

see reverse side for
exact dates & times

Instructor
Claudia Lowe of
Claudia Marie Design
a Paul Bradford student and a
certified Wilton Method
Instructor



DIY Weddings

Starting January 2017

*Wedding and Shower
themed decorating for*

Cookies

Cakes

Candy

Cupcakes

Cake Pops

To Register:

Class fees are per person per class.

Register by phone (916-572-0693)
or email for free or fee classes.
ClaudiaMarieDesign@ymail.com

Supply list provided upon paid
registration as course fees do not
include supplies

These classes are held at Hobby
Lobby Arden Way but not offered by
Hobby Lobby; please register directly
with the Instructor.



Cakes, Cupcakes, Candy

The Art of Foodcrafting

see reverse side for more classes

Colorful Cupcakes*—learn easy buttercream decorating techniques that you can combine to create unique designs; decorate irresistible cupcakes using rosettes, drop flowers, and other buttercream basics. a Wilton Method class
ages 13+ all skill levels 22.50/person

Wilton Buttercream Skills*—Condensed Course I—easy to learn techniques for decorating cakes, cupcakes, cookies, as well as sandwiches, fruit, and crudité.
ages 13+ 27.50/person 2 session series all skills levels

Candy Making—discover the fun of candy making with confectionary melts and tools; learn how to dip, drizzle, and mold to make your own candy treats for parties, snacking, gift giving. ages 16+ all skill levels 22.50/person

Cake Hacks—you don't have to bake to decorate! with some simple decorating techniques learn how to take a store bought cake and personalize them for the person, theme, event, or occasion. free demo ages 13+ all skill levels

Cupcake Hacks—you don't have to bake to decorate! with easy decorating techniques learn how to take store bought cupcakes and personalize them for person, theme, event, or occasion. free demo ages 13+ all skill levels

Cookie Hacks—you don't have to bake to decorate! with easy decorating techniques learn how to take store bought or homemade cookies and personalize them for the person, theme, event, or occasion.
free demo ages 13+ all skill levels



September 2016

September 2 Tall Cakes*
12:30pm-2:30pm

September 2 Appetizer Hacks (free)
2:30pm-4:30pm

September 2 Buttercream Roses & Leaves
4:30pm-6:30pm

September 16 Cake Pops!*12:30pm-2:30pm

September 16 Cake Hacks (free)
2:30pm-4:30pm

September 16 Fondant Roses & Leaves
4:30pm-6:30pm

October 2016

October 7 Tall Cakes*
12:30pm-2:30pm

October 7 Cookie Hacks (free)
2:30pm-4:30pm

October 7 Buttercream Skills*
(session 1 of 2) 4:30pm-6:30pm

October 21 Cake Pops!*12:30pm-2:30pm

October 21 Cupcake Hacks (free)
2:30pm-4:30pm

October 21 Buttercream Skills*
(session 2 of 2) 4:30pm-6:30pm

November 2016

November 4 Painting Cakes
12:30pm-2:30pm

November 4 Cake Hacks (free)
2:30pm-4:30pm

November 4 Buttercream Skills*
(session 1 of 2) 4:30pm-6:30pm

November 18 Winter Wonderland Cupcakes*
12:30pm-2:30pm

November 18 Appetizer Hacks (free)
2:30pm-4:30pm

November 18 Buttercream Skills*
(session 2 of 2) 4:30pm-6:30pm

December 2016

December 2 Tall Cakes*
12:30pm-2:30pm

December 2 Cake Hacks (free)
2:30pm-4:30pm

December 2 Autumn Candy Melts*
4:30pm-6:30pm

December 16 Winter Wonderland Cupcakes*
12:30pm-2:30pm

December 16 Appetizer Hacks (free)
2:30pm-4:30pm

December 16 Autumn Cupcakes*
4:30pm-6:30pm

classes are \$22.50/person unless otherwise stated
certain restrictions and conditions apply for all classes
please visit our website for more information

*Wilton Method Classes
dates and times, fees and classes subject to change without notice
www.ClaudiaMarieDesign.com

Class and Course Policy

Registration – We recommend registering at least seven days before a class is scheduled to begin. This allows us more time to prepare for the number of attendees and for participants to acquire their supplies. It is necessary to pre-register for the free demo classes. Of course, we will accept registrations up to 24 hours in advance of the class or course, however, the earlier the better.

Payment will be accepted at the time of registration. We cannot guarantee walk-ins or being able to pay at the door. Payment must be received in advance of class participation*.

DON'T MISS AN OPPORTUNITY – Pre-register seven days in advance of the start date of class.

How to register*:

Register by email with a major credit or debit card (ClaudiaMarieDesign@ymail.com)

Register by fax with a major credit or debit card (916-572-0693)

Register by mail with a major credit or debit card, cashier's check, or money order (request address)

Register by phone with a major credit or debit card (916-572-0693)

Cancellations/Refunds –Paid tuition guarantees a seat in class therefore class fees are not refundable due to a student being a "no show" on the day of class. Should the class be postponed or cancelled by the instructor, you have the option to transfer to another class or course of the same value or obtain a full refund. If you are unable to attend your class, you will be issued class credit that will only be applicable to classes and courses offered by Claudia Lowe at Hobby Lobby. To request a class credit or if applicable, a refund, please request in writing by email, mail, or fax . You will receive confirmation when we have issued the credited. We do not issue refunds unless the instructor cancels the class or course.

Attendance –Please arrive a few minutes early to check attendance and to promptly begin the class. Only paid students are permitted in the classroom during scheduled classes – we are unable to accommodate guests or children. Smoking is not permitted at any time on any of the premises. We cannot provide for missed classes as we do not offer make up classes.

Class Prerequisites – It is important that you begin with a class that is well matched with your level of knowledge and experience as well as interest. Some classes and courses are progressive so you will be learning new skills during each class and also using the skills that you have learned in previous classes.

Candy Making Classes – We teach this class as a combination of hands-on and demonstration.

Class Supplies – Supply lists are provided for classes or courses upon paid registration. There are also supplies that we recommend you bring from home. Typically these will be things like gallon size zip-lock bags, paper towels for clean up, wax or parchment paper, food gel coloring, frosting, cups or bowls for mixing, etc. In the more advanced classes we will ask you to bring supplies that you received in previous classes. It is important to bring these supplies so that you can benefit the most from your class. Bringing baked goods to decorate in class is optional as we can still teach and learn the techniques on practice boards and wax or parchment paper.

Foodcrafting Class/Course Registration



Name _____ Date _____

Classes/Courses Registering for:

Course/Class Title	Date of Course/Class	Time	Course/Class Fee
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

Total Amount Due \$ _____

Method of Payment: Credit Card Debit Card Cashier's Check Money Order

Name on Card _____

Signature _____

Card# _____

Exp Date _____ CVV# _____

Address _____

City/State/Zip _____

Claudia Lowe
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