



the **ART** of
CATERING FOOD

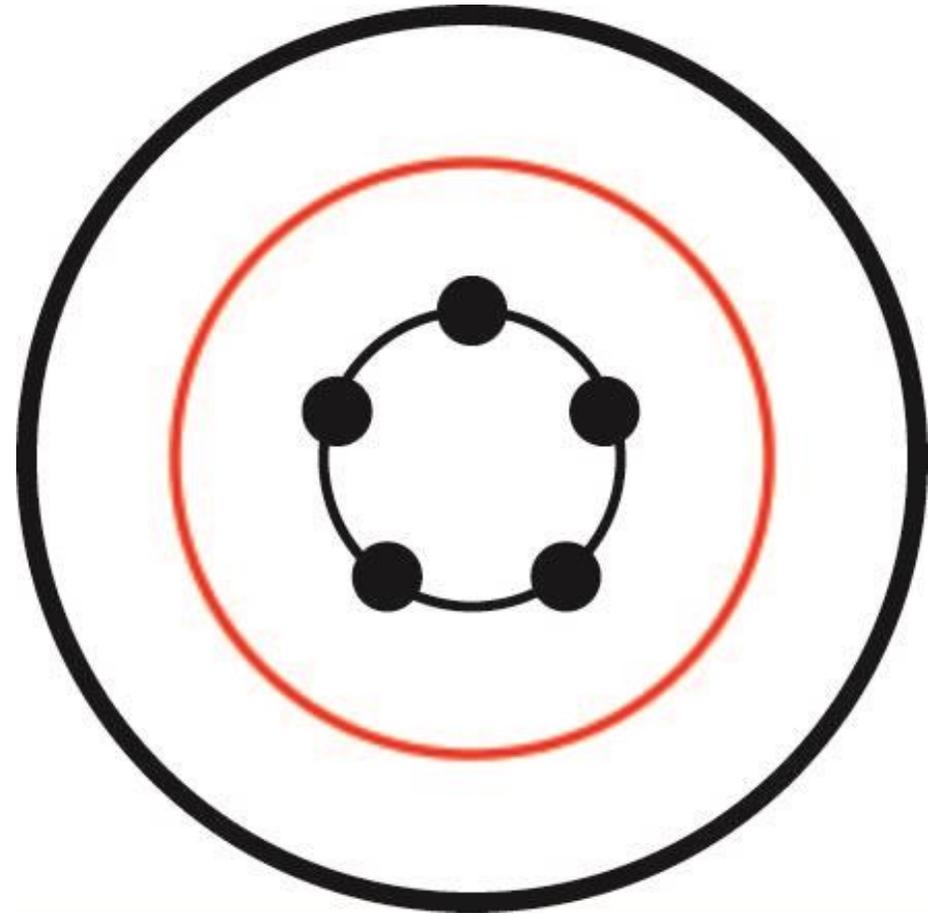
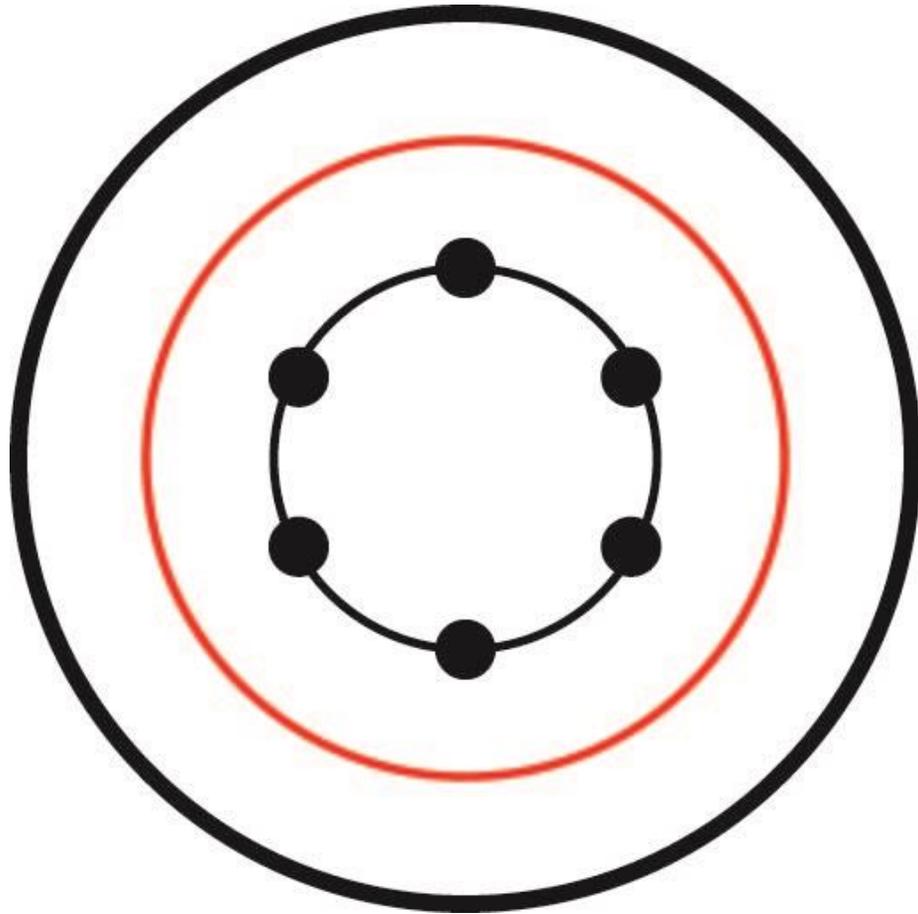
Reverse Engineering:

Unraveling the Secret Structure of Wedding Cakes

With Ron Ben-Israel

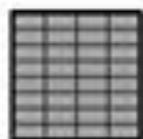


Inner supports placements

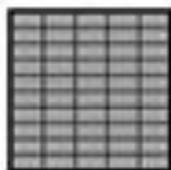


WEDDING CAKE CUTTING GUIDE

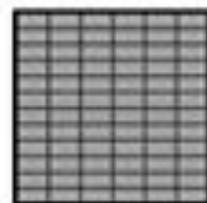
Square Cake



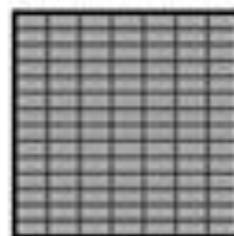
8 inch



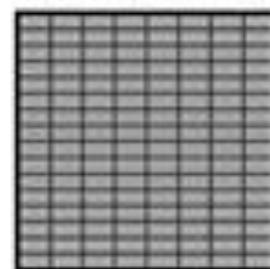
10 inch



12 inch



14 inch

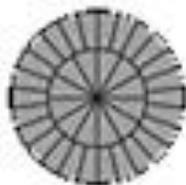


16 inch

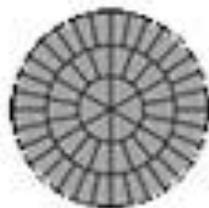
Round Cake



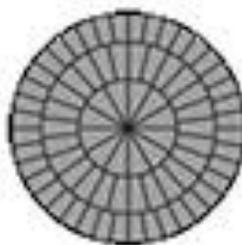
8 inch



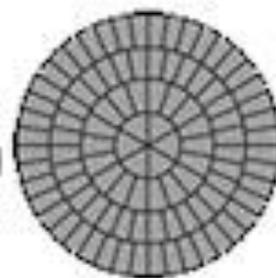
10 inch



12 inch



14 inch

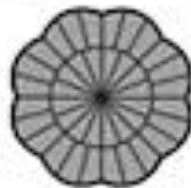


16 inch

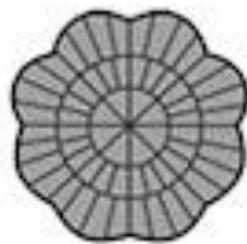
