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## Introduction

- Wedding Cakes date back to Roman Empire, 400 BC
- Originally, a piece of dense fruit cake or sweet bread
- Invention of sugar icing in the 17<sup>th</sup> century
- Great Britain – A major sugar importer, led the creation of royal icing, pastillage and rolled fondant
- In the 19<sup>th</sup> century – Queen Victoria's era
- The decoration grew artistic by the end of 19<sup>th</sup> century
- Tiered cakes became common by the early 20<sup>th</sup> century

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## Wedding Cake

- Evolution of Wedding Cake
  - A growing section of the pastry industry
  - Shows the pastry chef's skill, talent and creativity
  - Communication with the customer

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## Wedding Cake Assembly

- There are five different ways of assembling wedding cakes:
  - Stacked – cakes are assembled on top of each other without visible support
  - Tiered – cakes are assembled on top of each other separated by colonnades, stands, columns or pillars

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## Wedding Cake Assembly

- There are five different ways of assembling wedding cakes:
  - Satellite – single tiered cakes are assembled on individual stands and arranged close to each other
  - Chandelier – cakes are suspended from a stand in gradating order

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## Wedding Cake Assembly

- There are five different ways of assembling wedding cakes:
  - Combination – a combination of two or three methods to suit the over-all theme of the wedding

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## British Style Wedding Cake

- Similar to the cakes of the 19<sup>th</sup> century
- Unfilled dark fruitcake soaked in liqueur and covered marzipan or rolled fondant – long shelf life(tradition of “storing cake” for a year)
- Royal icing and pastillage decoration
- 3 tier wedding cake



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## Australian Style Wedding Cake

- Strong British influence
- Uncommon tiers (octagon, hexagon)
- Rolled fondant, royal icing décor and gum paste works such as ribbons and flowers
- Traditional color is white but soft pastel colors may be used
- Piping embroidery



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## South African Style Wedding Cake

- Similar to Australian cakes but bigger decoration and piping designs
- Royal icing “wings”
- Piped on waxed paper, released when dry, and attached to rolled fondant



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## French Style Wedding Cake

- Croquembouche
- Profiteroles filled with pastry cream or crème Chiboust, dipped in caramel and stacked.
- Usually placed on nougatine base and decorated with sugar flowers and decors.
- Opt for layer cakes in current years, with some combining a layer of croquembouche on top



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## American Style Wedding Cake

- Multiple stacked or tiered cakes, with different colors and shapes
- Classic style: buttercream icing, roses and pipings, plastic cake toppers, pearls and decorations
- Modern style: reflects the couple's personalities – artistically designed
- Fresh fruits, chocolate, sugar, gum paste and pastillage décor
- Groom's cake
- Pound cakes and carrot cakes are traditionally used.



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## Modern Style Wedding Cake

- Simple & clean lines
- Use of Chocolate and Marzipans
- Playful flavors
- Unusual shapes
- Lighted



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## Wedding Cake

### Coordinating Wedding Cake Production

#### Designing

##### Materials

- Considerations for each components that are commonly used in wedding cake production

##### Buttercream

- Commonly used to ice and fill
- Can be colored as desired
- Can be spread, or piped



##### Rolled Fondant

- Cover cakes over a very thin layer of buttercream
- Provides a clean and elegant appearance
- Can be draped, colored, airbrushed, textured or embossed.



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## Wedding Cake

### Coordinating Wedding Cake Production

#### Designing

##### Materials

##### Pastillage

- Very hard when dry
- Must be removed before serving
- Pure white, suitable for painting and airbrushing



##### Gum paste

- Used to make flowers and leaves
- Very sturdy when dried
- Labor intensive



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## Wedding Cake

### Coordinating Wedding Cake Production

#### Designing

##### Materials

##### Marzipan

- Used to cover cakes or to create small figures, such as flowers, fruits and animals
- Easily colored, and easy to handle



##### Pulled sugar and Blown sugar

- Requires skill, experience and special equipment
- Very sensitive to humidity – store with humectants, place on the cake at the last minute
- Used to create colorful ribbons, flowers and figures



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## Wedding Cake

### Coordinating Wedding Cake Production

#### Designing

##### Materials

##### Royal icing

- Intricate piped decorations



##### Modeling chocolate

- A combination of couverture chocolate and inverted sugar
- Dark, milk and white couverture chocolate can be used
- Can be textured, or shaped



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## Wedding Cake

### Coordinating Wedding Cake Production

#### Designing

##### Tools

- Dresden Tool - A most useful tool for fluting and frilling petals. This tool will help to increase the size of any petal. Its pointed tip is used to emphasize the center of some flowers and the veining end with make vein markings difficult to create with other veiners.

- Dogbone Tool - used to smooth curves when modelling and to cup and frill petals in flower making.

- Shell and Blade Tool - use blade to cut and shape in modelling and flower making. Use shell end to emboss pattern.

- Taper Cone and Serrated Cone Tool -serrated cone can be used to emboss star pattern or to mark divisions in tubular flowers. Taper cone end can be used to hollow out tubular flowers such as Freesias.



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## Wedding Cake

### Coordinating Wedding Cake Production

#### Designing

##### Tools

- Bulbous Cone Tool - use both ends to hollow and shape flowers. Can also be used for frilling Garrett Frills.

- Scallop Tool and Comb Tool - use scallop end to cut scalloped edge, cut circular holes in plaques and emboss mouth shape on faces. Comb end can be used to mark dotted lines to represent stitching or score parallel lines.

