



# The Wilton School

of Cake Decorating and Confectionery Art<sup>SM</sup>

2022 CLASS CATALOG



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There are great classes for everyone at The Wilton School! This catalog is organized to help you find the types of classes that are right for you.

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Based on The Wilton Method of Cake Decorating, these specialized classes provide a comprehensive education in the fundamentals of baking and decorating. Develop skills to decorate with versatility at a professional level. The Master Series consists of five unique classes covering piping, fondant, gum paste, sugar art and baking.

## DECORATING 101 CLASSES ..... 4

Build a foundation of skills through introductory classes about popular decorating techniques.

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Create a memorable experience learning baking and decorating skills with friends and family.

**Wilton provides all tools and materials used in classes at The Wilton School, except where noted. The images in this catalog may not be exact representations of the actual projects made in class.**

**Classes are intended for teens and adults (14 years and older) unless otherwise specified.**



The Wilton School is approved by the Division of Private Business and Vocational Schools of the Illinois Board of Higher Education.





## MESSAGE FROM THE DIRECTOR OF THE WILTON SCHOOL

Welcome to the 2022 Wilton School year!

As new and unexpected challenges continue to affect our world, we are so honored that the Wilton School has remained a creative destination for aspiring bakers and decorators. For more than 90 years, Wilton has been at the forefront of teaching and inspiring students of all backgrounds, and today we are committed to continued excellence in cake decorating and baking education in a safe environment.

The Wilton School of Cake Decorating and Confectionery Art is where it all started, attracting students from more than 165 different countries, all 50 states, and even the tiniest of islands. The most rewarding aspect of my 35+ years of teaching is seeing the wonderful things students go on to achieve after taking classes at the Wilton School. Our Master Series in particular opens so many doors for passionate beginners looking to become masters of the art, whether as a hobby or a future career.

Since 1929, The Wilton School has graduated thousands of master decorators and taught so many others of all ages. One thing all our students have in common is their excitement and dedication to learn from the world's most respected brand in decorating. Whether we're teaching children their very first cake decorating techniques, or helping professionals hone their baking skills, the Wilton School has a class for everyone. Our trusted history of baking, decorating, creating and teaching has always been at the heart of Wilton, and we promise to continue to always bring you our best.

Warmest Regards,  
Sandy Folsom, Director  
The Wilton School of Cake Decorating







## MASTER SERIES

Whether you are a beginner or a seasoned professional, our Master Series is an exceptional opportunity to take your baking and decorating skills to the next level. The Wilton Master Series consists of five classes covering a wide range of techniques. You'll be taught by our expert instructors alongside peers from around the world who all share a passion for confectionery art. You will receive a certificate upon completion of each class.

### MASTER PIPING

This hands-on master class is the ultimate foundation for aspiring cake decorators. You will master basic piping techniques, as well as new ways to modernize the classic methods originally taught by our founder. Working alongside our seasoned professionals, you'll practice more than 40 different flowers and borders, concluding your experience by completing a three-tiered display cake.

**Tuition: \$1320    Registration: \$175**

**Dates:**

<b>January 24 - February 4</b>	<b>July 25 - August 5</b>
<b>May 16-27</b>	<b>October 3-14</b>
<b>June 13-24</b>	<b>November 7-18</b>

**Time: 7 am – 3 pm**

### MASTER GUM PASTE

Creating realistic flowers is more attainable than ever once you master the art of gum paste. Embrace your inner florist as you learn to roll, thin and furl petals to create a variety of wired and unwired flowers. You'll also learn to imprint, vein and color your arrangements for an incredible lifelike finish.

**Tuition: \$375    Registration: \$125**

**Dates:**

<b>January 24-27</b>	<b>July 25-28</b>
<b>May 16-19</b>	<b>October 3-6</b>
<b>June 13-16</b>	<b>November 7-10</b>

**Time: 3:30 – 7 pm**

### MASTER FONDANT

When it comes to decorating with fondant, the possibilities are endless. Our fondant experts will teach you everything you need to know, including how to cover a cake with fondant. After you master the basics, you'll learn advanced techniques like marbling, texturizing and even modeling to really take your decorating to new heights.

**Tuition: \$375    Registration: \$125**

**Dates:**

<b>January 31 - February 3</b>	<b>August 1-4</b>
<b>May 23-26</b>	<b>October 10-13</b>
<b>June 20-23</b>	<b>November 14-17</b>

**Time: 3:30 – 7 pm**



### MASTER BAKING

It all starts with a well-baked cake. This class uses specific recipes to help you learn the various methods of whipping and folding, essential to a successful cake. Once your cakes are properly baked, you'll finish them off with a wide variety of fillings and icings. Soon you'll be able to bake up different types of cakes perfect for any occasion.

**Tuition: \$625    Registration: \$125**

**Dates:**

<b>January 21-23</b>	<b>July 22-24</b>	<b>Sept 30 - October 2</b>
<b>May 13-15</b>	<b>August 19-21</b>	<b>November 4-6</b>
<b>June 10-12</b>		

**Time: 9 am – 4 pm**

### MASTER SUGAR ART

If you're looking to add some special flair to your cake designs, our experts will teach you how to work with Isomalt by pulling, casting and spinning it into show-stopping pieces. You'll also learn sugar blowing techniques for shimmering, bubble-like balls and other sugar arts skills to help you stay on the cutting edge of pastry design.

**Must be 18 years or older to attend class.**

**Tuition: \$575    Registration: \$125**

**Dates:**

<b>January 29-30</b>	<b>June 18-19</b>	<b>October 8-9</b>
<b>May 21-22</b>	<b>July 30-31</b>	<b>November 12-13</b>

**Time: 8 am – 6 pm**



## BUNDLE AND SAVE!

Register for all five Master Classes and receive a 30% discount on tuition.

