

Beginning Cake Design  
Supply List  
For Orange County Campus ONLY  
Instructor – Jill Leckey – [leckey@email.unc.edu](mailto:leckey@email.unc.edu)

Welcome to Beginning Cake Design! Your instructor, Jill Leckey joined the Ferrington House in 2005 as Chocolatiere following training at The French Culinary Institute and the famed Jacques Torres Chocolate Shop in New York City. She is excited to bring her experience and expertise to our students and we are pleased to have her onboard!

Beginning Cake Design - OCC will begin on Wednesday, Sept. 16 from 6-8 p.m. at the Orange County Campus – Hillsborough. The following supplies are necessary for success in this class and should be brought to the first class.

*Visit our website [www.durhamtech.edu](http://www.durhamtech.edu) for additional cake design offerings such as:  
Explore Fondant and Gumpaste Designs and Beginning Wedding Cake Designs I.*

Required Materials for Class

Apron	paring knife or x-acto knife
Smooth plastic mat	set of paint brushes
Large and small off-set spatulas 5 # white fondant	Variety of piping tips
5# gumpaste	Plastic piping bags
Plastic rings and couplers	Any size rolling pin
Variety of food coloring (gel)	Paper towels
Scissors	Scotch tape
Package of 12” cake cardboards	Turntable
White freezer of butcher paper (greaseproof on one side)	

Many of these items are available at Michael’s and AC Moore. There are usually coupons in the Sunday paper for both stores or visit [www.acmoore.com](http://www.acmoore.com) to print them online.