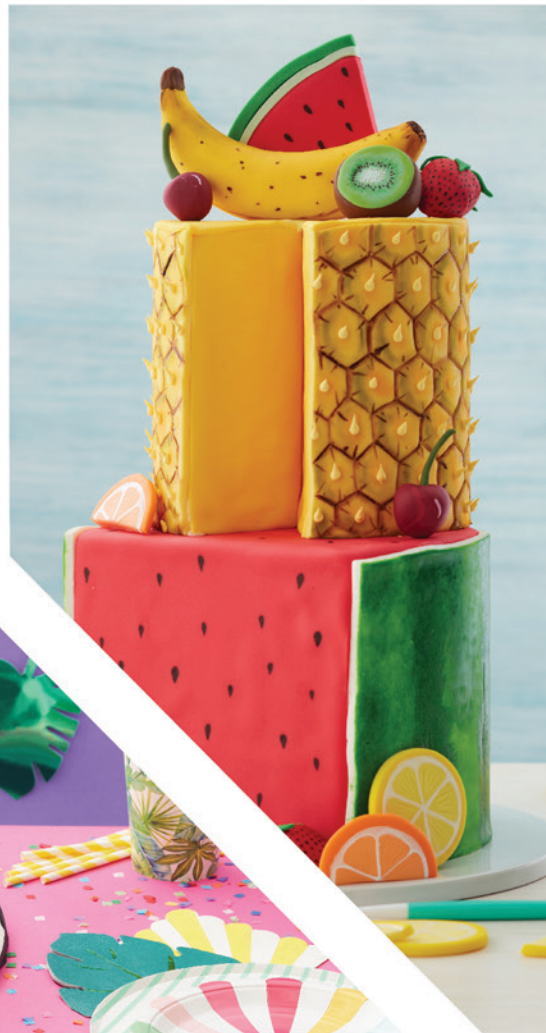




The Wilton School

of Cake Decorating and Confectionery ArtSM

2021 CLASS CATALOG



CONTENTS

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.

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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.



MESSAGE FROM THE DIRECTOR OF THE WILTON SCHOOL

We make baking and decorating a piece of cake!

For more than 90 years, Wilton has been at the forefront of teaching and inspiring bakers and decorators of all ages. This has never been more important to us as new and unexpected challenges affect our world. The Wilton School of Cake Decorating and Confectionery Art is where it all started, and we are committed to continued excellence in cake decorating and baking education in a safe environment.

It is great to think about our past while we continue to grow into our future. In my 30+ years of teaching, I've taught students from more than 165 different countries, all 50 states, and even the tiniest of islands. These aspiring bakers and decorators come to us for the same reason: to learn from the world's most trusted brand in decorating.

What makes me most proud is seeing the lasting effects our school has on the lives of the students who walk through our doors. I've seen countless students go on to do such amazing things. Whether you want to take a class to start or change your career, impress your family, or just have fun, there is a class here for you.

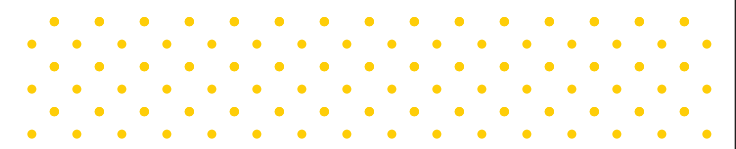
We have wonderful offerings lined up for this year. If you've always wanted to take our marquee class, Master Piping, but couldn't attend on weekdays, then you'll want to check out weekend Master Piping class. For baking, I'm so excited about our new offerings - Vegan Baking, Desserts Around the World, and Family Favorites.

Since 1929, The Wilton School has graduated thousands of master decorators and taught thousands of others of all ages. Our trusted history of baking, decorating, creating and teaching has been the heart of Wilton for over 90 years. We promise to continue to always bring you our best.

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



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



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: \$1200 Registration: \$175

Dates:

February 8-19 September 27- October 8

June 7-18 November 8-19

July 12-23

Time: 7 am – 3 pm

Weekend Session: April 10-11, 17-18, 24-25, May 1-2, 7:30 am – 5 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: \$325 Registration: \$125

Dates:

February 8-11 September 27-30

June 7-10 November 8-11

July 12-15

Time: 3:30 – 7 pm

Weekend Session: March 20-21, 8 am – 4:30 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: \$325 Registration: \$125

Dates:

February 15-18 October 4-7

June 14-17 November 15-18

July 19-22

Time: 3:30 – 7 pm

Weekend Session: March 27-28, 8 am – 4:30 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: \$550 Registration: \$125

Dates:

February 5-7 September 24-26

June 4-6 November 5-7

July 9-11

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: \$550 Registration: \$125

Dates:

February 13-14 October 2-3

June 12-13 November 13-14

July 17-18

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. 2021 series classes must be completed by 12/31/2021. 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.



