



# Blossom Cakes Course Schedules

updated on 3 January 2023



THE *Blossom Cakes* SCHOOL





Blossom Cakes X PME Professional Diploma Course

# Mastering the Art of Cake Decorating



## PME Professional Diploma Course

The course is divided into three completely separate modules:

- ☑ Sugar Paste Module
- ☑ Sugar Flowers Module
- ☑ Royal Icing & Piping Module

Each module is a minimum of 25 hours duration

Students will receive a diploma certificate at the end of the course if they have completed all the required techniques to a required standard

It is not essential to begin the diploma course with which module first or end all three modules in a row unless you wish to gain the Masters Certificate

The Masters Certificate will only be awarded to the students who have completed all three modules successfully.

### PME Diploma Course by Blossom Cakes

- ☑ Our course has won numerous awards since its inception in 2011, including the award for the highest number of students internationally and the highest honour of the PME Professional Diploma International Award of Excellence.
- ☑ Each tutor holds a PME Professional Diploma Teacher Training Certificate with a strict renewal process each year to ensure high standards are maintained.
- ☑ The content of the course is based on our years of teaching experience. It incorporates the latest trends in cake and industry expertise to ensure that students can master various practical skills.
- ☑ The course is simple to deep, suitable for beginners or cake decorating lovers who want to improve their skills.
- ☑ We use a small class teaching model to allow the instructors to have sufficient time to take care of each student to ensure that students can fully master all skills.
- ☑ We will provide you with all the tools you will need to use during the lesson, and no need to bring your own to the class every time.



Please click the web link for course details, WhatsApp or phone us for any inquiry.







## PME Professional Diploma Course

- We offer a variety of classes, including 4-day intensive, weekend and evening classes.
- Tuition: HK\$5,200.00
- The tuition fee includes Course Book, Diploma Certificate, and all materials.
- We will provide you with all the tools you will need to use during the lesson, and no need to bring your own to the class every time.
- All students will receive a course kit that has most of the tools upon completion of the course.

Date	Time	Instructor	Details/Registration
<b>Sugar Paste Module</b>			
10/1, 11/1, 17/1, 18/1 (Tue/Wed)	10:00am - 5:30pm	Shirley Kwan	<a href="#">Details+SignUp &gt;&gt;</a>
16~19/1 (Monday to Thursday)	10:00am - 5:30pm	Peggy Wong	<a href="#">Details+SignUp &gt;&gt;</a>
31/1~3/2 (Tuesday to Friday)	10:00am - 5:30pm	Shirley Kwan	<a href="#">Details+SignUp &gt;&gt;</a>
5/2, 12/2, 19/2, 26/2 (Sunday)	10:00am - 5:30pm	Peggy Wong	<a href="#">Details+SignUp &gt;&gt;</a>
27/2~2/3 (Monday to Thursday)	10:00am - 5:30pm	Shirley Kwan	<a href="#">Details+SignUp &gt;&gt;</a>

### Sugar Flowers Module

9~12/1 (Monday to Thursday)	10:00am - 5:30pm	Peggy Wong	<a href="#">Details+SignUp &gt;&gt;</a>
7/2, 8/2, 14/2, 15/2 (Tue/Wed)	10:00am - 5:30pm	Shirley Kwan	<a href="#">Details+SignUp &gt;&gt;</a>
6~9/3 (Monday to Thursday)	10:00am - 5:30pm	Peggy Wong	<a href="#">Details+SignUp &gt;&gt;</a>

### Royal Icing & Piping Module

3~6/1 (Tuesday to Friday)	10:00am - 5:30pm	Shirley Kwan	<a href="#">Details+SignUp &gt;&gt;</a>
30/1~2/2 (Monday to Thursday)	10:00am - 5:30pm	Peggy Wong	<a href="#">Details+SignUp &gt;&gt;</a>
9/2, 10/2, 16/2, 17/2 (Thu/Fri)	10:00am - 5:30pm	Shirley Kwan	<a href="#">Details+SignUp &gt;&gt;</a>