\*Students must register for all five Master Series classes at the same time to qualify for 30% tuition discount. 2022 series classes must be completed by 12/31/2022. If Master Series classes are not completed, refunds will be based on the discounted tuition of the unused classes. Registration fees are non-refundable and non-transferable.



Buttercream 101



Cookies 101



## DECORATING 101

Love to decorate or want to start? Our 101 series will help you learn the basics of decorating with buttercream, royal icing and fondant to make your favorite desserts something special.

### BUTTERCREAM 101

Our instructors will show you how to create your own custom cake design. You'll learn how to fill a cake and ice it smooth, color your icing and pipe decorations, like borders and rosettes.

**Tuition: \$95    Registration: \$25**

**Dates: January 15, March 18, April 9, June 4, July 16, August 13, September 17, October 15, December 2**

**Time: 9 am – 3 pm**

### CAKE POPS 101

A fun and popular treat! We'll show you how to make the cake pop mixture, as well as how to properly form, dip and decorate the cake pops with a variety of accents and fun designs.

**Tuition: \$95    Registration: \$25**

**Dates: April 23, October 1, December 17**

**Time: 9 am – 3 pm**

### COOKIES 101

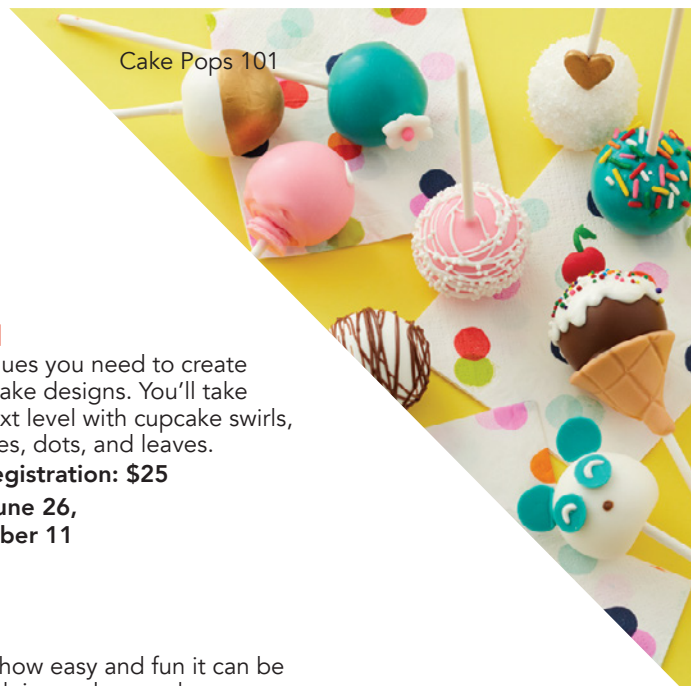
Embrace your inner cookie artist and learn how to create trendy design elements using royal icing. We'll show you basic flower making, plus how to achieve professional techniques like flooding, wet-on-wet icing and adding details with borders and 3-D accents.

**Tuition: \$95    Registration: \$25**

**Dates: January 22, February 5, March 12, April 2, April 30, June 11, July 9, August 6, September 24, October 22, November 12, December 3, December 10, December 16**

**Time: 9 am – 3 pm**

Cake Pops 101



### CUPCAKES 101

Learn all the techniques you need to create picture-perfect cupcake designs. You'll take your treats to the next level with cupcake swirls, basketweave, rosettes, dots, and leaves.

**Tuition: \$95    Registration: \$25**

**Dates: March 19, June 26, August 11, September 11**

**Time: 9 am – 3 pm**

### FONDANT 101

We'll teach you just how easy and fun it can be to flavor, color, marbleize and properly cover a cake. You'll also add a little extra flair to your cakes by molding fondant into shapes like three-dimensional flowers, leaves and borders.

**Tuition: \$95    Registration: \$25**

**Dates: January 23, April 8, September 18**

**Time: 9 am – 3 pm**

### GIFT CARD? YES PLEASE!

Treat your favorite baker or decorator to a day at the Wilton School! Wilton School gift cards are a sweet surprise for any occasion - we've got a class for everyone. To purchase, send us an email at [wiltonschool@wilton.com](mailto:wiltonschool@wilton.com) or call 630-810-2888.



# DECORATING 201

The 201 series offers specialty classes where you'll learn advanced techniques to continue building upon your skills and expanding your knowledge of cake decorating.



Learning  
Roses

5-HOUR CLASS .....

## LEARNING ROSES

You will learn how to use royal icing to make lifelike roses including the Victorian Rose and the famed Wilton Rose. We'll also show you how to create rosebuds, primroses and wild roses. This is a must for anyone who wants to perfect their rose and flower piping skills.

**Tuition: \$95      Registration: \$25**

**Dates: March 25, September 9**

**Time: 9 am – 3 pm**

6-HOUR CLASSES .....

## AIRBRUSHING & SCULPTING

In this class, students will learn how to sculpt a shaped cake and cover it with fondant. But the real experience in this class is learning how to airbrush to enhance your sculpted, carved cake with details to make a fun realistic dinosaur.

**Tuition: \$100      Registration: \$30**

**Dates: March 12, June 25,  
August 6, November 19**

**Time: 9 am – 4 pm**



Airbrushing  
& Sculpting

## BUTTERCREAM 201

We take decorating with buttercream a step beyond Buttercream 101. Learn how to add texturized finishes to the buttercream as well as fun piping techniques and palette icing painting to complete your unique cake.

**Tuition: \$100      Registration: \$30**

**Dates: March 26, July 6**

**Time: 9 am – 4 pm**



Buttercream 201



## CAKE POPS 201

You will love the elaborate cake pops made in this class! Learning how to shape your mixture into unique shapes and add fun designs will be key in this class. The surprise will be inside because you will also learn how to make a tasty marble mixture. Many unique options will be taught.

