



Baked by Nataleen

CUSTOM CAKES | DESSERTS | CATERING | CONFECTIONERY COURSES

Cake Decorating – beginner's course

Learn the basics of sugar crafting, icing and cake decorating.

This beginner's course will help you to develop skills and confidence in basic cake decorating techniques. You will learn how to make various types of icing, prep a cake and cover it. By the end of the course you will be able to cover a cake with pettinice (fondant) and use simple decorative techniques.

Sugar Craft (cake Decoration) is the art of using icing, sugar and other edible decorations to create a cake that looks really good, delicious and interesting. Like other art forms, a cake can also be decorated with various enhancements, but the difference is cake requires only edible decorations.

Please note that we will only be excepting 6-9 people per course.

Classes will be held at:
288 Ben Viljoen Street
Pretoria North
Gauteng, 0186

- **Basic butter icing**
 - Learn how to make your own icing and ice your delicious home baked cakes with four different techniques. Including piping skills and latest icing techniques like rosettes.
- **Royal icing**
 - Learn how to make your own icing and pipe different techniques with royal icing.
- **Novelty/Occasion cake- Baby shower cake**
 - Learn to cover your own novelty cake
- **Basic 3D cake- Minion Cake**
 - Learn how to shape/sculpt a 3D cake and get to take it home.
- **3D Topper- Baby shoes and Mini handbag and shoe**
 - Learn to make a topper and this famous duo is a vital topper to any cake decorators list of skills.

Course Price: R3950.00

There are no "extras". The fee covers everything:

- Design Folder (folder of work with step-by-step instructions for each module) a starter decorating kit that is yours to keep including cutters and moulds. All ingredients and cakes will also be supplied. Completed cakes to take home.

Course Dates and times:

Full time: (5 days)- 5 hours a day 9am to 2pm daily

Part time time: (6 weeks)- 3 hours a day 9am to 12pm daily or 5.30pm to 8.30pm

Once deposit is paid dates are selected with student dependent on availability.

Classes run week days, some Saturdays and some public holidays.

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Terms and Conditions

- All **new** students are required to pay a once off registration fee of R1000.00 up front. As part of the registration fee for new students, you will receive a basic cake decorator's tool kit, which you will constantly use throughout the various programs.
- **Existing** students a yearly registration fee of R300.00 up front.
- The attached registration form is to be completed and returned to us as soon as possible. Can be e-mailed to classes@bakedbynataleen.co.za.
- A 50% non-refundable deposit is required to secure your booking for each individual program. Spaces cannot be held for students who have not yet paid a deposit.
- The balance is payable before the commencement of the 1st lesson of the program. Students, who have not paid in full prior to commencement of the program they wish to attend, will not be permitted to enter the classroom.
- Students who do not attend program, for which deposits have been paid, will forfeit the deposit. Deposits are non-refundable and not transferable to other programs.
- Certificates of attendance will be issued for completed programs. All lessons in the specific program must be attended in order to qualify for the certificate.
- Minimum of 6 students must be booked in order for the program to run.
- Accommodation is not included in this course but we can assist in arranging.