

Getting Started Guide

author: Kasia Wilk

A decorator's turntable – heavy metal or lighter plastic.

Spatulas

2 – 8”

4 – 6.5”

4 – 6”

1 – 5” Palette knife

Decorating Tips

4 - Couplers

6 - #104 Rose tips

6 - #22 Star tip

6 - #18 Star tip

6 - #10 round

6 - #8 round

6 - #4 round

1 or 2 Kwik Icers

Additional tubes as your skills progress, #070, #79, #88, #32, #233, #234

Pastry Bags

2 – 16”

2 – 14”

Plastic Disposable bags in 12” and/or 18”

Parchment paper Disposable triangles

Decorating Comb

Rose stick or rose nail

Colors

Soft Gels and Liquids

Bowls and covers for mixing and storing icing

Cake Boards and Cake Packaging

Cake Order Forms and order organization file or clipboard

Promotional Cake Book for Counter Top

Pre-made Cake Decorations, Roses, Sugars, Edible Image Decorations or other cake toppers especially licensed properties, also edible quins or confetti

Other items you may want to consider:

Airbrush and Compressor with adjustable air pressure gauge

Edible Computer printer, scanner, computer for creating edible photographs, inks and paper