**Tuition: \$100    Registration: \$30**

**Dates: April 16, November 13**

**Time: 9 am – 4 pm**



Cake Pops 201

## COOKIES 201

Artistic cookies are all the rage! In this class, students will ice and decorate sugar cookies using advanced cookie decorating techniques. Enhance your basic skills while you learn exquisite decorating styles such as Cornelli lace, brush embroidery and painting on royal icing and fondant.

**Tuition: \$100    Registration: \$30**

**Dates: February 26, August 12**

**Time: 9 am – 4 pm**



Cookies  
201

## ROYAL ICING & BUTTERCREAM FLOWERS

Beautiful flowers happen in this class! We will teach you how to make flowers for every season using royal and buttercream icings. And you will learn how to use a flower nail—it is easier than you think! Flowers include: Spring—narcissus and tulips, Summer—daisy drop flower and bachelor button, Fall—sunflower and mum, Winter—poinsettia and Christmas rose.

**Tuition: \$100    Registration: \$30**

**Dates: June 3**

**Time: 9 am – 4 pm**



Royal Icing & Buttercream Flowers



# BAKING WITH THE PROS

Everyone loves to bake and taste the end result! Beginners and experienced bakers alike will learn new baking tricks and techniques from our professional pastry chefs for making cakes, breads, pastries and more with our many different baking classes. No experience needed to join in the fun!



Artisan Bread Making

5-HOUR CLASSES .....

## ARTISAN BREAD BAKING

Long to tear into hot, homemade fresh-baked bread? Learn the basics of three different hand-crafted breads, and the secret to making them. Students will learn to measure, mix, proof and bake doughs into focaccia, Japanese milk bread and pretzel rolls.

**Tuition: \$115 Registration: \$35**

**Date: April 9, November 20**

**Time: 9 am – 3 pm**

## COOKIES 3 WAYS

Triple your cookie baking experience! In this class, students learn how to make one basic cookie dough recipe and three different techniques—drop, roll-out and cut-out—to make three different cookies: almond velvet, checkerboard and lemon poppy seed.

**Tuition: \$115 Registration: \$35**

**Dates: September 10, December 10**

**Time: 9 am – 3 pm**



Cookies 3 Ways

## DOUGHNUTS

Learning doughnut-making skills is sure to please everyone in your family. We'll show you how to make a variety of doughnuts and glazes, as well as filled Bismarck doughnuts. Then we'll show you how to make your doughnuts more enticing with assorted toppings, like sprinkles, nuts and sugars.

**Tuition: \$115 Registration: \$35**

**Dates: February 5, September 24**

**Time: 9 am – 3 pm**

## GOURMET CUPCAKES

Learn how to make cupcakes as good as the ones at your favorite gourmet bakery. Using high-quality ingredients, we'll teach you how to give your cupcakes unique and delicious flavors, plus how to make a tasty buttercream icing to top your sophisticated treats. Students will make two kinds of crowd-pleasing cupcakes, learning every step along the way.

**Tuition: \$115 Registration: \$35**

**Dates: February 13, April 24, October 16**

**Time: 9 am – 3 pm**



Doughnuts



## PIES

We'll teach you the right way to mix, roll and shape your crust so it's perfect every time. Each class features seasonal pie recipes that you will make and take home. Whether you're a beginning pie maker or a pie-baking pro, we have ideas, hints and recipes to share with you!

**Tuition: \$115    Registration: \$35**

### Dates:

**Lemon Meringue & Banana Cream: April 10**

**Chocolate with Whipped Cream & Cherry: June 25**

**Apple & Pumpkin: November 19**

**Time: 9 am – 3 pm**



Macarons

## 6-HOUR CLASSES .....

## BREAKFAST PASTRIES

Long to wake up your family to the aroma of fresh-baked breakfast, sweet and delicious? In this class, we will cover how to work with yeast doughs, perfect for breakfast. We will teach you how to make cinnamon rolls with a glaze, plus the tastiest coffee cake ever.

**Tuition: \$115    Registration: \$35**

**Dates: March 26, October 23**

**Time: 9 am – 4 pm**



Pies

## FRENCH PASTRIES

Experience the satisfaction of being able to recreate your favorite French pastries all on your own! We'll cover how to make pâte à choux as well as your own filling for eclairs. You'll also learn how to make the perfect lemon tart, with a tender crust and just the right amount of tasty lemon filling. Top it off with homemade whipped cream.

**Tuition: \$115    Registration: \$35**

**Dates: February 19, July 9**

**Time: 9 am – 4 pm**



Breakfast Pastries





Italian Pastries

### ITALIAN PASTRIES

Love Italian desserts, like cannoli and zeppole? In this class you will learn to make these favorites. We'll teach you how to measure, mix and roll the doughs, to fry cannoli and bake zeppole, plus how to prepare the fillings for both.

**Tuition: \$115    Registration: \$35**

**Dates: March 19, September 11**

**Time: 9 am – 4 pm**



Vegan Baking

### VEGAN BAKING

Are you a newbie vegan baker? In this class, you will learn alternate recipe substitutions and recipe tweaks so you can enjoy favorite desserts without using any animal products at all. Students will measure and mix batter from scratch to make three vegan snack cakes: chocolate, vanilla and marble. Vegans and non-vegans alike will love learning how to make an exquisite Bananas Foster Chocolate Cheesecake dessert.

**Tuition: \$115    Registration: \$35**

**Snack Cakes - January 15**

**Bananas Foster Chocolate Cheesecake - April 30**

**Time: 9 am – 4 pm**

2-DAY CLASSES .....