# Five Star Sugar Artist

★ ★ ★ ★ ★



## PME Five Star Sugar Artist Programme

A competition-level training course:

- ☑ Designed for those students who have already completed their PME Masters Certificate.
- ☑ Our tutors Peggy Wong and Shirley Kwan are the first 'Honorary PME Five Star Sugar Artists' and the first approved teachers for the new course 'Five Star Sugar Artist'. They will guide you step-by-step to get into the elite group of PME Five Star Sugar Artists.
- ☑ The five stars are the five awards you can achieve. Each star represents a different sugar artist skill that is truly a sign of a Five Star Sugar Artist. Every time you achieve a star, you can wear an extra star on your medal. When you earn your fifth star, you will receive the Final Certificate and be able to call yourself a "PME Five Star Sugar Artist", the most honourable award. You will be able to wear your medal with five stars very proudly on your chef's jacket.

The Five Stars can be completed in any order:

- Rolled Fondant Dessert Table
- Royal Icing and Piping
- Sugar Flowers
- Modelling
- Sculpted Cakes

Course Registration

- ☑ The application requires a personal photo and a personal profile.
- ☑ The total registration cost, including the course manual, medal, certificate, and inclusion on the PME School website, is HK\$3,500.00 per student.
- ☑ We will send the photo of the final piece of each course to the PME UK once the first star has been completed or to reach each star. The image will be published on the PME School website to demonstrate the student's progress.



Please click the web link for course details, WhatsApp or phone us for any inquiry.





## Five Star Sugar Artist - Rolled Fondant Dessert Table



### Rolled Fondant Dessert Table

Date: 15/1 (Sunday) - Training Workshop

11~12/2 (Saturday to Sunday) - Final Project Workshop

Time: 10:00am - 5:30pm

Instructor: Peggy Wong

Fee: HK\$3,900

[Details+SignUp >>](#)

## Five Star Sugar Artist - Royal Icing & Piping



### Church Steeple

Date: 13~16/2 (Monday to Thursday)

Time: 10:00am - 6:30pm

Instructor: Peggy Wong

Fee: HK\$4,800

[Details+SignUp >>](#)

## Five Star Sugar Artist - Sugar Flowers



### Botanic Flowers

Date: 20~23/2 (Monday to Thursday)

Time: 10:00am - 6:30pm

Instructor: Peggy Wong

Fee: HK\$4,500

[Details+SignUp >>](#)



SQUIRES KITCHEN  
INTERNATIONAL SCHOOL  
*the confidence to create*  
ENGLAND

*Key Skills  
Certificate*

Blossom Cakes X Squires Kitchen



## Squires Kitchen International School Certificate Course

The course is divided into four separate modules:

- Sugar Flowers
- Royal Icing
- Sugarpaste
- Modelling

At the end of the course, you will receive a Certificate recognising you have completed the key skills to a required standard.

It is not essential to begin the certificate course with which module first or complete all four modules in a row unless you wish to be awarded the Master Certificate.

The Master Certificate will only be awarded once all four modules have been completed.

### SK Certificate Course by Blossom Cakes

- The content of the course is based on our years of teaching experience. It incorporates the latest trends in cake and industry expertise to ensure that students can master various practical skills.
- The course is simple to deep, suitable for beginners or cake decorating lovers who want to improve their skills.
- We use a small class teaching model to allow the instructors to have sufficient time to take care of each student to ensure that students can fully master all skills.
- We will provide you with all the tools you will need to use during the lesson, and no need to bring your own to the class every time.

Please click the web link for course details,  
WhatsApp or phone us for any inquiry.







## Squires Kitchen International School Certificate Course

\*The tuition fee includes Course Notes, Certificate, and all materials.

\*We will provide you with all the tools you will need to use during the lesson, and no need to bring your own to the class.

\*The course includes an HK\$800 cash voucher for purchasing Squires Kitchen products.