Cake Pops 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: \$79 Registration: \$25

Dates: January 16, February 28, May 15, June 5, July 31, August 12, August 21, September 10, October 17, November 13, December 5

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: \$79 Registration: \$25

Dates: March 6, September 18, December 11

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: \$79 Registration: \$25

Dates: January 30, March 20, May 22, June 12, July 10, August 7, September 12, October 9, November 20, December 4, December 11

Time: 9 am – 3 pm

Buttercream 101



Cookies 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: \$79 Registration: \$25

Dates: January 17, March 13, August 13, September 25, November 6, December 3

Time: 9 am – 3 pm

FONDANT 101

We'll teach you just how easy and fun it can be to flavor, color, marleize 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: \$79 Registration: \$25

Dates: January 24, April 9, August 14, November 27

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. From our world-renowned Master Series to our popular kids' program, we've got a class for everyone. To purchase, send us an email at wiltonschool@wilton.com or call 630-810-2888.

Fondant 101



Cupcakes 101

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.



Airbrushing & Sculpting



Buttercream 201



Cake Pops 201

3-HOUR CLASS

NEW! FONDANT FLOWERS

To enjoy your cakes to the fullest, top them with fondant flowers. In this class, you will learn the mastery of working with fondant, and how to prep, color, marble and add flavor. Learn how to use ordinary leaf, heart and round cutters to form fondant into works of art to enhance your cakes and cupcakes with 3-D flowers.

Tuition: \$49 Registration: \$15
Dates: March 5, May 14, August 13
Time: 6 – 9 pm

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: \$79 Registration: \$25
Dates: February 20, August 20
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 14, July 24, November 27
Time: 9 am – 4 pm

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 21, October 29
Time: 9 am – 4 pm

NEW! 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: February 20, June 26
Time: 9 am – 4 pm

NEW! 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 27, May 1, August 28, December 17
Time: 9 am – 4 pm

FUN WITH MODELING CHOCOLATE

Modeling chocolate, also known as candy clay, can be used to sculpt shapes, cover cakes or decorate treats. In this class, we'll teach you how to make and prepare your own, how to cover a cake with it, and how to color, form, and shape a seasonal design to top your cake.

Tuition: \$100 Registration: \$30
Dates:
Rose Cake: April 30
Poinsettia Cake: December 10
Time: 9 am – 4 pm

NEW! 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: January 23, September 17
Time: 9 am – 4 pm



Cookies 201



Modeling Chocolate



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



Cookies 3 Ways



Doughnuts

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: \$100 Registration: \$35
Date: February 21, October 10
Time: 9 am – 3 pm

NEW! 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: \$100 Registration: \$35
Dates: January 23, September 11
Time: 9 am – 3 pm

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: \$100 Registration: \$35
Dates: March 6, October 9
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: \$100 Registration: \$35
Dates: February 27, May 21, October 16
Time: 9 am – 3 pm

MACARONS

Say "Oui, merci!" to this decadent class! Not to be confused with coconut macaroons, these light and airy meringue sandwich cookies are just as pretty to look at as they are delicious. Learn how to prepare and color the batter, as well as how to hand-pipe your macarons for uniform sizing. After baking, you'll fill them with a variety of homemade flavored fillings.

Tuition: \$100 Registration: \$35
Dates: February 26, April 24, May 15, June 25, July 24, September 12, October 23, December 17
Time: 9 am – 3 pm

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: \$100 Registration: \$35
Dates:
Chocolate with Whipped Cream & Cherry: June 26
Apple & Pumpkin: November 21
Time: 9 am – 3 pm

6-HOUR CLASSES

NEW! 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: \$100 Registration: \$35
Date: March 27, December 12
Time: 9 am – 4 pm

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: \$100 Registration: \$35
Dates: April 17, August 28
Time: 9 am – 4 pm



Macarons



Pies



Breakfast Pastries



Gluten-Free Baking

GLUTEN-FREE BAKING

Going gluten-free is easier when you know what it takes to make delicious baked goods without it. Join this class to learn the keys to successful gluten-free baking that produce delicious results!

