm	Tracey Van Lent	Master Fondant Painting with Cocoa Butter	5

## SATURDAY 12TH APRIL, 2025

Time	Cake Artist	Workshop	Area
08.00am - 04.00pm	Maria Racovalis	Buttercream Cupcake Bouquet	1
08.00am - 04.00pm	Chef Ken Tian	Wedding Cake Textures & Techniques - 2 Day Workshop - Day 1	2
08.00am - 04.00pm	Filomena Tavano	Snow White Royal Iced Cookie	3
08.00am - 04.00pm	Mary Precissi	Lola the Retro Girl Cake Topper - 1 Day Class	4
08.00am - 04.00pm	Terresia Welch	Master Geometric Cakes	5

## SUNDAY 13TH APRIL, 2025

Time	Cake Artist	Workshop	Area
08.00am - 04.00pm	Chef Benny Rivera	Oliver the Mini Schnauzer - Two Day Workshop - Day 2	1
08.00am - 04.00pm	Chef Ken Tian	Wedding Cake Textures & Techniques - 2 Day Workshop - Day 2	2
08.00am - 04.00pm	Marta Hidalgo	Wednesday - Chocolate Modelling Masterclass - 2 Days - Day 2	3
08.00am - 04.00pm	Zoe Clark	Cake Designing Inspired by Couture Fabric Flowers - 1 Day	4
08.00am - 04.00pm	Phi Truong	Cake Decorating For Begginers - Vintage Buttercream Cake	5