*Key Skills*  
*Certificate*  
SUGAR FLOWERS



### Sugar Flowers

Date: 3~5/1 (Tuesday to Thursday)

Time: 10:00am - 6:30pm

Instructor: Peggy Wong (SK Accredited Tutor)

Fee: HK\$5,200

[Details+SignUp >>](#)

Date: 25/2, 4/3, 11/3 (Saturday)

Time: 10:00am - 6:30pm

Instructor: Peggy Wong (SK Accredited Tutor)

Fee: HK\$5,200

[Details+SignUp >>](#)



*Key Skills*  
*Certificate*  
ROYAL ICING



### Royal Icing

Date: 4/2, 11/2, 18/2 (Saturday)

Time: 10:00am - 6:30pm

Instructor: Peggy Wong (SK Accredited Tutor)

Fee: HK\$5,200

[Details+SignUp >>](#)

New classes for other modules will be available soon.

Please click the web link for course details,  
WhatsApp or phone us for any inquiry.



ICING COOKIE DECORATING CERTIFICATE COURSE  
JAPANESE NERIKIRI ART CERTIFICATE COURSE  
JAPANESE NERIKIRI ART MASTER CERTIFICATE COURSE  
HIGASHI & HANNAMAGASHI CERTIFICATE COURSE  
MIZUGASHI ART CERTIFICATE COURSE  
DECORATING MERINGUE COOKIES CERTIFICATE COURSE  
CAKE POPS CERTIFICATE COURSE

DELECTABLE  
DELIGHTS



一般社団法人  
日本サロネーゼ協会



## JSA Certificate Course

"Give life to a radiance woman, turn your hobby into wealth."  
~ Bringing the lifework called SALONAISE to the woman of the future~

The Japan Salonaise Association (JSA) idea is to inspire women to develop their hobbies while raising children or working. Even beginners can start teaching their classes and share their knowledge with like-minded friends in their spare time.

- We are a JSA certified classroom.
- Our instructors Peggy Wong, Ringo Au-Yeung and Agnes Tang, are all certified instructors of JSA and have years of teaching experience.

### JSA Course Features

- The coursebook includes complete step-by-step pictures, and even beginners can obtain a lecturer certificate in a short time (coursebooks are available in Chinese only).
- The course fee includes the required materials and tools, which the student can take home after class for practising the techniques learned.
- The association continues to adopt the most advanced techniques globally and develop new courses so that lecturers can always be at the forefront of the industry.
- Small class teaching to ensure teacher-student interaction.
- After completing the certification course and paying the annual membership fee, you will become an accredited tutor and a member of the JSA Association.
- After obtaining the JSA qualification, you can start to teach your classes.
- After completing the introductory certificate course, you are entitled to attend advanced lecturer certificate courses to enhance your techniques.

We currently have the following certificate courses available:

- Icing Cookie Decorating Certificate Course
- Japanese Nerikiri Art Certificate Course
- Japanese Nerikiri Art Master Certificate Course
- Higashi & Hannamagashi Certificate Course
- Mizugashi Art Certificate Course
- Manju Art Instructor Certificate Course **~NEW COURSE~**
- Decorating Meringue Cookies Certificate Course **~NEW COURSE~**
- Cake Pops Certificate Course

Please click the web link for course details,  
WhatsApp or phone us for any inquiry.







## JSA Decorating Meringue Cookies Instructor Certificate Course

Date: 18~19/1 (Wednesday to Thursday)

Time: 10:30am - 5:00pm

Instructor: Agnes Tang (JSA Accredited  
Instructor)

Course Fee: HK\$7,500

[Details+SignUp >>](#)

Date: 15~16/2 (Wednesday to Thursday)

Time: 10:30am - 5:00pm

Instructor: Agnes Tang (JSA Accredited  
Instructor)

Course Fee: HK\$7,500

[Details+SignUp >>](#)

Date: 25~26/2 (Saturday to Sunday)

Time: 10:30am - 5:00pm

Instructor: Agnes Tang (JSA Accredited  
Instructor)

Course Fee: HK\$7,500

[Details+SignUp >>](#)



## JSA Japanese Nerikiri Art Instructor Certificate Course

Date: New schedule coming soon!

