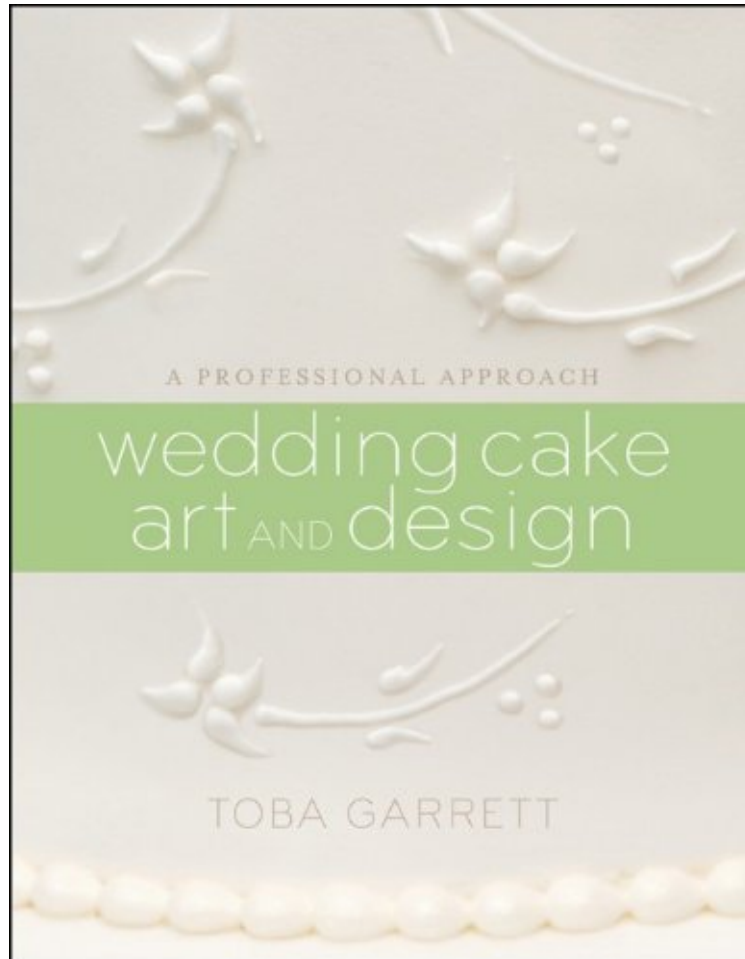


[Download free ebook] Wedding Cake Art and Design: A Professional Approach

# Wedding Cake Art and Design: A Professional Approach

*Toba M. Garrett*

*ePub | \*DOC | audiobook | ebooks | Download PDF*



 Download

 Read Online

#532383 in Books Garrett, Toba M./ Schaeffer, Lucy (PHT)/ Mathews, Christine (ILT) 2010-04-05 Original language: English PDF # 1 11.30 x .90 x 8.951, 2.92 #File Name: 0470381337288 pages | File size: 15.Mb

**Toba M. Garrett : Wedding Cake Art and Design: A Professional Approach** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Wedding Cake Art and Design: A Professional Approach:

24 of 24 people found the following review helpful. Toba Garrett - Great Instructor, Dated StyleBy L. FullerI have both Toba Garrett's books, "The Well Decorated Cake" and now "Wedding Cake Art and Design." I feel both books have similar traits. Although there is good, detailed instruction in each book on how to accomplish a given design and elements, I feel the cakes themselves are a bit dated and represent more of a European style. Toba's recipes are amazing but most of the recipes are repeated in both books. There are definitely elements that can be taken from this book but as opposed to "The Well Decorated Cake" Toba does not go into detail about simple aspects like crumb coating and piping borders. Basic cake decorating knowledge is a must - but quite elementary for the professional. If you are looking for a starter book on cake decorating, "The Well Decorated Cake" is a more suitable choice. Elements that are covered in this book include items such as fondant/gumpaste flowers (including roses, carnations, tiger lilies,