Tuition: \$100 Registration: \$35

Dates:

Muffins & Cookies: April 11

Cakes & Cupcakes: July 25

Time: 9 am – 4 pm

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: \$100 Registration: \$35

Dates: March 13, October 17

Time: 9 am – 4 pm

NEW! 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: \$100 Registration: \$35

Snack Cakes - March 19

Bananas Foster Chocolate Cheesecake - August 21

Time: 9 am – 4 pm

2-DAY CLASSES

NEW! 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: \$200 Registration: \$75

Dates: May 22-23, December 18-19

Time: 9 am – 4 pm

NEW! 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: \$40 Registration: \$25

Chocolate Cake: April 30, October 15, Time: 6–9pm

Orange Chiffon Cake: May 8, August 7, Time: 9am–12pm

Whoopie Pies: March 7, August 8, Time: 9am – 12 pm

NEW! 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: \$40 Registration: \$25

Dates: January 16, November 20

Time: 9 am – 12 pm

NEW! 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: \$40 Registration: \$25

Dates: January 29, October 29

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: \$40 Registration: \$25

Dates: March 12

Time: 6 – 9 pm

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:
Orange Chiffon Cake



Churros



Italian Pastries



Desserts Around the World



Irish Liqueur Cupcakes

Kids' Cake Pops



Kids' Decorating Camp



Kids' Creative Cakes



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

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: \$100 Registration: \$60
Dates: : June 29-30, December 28-29
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: \$100 Registration: \$60
Dates: April 1-2, June 29-30
Time: 10 am – 4 pm

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: \$50 Registration: \$35
Dates: June 25, August 4
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: \$50 Registration: \$35
Dates:
Pancake Cake: July 14, October 11
Ice Cream Bar Cake: July 8
Time: 10 am – 3 pm

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: \$50 Registration: \$35
Date: July 7, August 3
Time: 10 am – 3 pm

Kids' Baking Camp



Kids' Cupcake Fun

Look for more kids' classes on page 16!



Kids' Baking Cupcakes

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: \$50 Registration: \$35

Dates:

Mint Chocolate Chip & Tie Dye: January 18

Marshmallow Cereal & Chocolate-Dipped

Strawberry: February 15, August 5

Time: 10 am – 3 pm

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: \$50 Registration: \$35

Date: December 12

Time: 10 am – 3 pm

NEW! KIDS' QUICK BREADS & MUFFINS

For kids 10 and up
 Kids love to create, and the kitchen is the perfect place to show this off! We'll teach kids how to read a recipe, basic kitchen safety, baking skills and prep tricks. They will make banana bread, blueberry/orange muffins and chocolate pumpkin muffins.

Tuition: \$50 Registration: \$35

Date: July 15

Time: 10 am – 3 pm



Kids' Holiday Cookies



Kids' Quick Breads & Muffins

TEEN BAKE & DECORATE CAMP

For teens 13 to 17

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

Tuition: \$100 Registration: \$60

Dates: March 30-31, June 22-23

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: \$50 Registration: \$35

Dates:

Penguin: January 18, December 30

Hedgehog: July 28

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: \$50 Registration: \$35

Date: April 3, July 31

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: \$50 Registration: \$35

Dates: May 2

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: \$50 Registration: \$35

Date: January 30

Time: 10 am – 3 pm

TEEN CLASSES

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



Teen Sculpt-a-cake



Teen Macarons



Teen Bake & Decorate Camp

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



Father's Day Cupcakes



Grandparents' 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: \$15 (per person)
Registration: \$10 (per person)

Dates and times:

VALENTINE'S DAY: (2 Sessions)
Cookie Decorating
February 13, 10 am – 12 pm; 1 – 3 pm

MOTHER'S DAY: (2 Sessions)
Cupcake Decorating
May 8, 10 am – 12 pm; 1 – 3 pm

FATHER'S DAY:
Cupcake Decorating
June 19, 10 am – 12 pm

GRANDPARENTS' DAY:
Cookie Decorating
September 11, 10 am – 12 pm

HALLOWEEN: (2 Sessions)
Cupcake Decorating
October 30, 10 am – 12 pm; 1 – 3 pm

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

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: February 19, October 22

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: March 26, December 16

NEW! FLATBREAD PIZZA
Everyone loves pizza. Fresh out of the oven, there is nothing better for lunch, dinner or snacks. In this class students will learn to make pizza dough—mix, knead and form it into two flatbread pizzas. Plus, make two different pizza toppings—Caramelized Onion/Mushroom with Feta Cheese and Fresh Tomato, Basil with Pesto and Mozzarella.
Dates: February 12, October 8

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



Truffles



Flatbread Pizza

DON'T MISS OUT!

All class sizes are limited, so sign up early.