Time: 10:00am - 6:00pm

Instructor: Ringo Au-Yeung (JSA Accredited  
Instructor)

Course Fee: HK\$11,860

\*If the scheduled class time of the JSA Certificate Course is not suitable for you, you can contact us to make an appointment for the class.





## JSA Mizugashi Art Certificate Course

Date: New schedule coming soon!

Time: 10:00am - 5:30pm

Instructor: Ringo Au-Yeung (JSA Accredited Instructor)

Course Fee: HK\$12,400



## JSA Japanese Nerikiri Art Master Certificate Course

Date: New schedule coming soon!

Time: 10:00am - 5:00pm

Instructor: Ringo Au-Yeung (JSA Accredited Instructor)

Course Fee: HK\$13,100



## JSA Icing Cookie Decorating Certificate Course

Date: New schedule coming soon!

Time: 10:00am - 6:00pm

Instructor: Peggy Wong (JSA Accredited Instructor)

Course Fee: HK\$9,800

\*If the scheduled class time of the JSA Certificate Course is not suitable for you, you can contact us to make an appointment for the class.





## JSA Higashi & Hannamagashi Certificate Course

Date: New schedule coming soon!

Time: 10:00am - 4:30pm (first day)

10:00am - 3:30pm (second day)

Instructor: Ringo Au-Yeung (JSA Accredited Instructor)

Course Fee: HK\$8,600



## JSA Manju Art Instructor Certificate Course

Date: New schedule coming soon!

Time: 10:00am - 5:30pm

Instructor: Ringo Au-Yeung (JSA Accredited Instructor)

Course Fee: HK\$9,830

\*If the scheduled class time of the JSA Certificate Course is not suitable for you, you can contact us to make an appointment for the class.





# Learn sugarcraft & cake decorating.

Sign up for one of our classes



## Featured Courses and Hands-on Workshops

From basic cake decorating skills to elaborate sugar creations, you can learn it all here from our team and other highly regarded teachers.

Our famed cake masters come from all over the world and possess extraordinary talent in their field. Some are already household names, having published books, taught internationally and established a worldwide following. They have come together to share skills in our school regularly.

## Upcoming Courses & Workshops

正月菓子 .

crafting with love  
RINGO AU-YEUNG & BLOSSOM CAKES

Wagashi Nerikiri Lesson 1  
練切和菓子第一課

### First Month Wagashi - Wagashi Nerikiri Lesson 1

Date: 8/1 (Sunday)

Time: 1:30pm - 5:30pm

Instructor: Ringo Au-Yeung

Fee: HK\$850

[Details+SignUp >>](#)

Date: 15/1 (Sunday)

Time: 1:30pm - 5:30pm

Instructor: Ringo Au-Yeung

Fee: HK\$850

[Details+SignUp >>](#)

crafting with love  
AGNES TANG & BLOSSOM CAKES

FORTUNE RABBIT  
MERINGUE COOKIES

### Fortune Rabbit Meringue Cookies

Date: 14/1 (Saturday)