### DESSERTS AROUND THE WORLD

Designed for the intermediate baker, this class takes you around the world to enjoy the sweetest desserts. Students will make tiramisu from Italy, baklava from Greece, beignets from France, and pineapple empanadas from Mexico.

**Tuition: \$225    Registration: \$75**

**Dates: June 4-5, December 17-18**

**Time: 9 am – 4 pm**



Desserts Around the World



# BAKING BASICS

Start here when you want to become a best baker...a creative dessert maker...a sweet-treat crafter extraordinaire—all while having fun at the same time! These three-hour classes are designed for the novice baker.

## FAMILY FAVORITES

In this class, students will learn how to bake from scratch. We will teach you how to properly measure and mix ingredients, prepare the pans, bake, cool and decorate—from start to finish!

**Tuition: \$50    Registration: \$25**

**Brownies: February 18, August 13, Time: 1-4 pm**

**Orange Chiffon Cake: February 18, April 22, August 13, Time: 9am-12pm**

**Flourless Chocolate Cake: April 22, Time: 1-4pm**

**Whoopie Pies: March 18, October 14, Time: 9am-12pm**

## BASIC BREAD

Be a bread baker! In this class, we will teach you how easy it is to bake bread! Learn the 12 steps of yeast dough production and the differences between fresh and dry yeasts. Students will mix, proof and bake dough into wheat bread and rolls. Plus, make a homemade butter. Instructor will demonstrate rolling techniques with dough to show students how to achieve a professional-looking breadbasket.

**Tuition: \$50    Registration: \$25**

**Dates: March 27, May 28, September 18**

**Time: 9 am – 1 pm**

## CHURROS

Go international as you learn to make this traditional Spanish, Portuguese, Mexican and southwest fried pastry. Students will learn how to make the churro pastry dough, fill a pastry bag, fry them and make two tasty dipping sauces.

**Tuition: \$50    Registration: \$25**

**Dates: April 29, September 9**

**Time: 6 – 9 pm**

## IRISH LIQUEUR CUPCAKES

Go for the taste of the Irish and learn to make these delicious chocolate stout cupcakes. You'll fill them with a whiskey-infused chocolate ganache and top with an Irish cream-spiked buttercream icing. Perfect for a pre-St. Patrick's Day celebration for you and a few friends!

**Tuition: \$50    Registration: \$25**

**Dates: March 11**

**Time: 6 – 9 pm**



Family Favorites:  
Orange Chiffon Cake



Churros



Irish Liqueur Cupcakes



# KIDS' CLASSES

These Wilton classes are designed just for kids to introduce them to the awesome activities of baking and decorating. Along the way, kids learn lifelong culinary skills, express their creativity and have fun!



Kids' Decorating Camp

## KIDS' DECORATING CAMP

**For kids 10 and up**

Kids will learn the basics of cake, cupcake and cookie decorating using buttercream and fondant. They'll also be taught how to model with fondant and use simple piping techniques to finish off their projects.

**Tuition: \$120 Registration: \$60**

**Dates: : March 30-31, July 6-7, December 29-30**

**Time: 10 am – 4 pm**

## KIDS' BAKING CAMP

**For kids 10 and up**

We will teach kids from start to finish how to properly mix, bake, fill and ice the cakes. They will learn how to make a sprinkle cake with vanilla buttercream as well as a chocolate cake with fudge icing.

**Tuition: \$120 Registration: \$60**

**Dates: June 27-28, August 1-2**

**Time: 10 am – 4 pm**



Kids' Baking Camp

## KIDS' CUPCAKE FUN

**For kids 10 and up**

Kids will learn buttercream skills to decorate cupcakes in fun, imaginative designs. Students will be taught proper icing consistency and simple piping techniques to decorate nine pre-baked cupcakes.

**Tuition: \$60 Registration: \$35**

**Dates: January 17, April 2, June 9,**

**July 19, August 8**

**Time: 10 am – 3 pm**

## KIDS' CREATIVE CAKES – IMPOSTERS!

**For kids 10 and up**

These cakes are incognito! Kids will learn to decorate cakes in two surprising ways.

### Pancake Cake

Have fun learning how to decorate this imposter cake by learning different techniques, plus making and preparing the icing. Students will fill, stack, ice and decorate a cake using 3-D decorations.

### Ice Cream Bar Cake

Kids will learn colorful piping techniques to decorate their cake in a unique design. Our instructors will teach them to fill, stack, ice and decorate their cakes to pull off an adorable surprise.

**Tuition: \$60 Registration: \$35**

**Dates:**

**Pancake Cake: February 21, October 10**

**Ice Cream Bar Cake: June 8**

**Time: 10 am – 3 pm**



Kids' Creative Cakes



### KIDS' CAKE POPS

For kids 10 and up

Cake pops are made for kids, and now they can make their own. We'll teach them how to combine just the right amount of cake crumbs and buttercream icing to create tasty cake pops in fun designs.

Tuition: \$60      Registration: \$35

Dates: April 1, June 28, July 20, August 9

Time: 10 am – 3 pm



Kids' Cake Pops

KIDS BAKING CLASSES .....

### KIDS' BAKING CUPCAKES

For kids 10 and up

What will your kids free time look like? Make it sweet and full of cupcakes! In this class, kids have fun learning to make, bake and decorate cupcakes. They'll learn how to add fillings and icing to their cupcakes, as well as simple techniques with piping tips and buttercream icing.

Tuition: \$60      Registration: \$35

Dates:

Mint Chocolate Chip & Tie Dye: June 30, July 8

Marshmallow Cereal & Chocolate-Dipped

Strawberry: March 29, June 16

Time: 10 am – 3 pm



Kids' Baking Cupcakes

### KIDS' HOLIDAY COOKIES

For kids 10 and up

Get kids in the spirit of the holidays with this one-day class where kids learn how to make a versatile sugar cookie dough that they will bake and decorate three ways. They'll learn to cut out cookies, shape them by hand and decorate them using a variety of accents and techniques.

