

Keki by Prachi

Module: Human Figurines

🍰👩🍳 Welcome to the Fondant Figurine Baking Workshop! 🧑🍳🍰

Get ready to unlock your creativity and master the art of crafting perfect human figurines from fondant in this comprehensive baking workshop. From the basics to intermediate techniques, we've got you covered. Join us for an immersive experience, where you'll learn the step-by-step process of creating stunning edible masterpieces. Here's what you'll be learning during the workshop:

🔧 **Tools Required:** Discover the essential tools and materials needed to work with fondant and create cute figurines.

📏 **Proportions for Figurines:** Understand the importance of proportion in sculpting fondant figurines and learn how to achieve adorable results.

🎨 **Drawing Inspiration for Figurines:** Find inspiration from various sources to design unique and imaginative figurines.

👤 **Making Skin Tones:** Learn the art of creating diverse skin tones for your figurines, adding a touch of realism to your creations.

🌧️ **Managing Sugar Paste in Different Weather Conditions:** Master the techniques to handle sugar paste in various weather conditions, ensuring optimal results every time.

👦👧 **Making boy and girl Faces:** Explore the differences in sculpting boy and girl faces, capturing their distinct characteristics.

🏠 **Creating Internal Structure:** Build a solid internal support system to give your figurines stability and durability.

👣 **Modelling Body Parts:** Craft legs, torso, hands, and palms with precision, bringing life to your fondant figurines.

👗 **Making Kids Clothing Like Dresses:** Learn to fashion adorable clothing, including dresses, adding charm and uniqueness to your figurines.

💄 **Face Makeup:** Add the perfect finishing touches with fondant makeup techniques for a lifelike appearance.

👩 **Hairstyles:** Experiment with a variety of fondant hairstyles to give your figurines their own personalities.

📐 **Templates for Boy and Girl Figurines:** Use handy templates to create boy and girl figurines with consistent proportions and features.

📦 **Storage and Transportation:** Discover how to safely store and transport your fondant figurines, ensuring they remain intact and beautiful.

📅 Duration: 1.5 days ⌚ Time: 9.00am – 6.00pm 🏠 Venue: Dahisar Mumbai 🇮🇳 Workshop Fee: ₹7,500 per person

Whether you're an aspiring baker or a seasoned enthusiast, this Fondant Figurine Baking Workshop is designed to accommodate all skill levels. Limited slots are available, so secure your spot now and embark on a delightful journey into the world of fondant artistry. See you at the workshop! 🍰👩🍳🧑🍳🍰

Price is inclusive of lunch, refreshments, and all tools needed during the class.