

Penningtons Newsletter



Welcome to our first newsletter!

As we head towards the Autumn term I would like to thank each of you for your hard work and determination over the first part of 2019. I hope that you are proud of your creations.

This year saw the exciting launch of our fresh new website, hosting all the details of your tutors, upcoming courses and class bookings. You can always find us at www.cakeschool.co.uk.



The Autumn term is bustling with great courses such as the return of our yearly 'Start a Cake Business Course' and specialist chocolate classes by guest tutor Mark Tilling.

I wish you all a sunny and relaxing Summer break and I look forward to welcoming you back to class in September.

Best wishes
Dawn, Principal

We are on Trip Advisor

Student feedback is always welcomed at Penningtons and we

Term dates

The school reopens on Monday 9th September

We sell supplies

Equipment and supplies needed for courses or home practice can be purchased from the



New home business!

Anne Griffiths completed Penningtons' 'Starting a Cake Business from home' course last September. Since then she has launched 'Poppies Cakes', and attended her first wedding show in May. Well done Anne, a new enjoyable career, thanks to Penningtons!



Amanda Lawson

Amanda has been back at the school working on next term's designs and hopes to be back teaching soon.



Did you know that Dawn is multi award winning cake artiste?

During her cake decorating career, Dawn entered numerous competitions winning many Golds and also contributing to the prestigious table of honour, which is by invitation only. In 2014 she was a finalist in the Royal Icing category of the Cake Masters awards. This year, the school has been

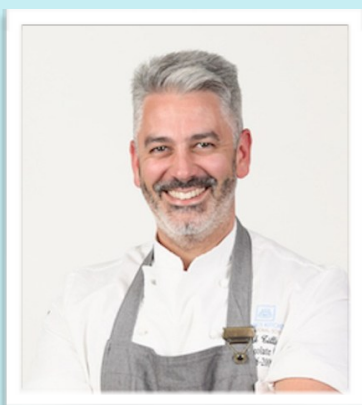
Upcoming classes

There are still a limited number of places left on the September courses including: the Toy Story themed Sugar Paste class, the Poppy spray Wired Flowers Course, Royal Icing and Starting Your Cake Business From Home. For more information and to book,



please see the course pages of the website.

It may still be summer but Christmas will be with us before you know it! Now is the time to book yourself onto a November course if you wish to create a magical Christmas masterpiece to show off on the big day. These classes are very popular and some have already sold out, so book your place quickly to avoid



Mark Tilling, award winning chocolatier and pastry chef, joins Penningtons for two special one day classes.

19 October - Learn how to decorate a stunning chocolate cake finished using the on-trend mirror glaze and decorated with an eye catching chocolate statement flower - all made from chocolate. A full day of fun whilst learning how versatile the medium chocolate is.

7 December - Learn how to work with chocolate couverture and produce a delightful Christmas centre piece to impress family and friends using an array of techniques.

disappointment.

Student Success

At Penningtons we aim to offer an encouraging environment to allow our students to create with confidence. This year our students have been especially busy, here are just a few examples:



Award winning **Michelle Becker** featured in the June edition of Cake Masters magazine with her tutorial on fun beach themed cupcakes. Michelle kindly acknowledged starting her career as a student of Dawn's.

Charlotte Crew entered the NEC national competition held in Birmingham in April and won gold for her Royal Iced cake. Charlotte only started at Penningtons in January 2019. Charlotte travels up each week from Sidmouth in



Devon, that's what you call dedication!

Jackie Jenkins achieved her first stunning wedding cake



for a friend under the guidance of Penningtons flower tutor Kerry McFarlane.

Verity Arnold completed her first wired flower course in February in order to create her niece's wedding cake,



what an achievement!

Rose Smith has attend Penningtons flower classes so she could achieve her dream of doing her daughters

wedding cake, it's come true!



Well done everyone. If you would like to develop skills for a particular occasion or would like to participate in competitions then please talk to your tutor.

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