Tuition: \$60      Registration: \$35

Date: December 4

Time: 10 am – 3 pm



Kids' Holiday Cookies





## TEEN CLASSES

Teens 13 to 17 will discover the fun of baking and creating in these trendy classes designed just for them!

### TEEN BAKE & DECORATE CAMP

For teens 13 to 17

In this class, teens will learn how to bake, carve, stack and model a 2-tier cake into a fantastic, fruity watermelon and pineapple design. They will learn how to work with fondant, watercolor painting, and other unique decorating techniques.

**Tuition: \$120 Registration: \$60**

**Dates: June 22-23, July 12-13, August 3-4**

**Time: 10 am – 4 pm**

### TEEN SCULPT-A-CAKE

For teens 13 to 17

Teens get super creative in this class when they learn to sculpt and decorate a favorite animal cake. Students will carve, shape, stack, ice and cover a cake in fondant to look like a penguin or hedgehog.

**Tuition: \$60 Registration: \$35**

**Dates:**

**Penguin: January 17, December 27**

**Hedgehog: March 28, June 29**

**Time: 10 am – 4 pm**

### TEEN FRENCH PASTRIES

For teens 13 to 17

What teen does not love bakery sweets and treats? In this class, they will create their favorite eclairs and cream puffs. Plus, they will make pastry cream filling, stabilized whipped cream and yummy chocolate glaze to add the finishing touches.

**Tuition: \$60 Registration: \$35**

**Dates: April 15, June 15**

**Time: 10 am – 3 pm**

### TEEN MACARONS

For teens 13 to 17

Ready to learn the secrets to French baking? In this class, teens will create fancy French macarons by learning to prepare and color batter, as well as hand pipe batter into uniform discs. After baking they will fill the macarons with a chocolate ganache and a flavored buttercream filling. Délicieux!

**Tuition: \$60 Registration: \$35**

**Date: April 3, July 14**

**Time: 10 am – 4 pm**

### TEEN SOFT PRETZELS

For teens 13 to 17

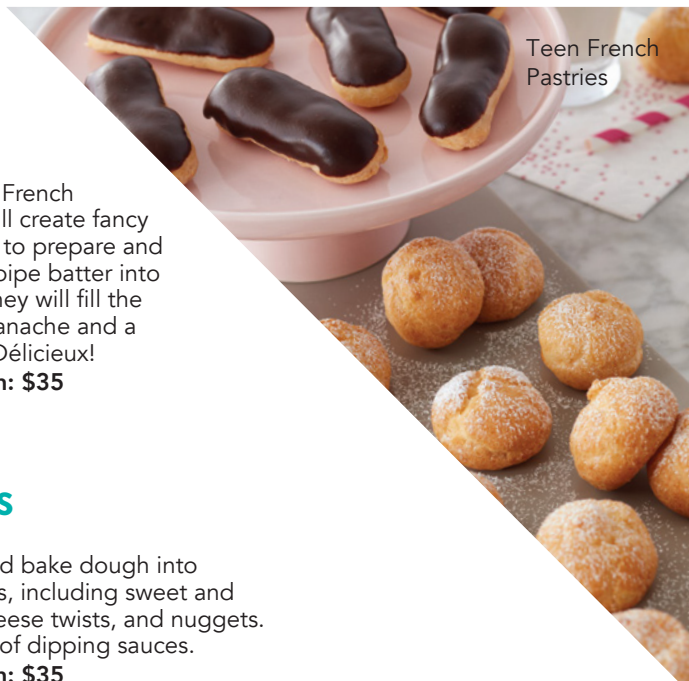
Teens will mix, shape, boil and bake dough into different types of soft pretzels, including sweet and savory traditional twisted, cheese twists, and nuggets. They will also make a variety of dipping sauces.

**Tuition: \$60 Registration: \$35**

**Date: October 15**

**Time: 10 am – 3 pm**

Teen French Pastries





# FUN WITH FAMILY CLASSES

Spend time together learning how to decorate treats for a special occasion and that special someone. Families will have fun as they learn some new tricks for creating special treats.



Valentine's Day Cookies

Kids (ages 5 - 10) and adults can spend some quality time together learning how to decorate for special occasions and that special someone.

Tuition: \$20 (per person)  
Registration: \$10 (per person)

Dates and times:

**VALENTINE'S DAY:** (2 Sessions)  
Cookie Decorating  
February 12, 10 am – 12 pm; 1 – 3 pm

**MOTHER'S DAY:** (2 Sessions)  
Cupcake Decorating  
May 7, 10 am – 12 pm; 1 – 3 pm



Father's Day Cupcakes

**FATHER'S DAY:**  
Cupcake Decorating  
June 18, 10 am – 12 pm

**GRANDPARENTS' DAY:**  
Cookie Decorating  
September 10, 10 am – 12 pm

**HALLOWEEN:** (2 Sessions)  
Cupcake Decorating  
October 29, 10 am – 12 pm; 1 – 3 pm

**CHRISTMAS COOKIES:** (2 Sessions)  
December 18, 10 am – 12 pm; 1 – 3 pm



Grandparents' Day Cookies



# NIGHT OUT CLASSES

Join us for an inspiring night out as you learn how to bake, decorate, make appetizers, and enjoy all kinds of other fun food activities. These two-hour classes are the perfect opportunity to have a great time with a group of friends, family or co-workers and learn something new.



Decorating Cupcakes

Bring your friends! These social classes are BYOB optional. Must be 21 years of age or older to participate in alcohol-related activities.