Petal Cake



9 inch

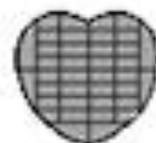


12 inch



15 inch

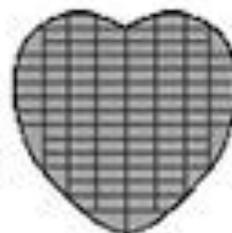
Heart Cake



10 inch

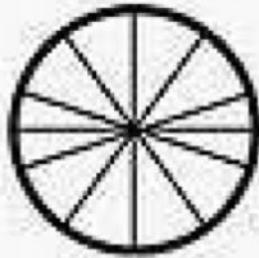


12 inch

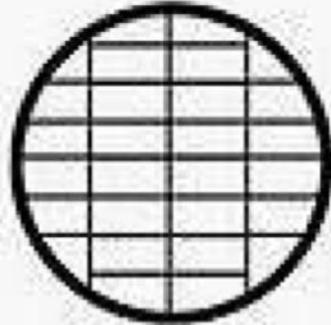


16 inch

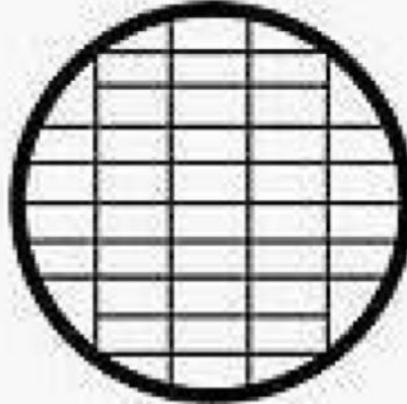
1"x2"x4" serving size



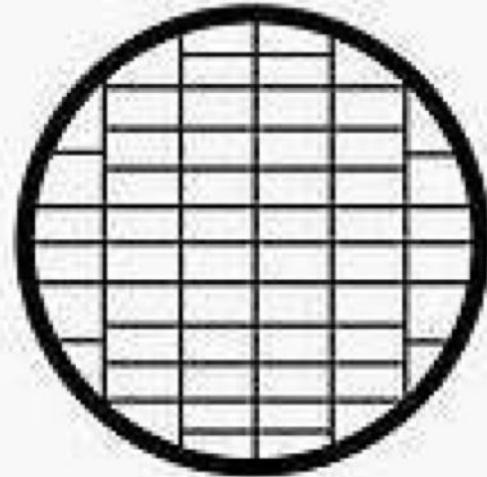
6" Round
10 Servings



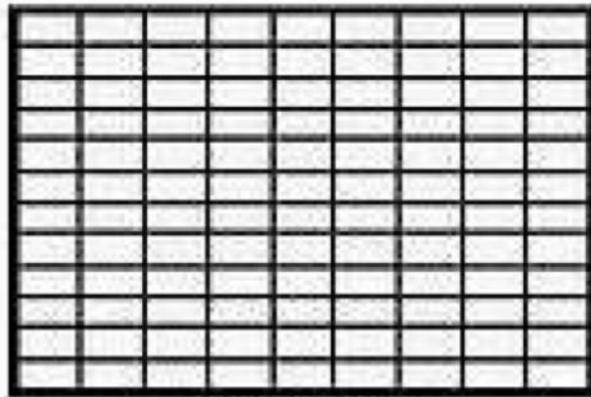
8" Round
28 Servings



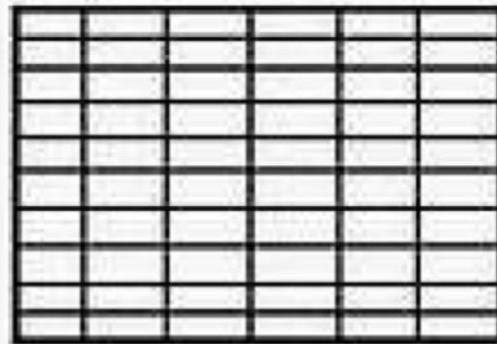
10" Round
42 Servings



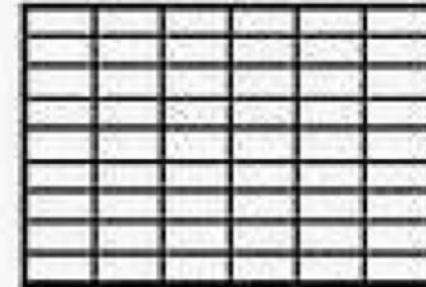
12" Round
56 Servings



12x18 Sheet Cake
108 Servings



11x15 Sheet Cake
60 Servings



9x13 Sheet Cake
54 Servings

