



Baked by Nataleen

CUSTOM CAKES | DESSERTS | CATERING | CONFECTIONERY COURSES

Company Reg No.:
2013/086015/07

2019 Polokwane Class Schedule- update July 2019

These classes to be held at NG Church EAST, 100 Jones Street, POLOKWANE

Terms and Conditions:

- All **new** students are required to pay a once off registration fee of R300.00 up front. As part of the registration fee for new students, you will receive an apron.
- 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 programme. 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 each programme. Students, who have not paid in full prior to commencement of the programme they wish to attend, will not be permitted to enter the classroom.
- Students who do not attend programmes, for which deposits have been paid, will forfeit the deposit. Deposits are non-refundable and not transferable to other programmes or persons.
- Certificates of attendance will be issued for completed programmes. All lessons in the specific programme must be attended in order to qualify for the certificate.
- Minimum of 6 students must be booked in order for the programme to run.
- Some classes require specific tools which will be provided in class, but we offer buyable take home tool packs for R1000.00

Course/Classes	Date and time	What will I learn?	Number of classes	Price
Basic cake baking class	Thursday 5 Dec 9am to 12 Friday 6 Dec 9am to 12 Saturday 7 Dec 9am to 12	Basic cake baking tips. Basic metric measurements. How to bake the following: Vanilla sponge, chocolate sponge, red velvet cake & carrot cake.	3 classes	R 1600
Basic cake baking class	Thursday 5 Dec 6pm to 9pm Friday 6 Dec 6pm to 9pm Saturday 7 Dec 6pm to 9pm	Basic cake baking tips. Basic metric measurements. How to bake the following: Vanilla sponge, chocolate sponge, red velvet cake & carrot cake.	3 classes	R 1600
Muffins and scones class	Thursday 5 Dec 1pm to 5pm	Basic muffin & scone baking tips. Basic metric measurements. How to bake : Scones, Dikuku, Bran muffins & Choc muffins	1 class	R 650
Cookie baking class	Friday 6 Dec 1pm to 5pm	Basic cookie baking tips. Basic metric measurements. How to bake: Soetkoekies, Ginger & Crunchies	1 class	R 550
Cupcake baking and	Saturday 7 Dec 1pm to 5pm	Basic metric measurements. How to bake red velvet cupcakes & make buttercream icing.	1 class	R 550

Address: 288 Ben Viljoen Street, Pretoria North, 0186

P.O. Box 16517, Pretoria North, 0116

Telephone: 064 653 6218

Email: sales@bakedbynataleen.co.za

Web: www.bakedbynataleen.co.za



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decorating class		Ice and decorate 6 cupcakes with piping nozzles & buttercream. Learn how to color fondant ,make finger roses & bows & cut shapes		
Beginner's cake decorating class	Monday 9 Dec 9am to 12 Tuesday 10 Dec 9am to 12 Wednesday 11 Dec 9am to 12 Thursday 12 Dec 9am to 12 Friday 13 Dec 9am to 12	Basic piping techniques. Royal icing. Various icing recipes. How to cut, layer and fill a cake. & then cover with fondant. How to make decorations using modeling paste. Baby shower cake. Minion Cake.	classes	R 3950
Beginner's cake decorating class	Monday 9 Dec 6pm to 9pm Tuesday 10 Dec 6pm to 9pm Wednesday 11 Dec 6pm to 9pm Thursday 12 Dec 6pm to 9pm Friday 13 Dec 6pm to 9pm	Basic piping techniques. Royal icing. Various icing recipes. How to cut, layer and fill a cake. & then cover with fondant. How to make decorations using modeling paste. Baby shower cake & Minion Cake.	5 classes	R 3950
African wedding cake: Hut	Monday 9 December 1pm to 5pm Tuesday 10 December 1pm to 5pm	Must know techniques for decorating a traditional hut wedding cake.	2 classes	R 1500
Animal figurines toppers	Wednesday 11 December 1pm to 5pm	Learn the basics of figure modeling and modeling paste. We will make animals of the farm.	1 class	R 550
Cupcake baking and decorating class	Thursday 12 Dec 1pm to 5pm	Basic metric measurements. How to bake red velvet cupcakes & make buttercream icing. Ice and decorate 6 cupcakes with piping nozzles & buttercream. Learn how to color fondant ,make finger roses & bows & cut shapes	1 class	R 550
Drip cake decorating class	Friday 13 December 1pm to 5pm	Learn how to make chocolate drip and to drip the cake. Learn how to cut and layer a cake	1 class	R 695
Muffins and scones class	Saturday 14 Dec 1pm to 5pm	Basic muffin & scone baking tips. Basic metric measurements. How to bake : Scones, Dikuku, Bran muffins & Choc muffins	1 class	R 650

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