Tuition: \$30 (each class)  
Registration: \$20 (each class)

Time: 6 – 8 pm

## DECORATING CUPCAKES

Students will learn some basic buttercream decorating techniques and decorate six cupcakes.

Dates: March 4, October 7

## TRUFFLES

It doesn't get more decadent than this! Learn to blend cream and Candy Melts candy together, then flavor, form and shape delicious chocolate truffles.

Dates: February 11, December 16



Truffles

## COCOA BOMBS

There's nothing like a cup of hot cocoa to warm the soul! Students will learn how to properly melt Candy Melts candy, fill shaped molds, and assemble these trendy treats with a variety of delectable fillings.

Dates: January 21, December 9



Cocoa Bombs



- MASTER SERIES
- DECORATING 101

- DECORATING 201
- BAKING CLASSES

- KIDS' CLASSES
- TEEN CLASSES

- FUN WITH FAMILY
- NIGHT OUT

# JANUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 New Year's Day
2	3	4	5	6	7	8
9	10	11	12	13	14	15 Buttercream 101   9-3 Vegan Baking   9-4
16	17 MLK Day Kids' Cupcake Fun   10-3 Teen Sculpt-a-Cake   10-4	18	19	20	21 Master Baking   9-4 Cocoa Bombs   6-8	22 Cookies 101   9-3
23 Master Baking   9-4 Fondant 101   9-3	24 Master Piping   7-3 Master Gum Paste   3:30-7	25	26	27	28	29 Master Sugar Art   8-6
30 Master Sugar Art   8-6	31 Master Piping   7-3 Master Fondant   3:30-7					

# FEBRUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 Master Piping   7-3 Master Fondant   3:30-7	2	3	4	5 Cookies 101   9-3 Doughnuts   9-3
6	7	8	9	10	11 Truffles   6-8	12 Macarons   9-4 FWF: Valentine Cookies   10-12 FWF: Valentine Cookies   1-3
13 Gourmet Cupcakes   9-3	14 Valentine's Day	15	16	17	18 Family Favorites: Orange Cake   9-12 Family Favorites: Brownies   1-4	19 French Pastries   9-4
20	21 Presidents' Day Kids' Creative Cakes   10-3	22	23	24	25	26 Cookies 201   9-4
27	28					



● MASTER SERIES  
● DECORATING 101

● DECORATING 201  
● BAKING CLASSES

● KIDS' CLASSES  
● TEEN CLASSES

● FUN WITH FAMILY  
● NIGHT OUT

# MARCH

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4 Decorating Cupcakes   6-8	5
6	7	8	9	10	11 Irish Liqueur Cupcakes   6-9	12 Cookies 101   9-3 Airbrushing   9-4
13 Macarons   9-4	14	15	16	17 St. Patrick's Day	18 Buttercream 101   9-3 Family Favorites: Whoopie Pies   9-12	19 Cupcakes 101   9-3 Italian Pastries   9-4
20	21	22	23	24	25 Learning Roses   9-3	26 Buttercream 201   9-4 Breakfast Pastries   9-4
27 Basic Bread   9-1	28 Teen Sculpt-a-Cake   10-4	29 Kids' Baking Cupcakes   10-3	30 Kids' Decorating Camp   10-4	31		

# APRIL

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Kids' Cake Pops   10-3	2 Ramadan Begins Cookies 101   9-3 Kids' Cupcake Fun   10-3
3 Teen Macarons   10-4	4	5	6	7	8 Fondant 101   9-3	9 Buttercream 101   9-3 Artisan Bread   9-3
10 Palm Sunday Pies   9-3	11	12	13	14	15 Good Friday Passover Teen French Pastries   10-3	16 Cake Pops 201   9-4 Macarons   9-4
17 Easter	18	19	20	21	22 Family Favorites: Orange Cake   9-12 Family Favorites: Chocolate Cake   1-4	23 Cake Pops 101   9-3
24 Gourmet Cupcakes   9-3	25	26	27	28	29 Churros   6-9	30 Cookies 101   9-3 Vegan Baking   9-4



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# MAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Ramadan Ends	2	3	4	5 Cinco de Mayo	6	7 FWF: Mother's Day Cupcakes   10-12 FWF: Mother's Day Cupcakes   1-3
8 Mother's Day	9	10	11	12	13 Master Baking   9-4	14
15 Master Baking   9-4	16 Master Piping   7-3 Master Gum Paste   3:30-7	17	18	19	20	21 Master Sugar Art   8-6
22 Master Sugar Art   8-6	23 Master Piping   7-3 Master Fondant   3:30-7	24	25	26	27 Macarons   9-4	28 Basic Bread   9-1
29	30 Memorial Day	31				

# JUNE

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3 Royal/Buttercream Flowers   9-4	4 Buttercream 101   9-3 Desserts Around the World   9-4
5 Desserts Around the World   9-4	6	7	8 Kids' Creative Cakes   10-3	9 Kids' Cupcake Fun   10-3	10 Master Baking   9-4	11 Cookies 101   9-3
12 Master Baking   9-4	13 Master Piping   7-3 Master Gum Paste   3:30-7	14	15 Teen French Pastries   10-3	16 Kids' Baking Cupcakes   10-3	17	18 Master Sugar Art   8-6 FWF: Father's Day Cupcakes   10-12
19 Father's Day Master Sugar Art   8-6	20 Master Piping   7-3 Master Fondant   3:30-7	21	22 Teen Bake & Decorate Camp   10-4	23	24	25 Airbrushing   9-4 Pies   9-3
26 Cupcakes 101   9-3	27 Kids' Baking Camp   10-4	28 Kids' Cake Pops   10-3	29 Teen Sculpt-a-Cake   10-4	30 Kids' Baking Cupcakes   10-3		