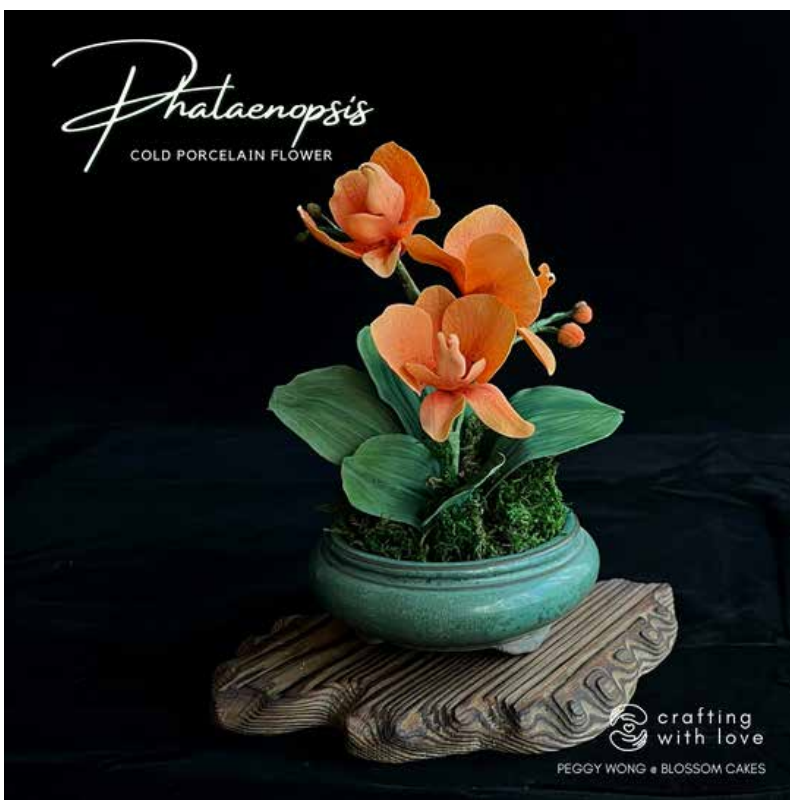
Time: 1:30pm - 5:00pm

Instructor: Agnes Tang

Fee: HK\$520

[Details+SignUp >>](#)





## Phalaenopsis - Cold Porcelain Flower Class

Date: 14/1 (Saturday)

Time: 10:00am - 4:30pm

Instructor: Peggy Wong

Fee: HK\$1,200

[Details+SignUp >>](#)



## Wafer Paper Flowers Certificate Course by Peggy Wong (Single Lessons Available)

Date: 3/2, 10/2, 17/2, 24/2 (Friday)

Time: 10:00am - 6:00pm

Instructor: Peggy Wong

Fee: HK\$4,800

[Details+SignUp >>](#)

The course is four days, and the tuition fee is HK\$4,800. **You can also register for each lesson separately**, with tuition fees ranging from HK\$1,100 to HK\$1,500 per lesson. Click the above hyperlink for details.



## Fondant Modelling Certificate Course by Shirley Kwan (Single Lessons Available)

Date: 4/2, 11/2, 18/2, 25/2 (Saturday)

Time: 10:00am - 6:00pm

Instructor: Shirley Kwan

Fee: HK\$4,800

[Details+SignUp >>](#)

The course is four days, and the tuition fee is HK\$4,800. **You can also register for each lesson separately**, with tuition fees HK\$1,280 for 1-day class and HK\$2,500 for 2-day class. Click the above hyperlink for details.





## Valentine Bear Meringue Cookies

Date: 5/2 (Sunday)

Time: 1:30pm - 5:00pm

Instructor: Agnes Tang

Fee: HK\$520

[Details+SignUp >>](#)

Date: 10/2 (Friday)

Time: 1:30pm - 5:00pm

Instructor: Agnes Tang

Fee: HK\$520

[Details+SignUp >>](#)



## Cold Porcelain Flowers Certificate Course by Peggy Wong (Single Lessons Available)

Date: 3/3, 10/3, 24/3, 31/3 (Friday)

Time: 10:00am - 6:30pm

Instructor: Peggy Wong

Fee: HK\$5,200

[Details+SignUp >>](#)

\*The course is four days, and the tuition fee is HK\$5,200. You can also register for each lesson separately; the tuition fee for one day's lesson is HK\$1,500. Click the above hyperlink for details.





Thank you!

We can arrange private classes for individuals or groups, and our team has extensive experience teaching students at various skill levels. To obtain a quote for a private class, please WhatsApp or email us!

