

Inlaid Face

(Santa / Super Hero / Lady / Man)

Date: March 17th — Saturday

Block A-1 9:00am—12:00pm

Cost: \$140/\$155

Instructor: Zane Big

Description:

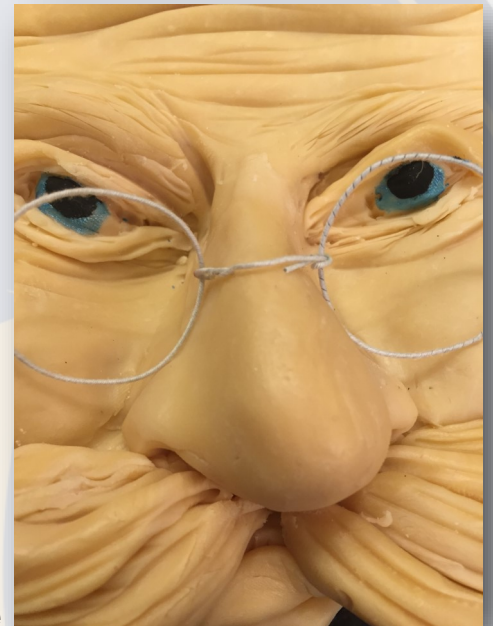
BRIEF DESCRIPTION OF CLASS

Learn how to work with molding chocolate! Learn how to shape a face in just a short amount of time. See how and why Choco-Pan Molding Chocolate works great and why it is the best product on the market. Zane will show you many tricks to molding faces and making great eyes. Once you know Zane's technique, you can create many faces for many events! We will be making a Santa on a plaque.

Hand molding is a very important part of cake decorating, this is a must learn how to class for any cake artist.

Students will learn:

- working with molding chocolate
- how not to over work molding chocolate
- inlaid techniques
- shaping
- making great eyes
- painting eyes some fun.



Skills/Techniques

Chocolate Molding of a Face

Supplies

- rolling pin
- molding tools /basic gum paste tools
- cutting wheel
- x-acto knife or similar small craft knife
- 6" x 6" box to take home project



Zane Beg BIO

Chef Zane of Norm & Zane The Sweet Life LLC., in Virginia.

Chef Zane has demonstrated/taught at many events. He is featured on: Historic Tours/Recipes, Fox 5, Good Morning Washington, Channel 10, A & E TV, Dubai TV, Food Network, TLC/Discovery, Cooking Channel, CMT network, A & E TV, Oprah, Talk Soup, Four Weddings, CNN, Fox News. In many publications: Cakes & Sugarcraft, Cake Craft & Decoration, Food Art, Washington Post, Washingtonian, Pastry Art & Design, and American Cake Decorating.