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# JULY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2
3	4 Independence Day	5	6 Buttercream 201   9-4 Kids' Decorating Camp   10-4	7	8 Kids' Baking Cupcakes   10-3	9 Cookies 101   9-3 French Pastries   9-4
10	11	12 Teen Bake & Decorate Camp   10-4	13	14 Teen Macarons   10-4	15	16 Buttercream 101   9-3 Macarons   9-4
17	18	19 Kids' Cupcake Fun   10-3	20 Kids' Cake Pops   10-3	21	22 Master Baking   9-4	23
24 Master Baking   9-4	25 Master Piping   7-3	26	27	28	29	30 Master Sugar Art   8-6
31 Master Sugar Art   8-6	Master Gum Paste   3:30-7					

# AUGUST

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 Master Piping   7-3 Master Fondant   3:30-7 Kids' Baking Camp   10-4	2	3 Teen Bake & Decorate Camp   10-4	4	5	6 Cookies 101   9-3 Airbrushing   9-4
7	8 Kids' Cupcake Fun   10-3	9 Kids' Cake Pops   10-3	10	11 Cupcakes 101   9-3	12 Cookies 201   9-4	13 Buttercream 101   9-3 Family Favorites: Orange Cake   9-12 Family Favorites: Brownies   1-4
14	15	16	17	18	19 Master Baking   9-4	20
21 Master Baking   9-4	22	23	24	25	26	27
28	29	30	31			



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# SEPTEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2	3
4	5 Labor Day	6	7	8	9 Learning Roses   9-3 Churros   6-9	10 Cookies 3 Ways   9-3 FWF: Grandparents' Day Cookies   10-12
11 Grandparents' Day Cupcakes 101   9-3 Italian Pastries   9-4	12	13	14	15	16	17 Buttercream 101   9-3 Macarons   9-4
18 Fondant 101   9-3 Basic Bread   9-1	19	20	21	22	23	24 Cookies 101   9-3 Doughnuts   9-3
25	26	27	28	29	30 Master Baking   9-4	

# OCTOBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 Master Baking   9-4 Cake Pops 101   9-3
2 Master Baking   9-4	3 Master Piping   7-3 Master Gum Paste   3:30-7	4	5	6	7 Decorating Cupcakes   6-8	8 Master Sugar Art   8-6
9 Master Sugar Art   8-6	10 Columbus Day Indigenous Peoples' Day Master Piping   7-3 Master Fondant   3:30-7 Kids' Creative Cakes   10-3	11	12	13	14 Family Favorites: Whoopie Pies   9-12	15 Buttercream 101   9-3 Teen Soft Pretzels   10-3
16 Gourmet Cupcakes   9-3	17	18	19	20	21	22 Cookies 101   9-3 Macarons   9-4
23 Breakfast Pastries   9-4	24	25	26	27	28	29 FWF: Halloween Cupcakes   10-12 FWF: Halloween Cupcakes   1-3
30	31 Halloween					

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# NOVEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4 Master Baking   9-4	5
6 Master Baking   9-4	7 Master Piping   7-3 Master Gum Paste   3:30-7	8	9	10	11 Veterans Day	12 Master Sugar Art   8-6 Cookies 101   9-3
13 Master Sugar Art   8-6 Cake Pops 201   9-4	14 Master Piping   7-3 Master Fondant   3:30-7	15	16	17	18	19 Airbrushing   9-4 Pies   9-3
20 Artisan Bread   9-3	21	22	23	24 Thanksgiving	25	26
27	28	29	30			

# DECEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2 Buttercream 101   9-3	3 Cookies 101   9-3 Macarons   9-4
4 Kids' Holiday Cookies   10-3	5	6	7	8	9 Cocoa Bombs   6-8	10 Cookies 101   9-3 Cookies 3 Ways   9-3
11	12	13	14	15	16 Cookies 101   9-3 Truffles   6-8	17 Cake Pops 101   9-3 Desserts Around the World   9-4
18 Desserts Around the World   9-4 FWF: Christmas Cookies   10-12 FWF: Christmas Cookies   1-3	19	20	21	22	23	24 Christmas Eve
25 Christmas	26	27 Teen Sculpt-a-Cake   10-4	28	29 Kids' Decorating Camp   10-4	30	31 New Year's Eve



## GENERAL INFORMATION

E-mail: [wiltonschool@wilton.com](mailto:wiltonschool@wilton.com)

Phone: (630) 810-2888

Address: 7511 Lemont Rd., Darien, IL 60561

**\*All in-person classes are taught at the Darien, IL location only.**

The Wilton School of Cake Decorating and Confectionery Art is approved to operate by the Private Business and Vocational Schools Division of the Illinois Board of Higher Education. The Wilton School is not accredited by a US Department of Education recognized accrediting body.

As The Wilton School does not offer formal educational programs, evaluate students, provide financial aid, offer placement services, or offer students other opportunities typical of vocational schools or institutions of higher learning, there are no such organizations that accredit or license institutions similar to The Wilton School.

Students are graded on a pass/fail basis based on class attendance. Students will receive a Wilton School Certificate upon completion of each class of 9 hours or longer. The Wilton School offers a wide variety of baking and decorating classes making it easy for everyone to create amazing cakes and sweet treats. We offer beginner and mastery level classes.

The Wilton School is a member of:

- American Culinary Federation (ACF) – This program is approved for 9+ continuing education hours toward the initial or recertification application for ACF certification. Note: These programs are not endorsed, accredited, or affiliated with ACF or the ACF Certification Program.

- International Association of Culinary Professionals (IACP)

- Retail Bakers of America (RBA).

