



Rice Paste Sugar Flower Course (David Austin Rose)

Duration: 1 Day (10 AM – 6 PM)

Fee: \$400 + HST

Class Size: 10 students

Instructor: Sherin Rafeek

Course Overview:

Discover the art of delicate, lifelike sugar flowers in this **one-day intensive course**. Students will learn to craft **rice paste from scratch**, understand its unique properties, and use it to create a stunning **David Austin rose** — known for its intricate layers and romantic, garden-style look. This class is perfect for decorators looking to elevate their wedding cake designs or expand their sugar art portfolio.

All materials, ingredients, and tools are provided, and students will leave with their own completed flower, a **recipe card**, and a **certificate of completion**.

Course Schedule



10:00 AM – 10:30 AM | Welcome + Introduction

- Overview of rice paste and its benefits vs. gum paste or fondant
- Review of the day's agenda



10:30 AM – 12:00 PM | Making the Rice Paste

- Step-by-step demo of making the rice paste from scratch
- Understanding texture, drying times, and how to store paste
- Hands-on practice preparing your own batch



12:00 PM – 1:30 PM | Flower Anatomy + Petal Basics



- Study of the David Austin rose structure
- Rolling, cutting, and shaping individual petals
- Techniques for realistic petal veining and edges

 1:30 PM – 2:00 PM | Lunch Break (30 minutes)

 2:00 PM – 4:30 PM | Assembling the Flower

- Building the inner bud and layering petals
- Creating depth and realism through shaping
- Forming calyx and wiring techniques

 4:30 PM – 5:30 PM | Coloring + Detailing

- Dusting and blending for natural shading
- Tips on achieving lifelike finishes using edible colors and glazes

 5:30 PM – 6:00 PM | Final Presentation + Photos

- Student showcase and feedback session
- Photography of final work for portfolio use
- Certificate distribution

What's Included:

- All tools, materials, and ingredients
- Recipe card for rice paste
- Step-by-step class handout
- Certificate of completion