- MASTER SERIES
- DECORATING 201
- KIDS' CLASSES
- FUN WITH FAMILY
- DECORATING 101
- BAKING CLASSES
- TEEN CLASSES
- 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	16 Buttercream 101 9-3 Basic Bread 9-12
17 Cupcakes 101 9-3	18 MLK Day Teen Sculpt: Penguin 10-4 Kids' Baking Cupcakes 10-3	19	20	21	22	23 Royal/Buttercream Flowers 9-4 Cookies 3 Ways 9-3
24 Fondant 101 9-3	25	26	27	28	29 Churros 6-9	30 Cookies 101 9-3 Teens: Soft Pretzels 10-3
31						

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MARCH

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5 Fondant Flowers 6-9	6 Cake Pops 101 9-3 Doughnuts 9-3
7 Fam Favs: Whoopie Pies 9-12	8	9	10	11	12 Irish Cupcakes 6-9	13 Cupcakes 101 9-3 Italian Pastries 9-4
14 Airbrushing 9-4	15	16	17 St. Patrick's Day	18	19 Vegan Baking: Cake 9-4	20 WKND Master Gum Paste 8-4:30 Cookies 101 9-3
21 WKND Master Gum Paste 8-4:30 Buttercream 201 9-4	22	23	24	25	26 Truffles 6-8	27 Passover WKND Master Fondant 8-4:30 Breakfast Pastries 9-4
28 Palm Sunday WKND Master Fondant 8-4:30	29	30 Teen Bake & Dec Camp 10-4	31			

FEBRUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5 Master Baking 9-4	6
7 Master Baking 9-4	8 Master Piping 7-3 Master Gum Paste 3:30-7	9	10	11	12 Flatbread Pizza 6-8	13 Master Sugar Art 8-6 FT: Valentines 10-12 & 1-3
14 Valentine's Day Master Sugar Art 8-6	15 President's Day Master Piping 7-3 Master Fondant 3:30-7 Kids' Baking Cupcakes 10-3	16	17	18	19 Decorating Cupcakes 6-8	20 Learning Roses 9-3 Cake Pops 201 9-4
21 Artisan Bread 9-3	22	23	24	25	26 Macarons 9-3	27 Gourmet Cupcakes 9-3 Cookies 201 9-4
28 Buttercream 101 9-3						

APRIL

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Kids' Baking Camp 10-4	2 Good Friday	3 Teen French Pastries 10-3
4 Easter	5	6	7	8	9 Fondant 101 9-3	10 WKND Master Piping wk 1 7:30-5
11 WKND Master Piping wk 1 7:30-5 GF Muffins & Cookies 9-4	12 Ramadan Begins	13	14	15	16	17 WKND Master Piping wk 2 7:30-5 French Pastries 9-4
18 WKND Master Piping wk 2 7:30-5	19	20	21	22	23	24 WKND Master Piping wk 3 7:30-5 Macarons 9-3
25 WKND Master Piping wk 3 7:30-5	26	27	28	29	30 Mod. Choc: Rose 9-4 Fam Favs: Choc Cake 6-9	

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MAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 WKND Master Piping wk 4 7:30-5 Cookies 201 9-4
2 WKND Master Piping wk 4 7:30-5 Teen Macarons 10-4	3	4	5 Cinco De Mayo	6	7	8 Mother's Day Cupcakes 10-12 1-3 Fam Favs: Orange Cake 9-12
9 Mother's Day	10	11 Ramadan Ends	12	13	14 Fondant Flowers 6-9	15 Buttercream 101 9-3 Macarons 9-3
16	17	18	19	20	21 Gourmet Cupcakes 9-3	22 Desserts Around the World 9-4 Cookies 101 9-3
23 Desserts Around the World 9-4	24	25	26	27	28	29
30	31 Memorial Day					

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JULY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2	3
4 Independence Day	5	6	7 Kids' Cake Pops 10-3	8 Kids' Creative Cakes 10-3	9 Master Baking 9-4	10 Cookies 101 9-3
11 Master Baking 9-4	12 Master Piping 7-3	13	14	15	16	17 Master Sugar Art 8-6
			21 Kids' Creative Cakes 10-3	22 Kids' Quick Bread 10-3		
18 Master Sugar Art 8-6	19 Master Piping 7-3	20	21	22	23	24 Macarons 9-3 Airbrushing 9-4
25 GF Cakes & Cupcakes 9-4	26	27	28 Teen Sculpt: Hedgehog 10-4	29	30	31 Buttercream 101 9-3 Teen French Pastries 10-3