### SCHOOL FACILITIES

Here's what is waiting for you:

- State-of-the-art facility with work space for students
- Main classroom, well-equipped student workstations for decorating
- Baking classroom, fully-equipped for our wide range of specialty baking courses.
- Overhead monitors for close-up views of techniques
- Separate lunchroom

Students receive a special discount on purchases at the adjoining Wilton retail store while enrolled in class.

### FOOD ALLERGY WARNING:

Food prepared at The Wilton School may contain peanuts, tree nuts, soy, milk, eggs and wheat.

### ADMISSION POLICY

Students with beginning decorating skills are welcome. To succeed, students will need average hand strength and manual dexterity, along with a good understanding of spoken English. Some more advanced classes require prior decorating experience; please see class descriptions for details.

Students with special needs should contact The Wilton School prior to enrollment regarding any requested accommodations.

Class space is limited, so sign up early. Registration fees and tuition fees must be paid in full at the time of enrollment. Registration fees are non-refundable or transferable to any other class or session. The Wilton School does not provide financial aid. Tuition and registration fees are subject to change.

The Wilton School reserves the right to expel any student, without obligation to refund tuition or fees, for disrupting class, behaving improperly, or impeding other students' work. In addition, if an instructor determines a student is unable to physically perform the functions needed to participate in a class, the instructor may recommend to the School Director that the student be dropped from class. In that case, if the School Director agrees, a partial tuition reimbursement may be made at The Wilton School's discretion.

The Wilton School does not provide make-up classes. Students missing a class may make arrangements to attend other regularly-scheduled sessions of the same class, subject to the approval of the School Director, instructor, and class availability.

The Wilton School reserves the right to cancel or change any class.

### CANCELLATION AND REFUND

A student must notify The Wilton School of cancellation in writing by mail, fax, or email.

A student who cancels at least one business day before the first day of class may request a refund of all paid tuition.

For multi-day classes, students notifying the school of a cancellation after completion of the first day of class will be refunded tuition on a prorated basis for the portion of the class attended.

Registration fees are not refundable or transferrable to any other class or session. Credit and debit card payments will be refunded back to the card used for payment; cash payments will be refunded by check.

The Wilton School reserves the right to cancel classes on notice to the student. Tuition and registration fees collected for classes cancelled by The Wilton School will be refunded on a prorated basis for the portion of the classes attended.

## CONSUMER INFORMATION

Reporting Period: July 1, 2020 - June 30, 2021

15 students were admitted as of July 1, 2020. An additional 210 students were admitted during the next twelve months (210 new starts, 0 re-enrollments, and 0 transfers).

A total of 225 students were admitted during the reporting period. Of those who enrolled during the reporting period, 0 transferred, 132 completed the course, 54 withdrew, and 39 are still enrolled.

Enrollment Data is for Classes 9 Hours and Longer.

Masters Module - 13 students were admitted as of July 1, 2020. An additional 161 students were admitted during the next twelve months (161 new starts, 0 re-enrollments, and 0 transfers). A total of 174 students were admitted during the reporting period. Of those who enrolled during the reporting period, 0 transferred, 90 completed the course, 45 withdrew, and 39 are still enrolled.

Baking Module - 0 students were admitted as of July 1, 2020. An additional 5 students were admitted during the next twelve months (5 new starts, 0 re-enrollments, and 0 transfers). A total of 5 students were admitted during the reporting period. Of those who enrolled during the reporting period, 0 transferred, 5 completed the course, 0 withdrew, and 0 are still enrolled.

Advanced Cake Decorating Module - 0 students were admitted as of July 1, 2020. An additional 0 students were admitted during the next twelve months (0 new starts, 0 re-enrollments, and 0 transfers). A total of 0 students were admitted during the reporting period. Of those who enrolled during the reporting period, 0 transferred, 0 completed the course, 0 withdrew, and 0 are still enrolled.

General Decorating Module - 2 students were admitted as of July 1, 2020. An additional 44 students were admitted during the next twelve months (44 new starts, 0 re-enrollments, and 0 transfers). A total of 46 students were admitted during the reporting period. Of those who enrolled during the reporting period, 0 transferred, 37 completed the course, 9 withdrew, and 0 are still enrolled.

The Wilton School does not offer placement services, collect placement information, or track students after they have completed courses. The Wilton School does not have information regarding numbers of students who obtained employment, placed in their field of study, placed in a related field, placed out of their field, are not available for placement, or are not employed.

The Wilton School does not have information regarding an average starting salary for students who completed their course.

The Wilton School courses are not covered by State licensing examinations or professional certification examinations.

The Wilton School does not guarantee the transferability of credits to another school, college, or university. Credits or coursework are not likely to transfer; any decision on the comparability, appropriateness, and applicability of credit and whether credit should be accepted is the decision of the receiving institution.

### GRIEVANCES

The Wilton School will attempt to resolve any grievances you may have, but any complaints that cannot be resolved with the School Director may be filed with The Illinois Board of Higher Education.

COMPLAINTS AGAINST THIS SCHOOL MAY BE REGISTERED WITH THE ILLINOIS BOARD OF HIGHER EDUCATION.

Student complaints must be submitted in writing to the Board. Information regarding the complaint process may be submitted online through the IBHE website ([www.ibhe.org](http://www.ibhe.org)) and submitted online to the IBHE complaint system (<http://complaints.ibhe.org/>). Additional information regarding the complaint process can be obtained by contacting the Board at:

**Illinois Board of Higher Education**  
**Division of Private Business and Vocational Schools**  
**1 N. Old State Capitol Plaza, Suite 333**  
**Springfield IL 62701**

**Phone Number: (217) 782-2551**

**Fax Number: (217) 782-8548**



# ENROLL TODAY!



**school.wilton.com**

Everything in this catalog is on our website! Find your classes, plan your schedule and register in a few easy steps.



**630-810-2888**

Call for more information.



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