daisies, hibiscus, and accompanying greenery), royal icing details, flooded shapes, marzipan fruits, and other basic fondant work. I did appreciate the tips and side notes throughout the book as well as the "setting up a cake design business" section. Not a bad book to add to the collection, great book for the amateur just starting to compile books and thinking of starting a cake decorating business, but not my personal favorite as far as the actual cake designs. Nonetheless, Toba is an excellent instructor with great tips. 9 of 9 people found the following review helpful. Excellent reference for cake artists! By JP78 I'm an experienced cake decorator, but most of my skills were out of date. I was stuck in the world of buttercream and royal icing, but wanted to learn the techniques that other decorators are now using. When I decided to start a new cake business, I purchased several new books on cake design and decorating, and this is my favorite. This book not only has great ideas, but gives you easy to follow step-by-step instructions for creating the cakes pictured in the book. One of the most helpful chapters for me was "Setting Up a Cake Design Business", which provides a thorough overview of what's necessary for getting a business started properly. I have tried several of the recipes in the book, and although not all are to my liking, there are some real standouts. My favorite is a moist, dense lemon coconut cake that's not only delicious but is perfect for stacking. The recipes for lemon curd and cream cheese buttercream are among the best I've ever tried. This book has inspired me to take on some challenging projects that have turned out far better than I expected, and I recommend it for any decorator who wants to do beautiful cakes of any kind. 2 of 2 people found the following review helpful. Excellent Resource By avamysunshine I ordered all of Toba's books that I could find. I found The Well-Decorated Cake to be almost identical to her book Professional Cake Decorating when it came to the detail/demo pictures. The Well-Decorated Cake was a little more laid back and not classroom structured like PCD. Her book A Professional Approach Wedding Cake Art and Design has a few different detail ideas and contains more studio photos of the finished cakes. I consider it to be more of a companion book to the others. After reading the reviews and seeing that some may think her cake designs are dated. I think that its refreshing to see ideas that are not made up of drab fondant, silk flowers and satin ribbon pinned around the layers...a wedding cake should be more. I love her icing details and though it may me a bit much for the modern bride, a subtle use of the details provided could make your brides cake stand out from all the rest this wedding season.

Book annotation not available for this title. Title: Wedding Cake Art and Design Author: Garrett, Toba/ Schaeffer, Lucy (PHT)/ Mathews, Christine (ILT) Publisher: John Wiley Sons Inc Publication Date: 2010/04/05 Number of Pages: 280 Binding Type: HARDCOVER Library of Congress: 2009052124

.com A comprehensive, inspiring guide to the art, craft, and business of wedding cake design Combining inspirational cake designs, step-by-step decorating instruction, and advice on the fundamentals of running a successful cake business in a competitive market, Wedding Cake Art and Design is an invaluable guide for industry professionals and students. Master cake decorator Toba Garrett includes stunning designs for cakes inspired by textiles, seasons, fashion colors, flowers, and much more, and gives decorators the tools to translate their own clients' ideas into creative new designs. Decorating techniques ranging from simple to advanced are explained in a clear, fully-illustrated, step-by-step format Sample scenarios included throughout the book show readers how to handle a client consultation and how to create appropriate cakes for every client's budget, theme, and creative needs Nearly 200 beautiful full-color photographs showcase finished cakes and illustrate key decorating techniques, while full-color illustrations provide insight into the professional decorator's creative process Author Toba Garrett is one of the country's foremost artists in the field of cake decorating and the founder of the Institute for Culinary Education's Department of Cake Decorating and Design, where she now serves as master chef and instructor and where she has trained some of the top cake artists in the world A must-have for professional cake decorators, baking and pastry students, and even advanced cake decorating hobbyists, Wedding Cake Art and Design is the only resource a decorator needs to design, plan, and execute picture-perfect wedding cakes for every client, every time. Cake-Decorating Ideas from Wedding Cake Art and Design Victorian-Styled Cake The Cake with Lily and Pleats From the Inside Flap Creating the perfect wedding cake to complement a client's perfect day requires a great deal of artistry, technical proficiency, and a true understanding of each client's needs. Wedding Cake Art and Design is an invaluable and beautifully illustrated hands-on guide for mastering every step of the planning and execution of picture-perfect wedding cakes from the initial consultation to the gorgeous finished product. Author Toba Garrett is one of the foremost experts and educators in cake decorating, having trained many of the top cake artists in the world. Here, she offers an all-in-one guide that presents sample client scenarios in each chapter, showing you how to plan and then produce the ideal cake to match each client's budget, theme, and creative desires. This comprehensive resource explains all of the crucial skills and techniques required for success from the most basic to the most complex including how to create color, texture, shape, and decorative elements for every design. Exquisite full-color photos display finished cakes and illustrated step-by-step instructions provide clear and simple direction. Garrett includes a range of different cake styles inspired by popular themes and concepts, including creative, romantic, textured, modern, and Wedgwood-inspired designs; designs based on the seasons, fashion colors, film, flowers, pottery, and textiles; and designs that are perfect

for chocolate lovers. Truly comprehensive in scope, *Wedding Cake Art and Design* also features handy informative appendices on setting up a cake design business, recipes and flavor combinations, templates, and cake cutting. Offering detailed expert guidance on every aspect of the art and business of wedding cake design, this is an indispensable tool for industry professionals, baking and pastry students, or talented and dedicated hobbyists. From the Back Cover A comprehensive guide to the art and business of wedding cake design Combining inspirational cake designs, step-by-step decorating instruction, and advice on the fundamentals of running a successful cake business in a competitive market, *Wedding Cake Art and Design* is an invaluable guide for industry professionals and students. Master decorator Toba Garrett includes stunning designs for cakes inspired by textiles, seasons, fashion colors, flowers, and much more, then gives you the tools to translate your clients' ideas into creative new designs.