JUNE

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

AUGUST

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3 Kids' Cake Pops 10-3	4 Kids' Cupcake Fun 10-3	5 Kids' Baking Cupcakes 10-3	6	7 Fam Favs: Orange Cake 9-12 Cookies 101 9-3
8 Fam Favs: Whoopie Pies 9-12	9	10	11	12 Buttercream 101 9-3	13 Cupcakes 101 9-3 Fondant Flowers 6-9	14 Fondant 101 9-3
15	16	17	18	19	20 Learning Roses 9-3	21 Buttercream 101 9-3 Vegan Baking: Cheesecake 9-4
22	23	24	25	26	27	28 Cookies 201 9-4 French Pastries 9-4
29	30	31				

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SEPTEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4
5	6 Labor Day	7	8	9	10 Buttercream 101 9-3	11 Cookies 3 Ways 9-3 Grandparents' Cookies 10-12
12 Grandparents' Day Macarons 9-3 Cookies 101 9-3	13	14	15	16	17 Royal/Buttercream Flowers 9-4	18 Cake Pops 101 9-3
19	20	21	22	23	24 Master Baking 9-4	25 Cupcakes 101 9-3
26 Master Baking 9-4	27 Master Piping 7-3 Master Gum Paste 3:30-7	28	29	30		

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NOVEMBER

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

OCTOBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Master Piping 7-3	2 Master Sugar Art 8-6
3 Master Sugar Art 8-6	4 Master Piping 7-3 Master Fondant 3:30-7	5	6	7	8 Flatbread Pizza 6-8	9 Cookies 101 9-3 Doughnuts 9-3
10 Artisan Bread 9-3	11 Columbus Day Kids' Creative Cakes 10-3	12	13	14	15 Fam Favs: Choc Cake 6-9	16 Gourmet Cupcakes 9-3
17 Buttercream 101 9-3 Italian Pastries 9-4	18	19	20	21	22 Decorating Cupcakes 6-8	23 Macarons 9-3
24	25	26	27	28	29 Buttercream 201 9-4	30 Family Halloween 10-12 & 1-3
31 Halloween					Churros 6-9	

DECEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3 Cupcakes 101 9-3	4 Cookies 101 9-3
5 Buttercream 101 9-3	6	7	8	9	10 Mod. Choc. Poinsetta 9-4	11 Cookies 101 9-3 Cake Pops 101 9-3
12 Breakfast Pastries 9-4 Kids' Holiday Cookies 10-3	13	14	15	16 Truffles 6-8	17 Cookies 201 9-4 Macarons 9-3	18 Family X-mas Cookies 10-12 & 1-3 Desserts Around the World 9-4
19 Desserts Around the World 9-4	20	21	22	23	24 Christmas Eve	25 Christmas Day
26	27	28 Kids' Dec Camp 10-4	29	30 Teen Sculpt: Penguin 10-4	31 New Year's Eve	



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GENERAL INFORMATION

E-mail: wiltonschool@wilton.com
Phone: (630) 810-2888
Address: 7511 Lemont Rd., Darien, IL 60561

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

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.

Member of the 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.

Member of the International Association of Culinary Professionals (IACP).
Member of the 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 with well-equipped student workstations for decorating
- Baking classroom, fully equipped for our wide range of specialty baking classes
- Overhead monitors for close-up views of techniques
- Separate lunchroom

Students receive a special discount on purchases at the Wilton retail store (which adjoins The Wilton School) 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 to determine how we can provide you with reasonable 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 school's discretion.

The Wilton School does not have a provision for make-up classes. Students missing classes may make arrangements to attend other regularly scheduled sessions of the same class, subject to the approval of The Wilton School Director, the instructor, and class availability. The Wilton School reserves the right to cancel or change any class.

CANCELLATION AND REFUND

Registration fees are not refundable or transferrable to any other class or session. A student who cancels prior to the first day of class may either request a refund of all paid tuition or apply paid tuition to a future class at the Wilton School that starts within 90 days. Credit and debit card payments will be refunded back to the card used for payment; cash payments will be refunded by check.

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 refunded or transferrable to any other class or session.

Tuition and registration fees collected for classes cancelled by the Wilton School will be refunded in full.

CONSUMER DISCLOSURE

Reporting Period: July 1, 2019 - June 30, 2020:

419 students were admitted as of July 1, 2019.

An additional 1,328 students were admitted during the next twelve months (1,328 new starts, 0 re-enrollments, and 0 transfers). A total of 1,747 students were admitted during the reporting period

Of those who enrolled during the reporting period, 0 transferred, 1,235 completed the course, 400 withdrew, and 112 are still enrolled.

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

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

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.

GRIEVANCES

The Wilton School will make all attempts to resolve any grievances you may have with the School but any complaints which 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 about the complaint may be submitted online through the IBHE website (www.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

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