- Ball Tool- use to make round indentations and smooth curves in modelling and cup and frill petals in flower making.

- Scriber Needle -can be used for scribing (marking) patterns and dots on icing.

- Cutting tool with a different size wheel at each end for cutting small and intricate shapes from petal paste, pastillage, sugarpaste and marzipan.



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## Wedding Cake

### Coordinating Wedding Cake Production

#### Designing

##### Tools



- Rolling Pin – used to thin out fondant and gum paste to ensure even thickness.
- Celsticks - made from non-stick material that are ideal for modelling and frilling your flower paste etc. They have a rounded end for use as a baling tool (great for frilling carnations) and a pointed end useful for hollowing out trumpet flowers and mexican hats.
- Sugar craft knife with ribbon inserting blade - the sugar craft knife with angled blade can be used for fine cutting purposes. The sugar craft knife with ribbon insertion blade is used to cut slots in icing and then used to push short sections of ribbon into the slot to simulate a continuous ribbon thread.

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## Wedding Cake

### Coordinating Wedding Cake Production

#### Designing

##### Tools



- Design wheeler with three interchangeable heads for creating patterns and marks straight lines, stitching and zig zags.
- Quilling Tool
- Mexican Hat Board
- Flower Foam Pad
- Veiner
- Cutters
- Florist's Tape
- Wires and Cutter
- Thread
- Colors, Petal Dust and Brushes

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## Gum Paste Flowers



Casablanca Lily

Arum Lily/  
Calla Lily

Stargazer Lily



Rubrum Lily



Lily of the Valley



Gloriosa Lily



Eucharis Lily



Water Lily

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## Gum Paste Flowers



Closed Peony



Rose Peony



Japanese Peony

Single or  
Lotus PeonyChrysanthemum  
PeonyHundred  
Proliferate Peony

Crown Peony



Anemone Peony

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## Gum Paste Flowers

Austin Rose/  
Gallica Rose

Briar Rose



Christmas Rose



Classic Rose

Dog Rose/  
Wild RoseFull Bloom  
Rose

Garden Rose



Hedgerow Rose

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## Gum Paste Flowers

Encyclia  
OrchidCattleya  
OrchidCymbidium  
OrchidDendrobium  
OrchidLady Slipper  
OrchidOncidium  
OrchidPhalaenopsis or  
Moth OrchidVanda  
Orchid

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## Gum Paste Flowers



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## Gum Paste Flowers



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## Gum Paste Flowers



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## Gum Paste Flowers



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## Gum Paste Flowers



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## Gum Paste Filler Flowers and Sprays



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## Gum Paste Filler Flowers and Sprays



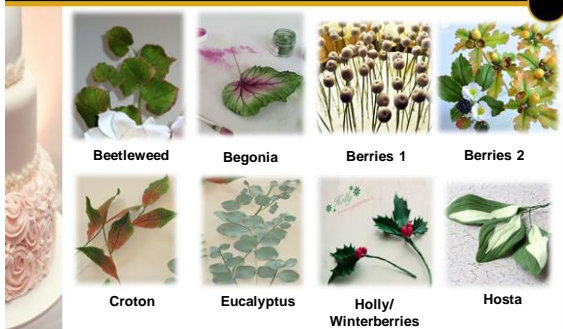
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## Gum Paste Filler Flowers and Sprays



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## Gum Paste Leaves



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## Gum Paste Leaves



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## Wedding Cake

- Coordinating Wedding Cake Production
  - Build a good relationship with clients
  - Close communication with the clients
  - Design
    - The possibility of wedding cake designs is endless
    - Designing of the structural support
    - Materials for the decorations

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## Wedding Cake

- Coordinating Wedding Cake Production
  - Planning
    - Describe clients the philosophy and difference from the competitors
    - Collect as much information about the wedding as possible
    - Provide basic information about pricing

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## Wedding Cake

### ■ Coordinating Wedding Cake Production

- Planning
  - Date, Time and Venue
    - Refrigeration
    - Air conditioning
    - Inside or outside
    - Day or night
    - Server for the cake
  - Size
    - Determined by the number of guests
    - Top tier
    - Richer cakes yield more than lighter cake

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## Wedding Cake

### ■ Coordinating Wedding Cake Production

- Planning
  - Portfolio
    - Visual aid helps to picture the actual cake
    - Photographs from the works in the past or from magazines and books
  - Selecting Style
    - Ask for their preference
    - Be prepared to make recommendations
    - Possibility of multiple flavors
    - Cake tasting
    - Match the appearance with the theme of the wedding
    - Up-sell the cake

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## Wedding Cake

### ■ Coordinating Wedding Cake Production

- Planning
  - Contract and Deposit
    - Include detailed information
    - Determine the price of deposit
  - Assembly and Transportation
    - Transport unassembled with few exceptions
    - Secure the cake boxes in the transporting vehicle
    - Bring hand tools and icings to prepare for the case of damage

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## Wedding Cake

### ■ Coordinating Wedding Cake Production

- Pricing a Wedding Cake
  - Labor costs
  - Food costs
  - Equipment costs

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## Wedding Cake

### ■ Coordinating Wedding Cake Production

- Production
  - Day 1: Pastillage, Gum paste, Fondant or Frosting
  - Day 2: Bake the cake
  - Day 3: Fill the cakes and icing
  - Day 4: Cover with fondant and finalize decorations
  - Day 5: Transport the cake

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## Conclusion

- Proper mise en place and understanding of all components and equipment functions is required
- Practice and experience helps to execute cake assembly

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