



Baked by Nataleen

CUSTOM CAKES | DESSERTS | CATERING | CONFECTIONERY COURSES

Company Reg No.:
2013/086015/07

2019 Pretoria North Class Schedule Saturdays- update July

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/Class	Date and time	What will I learn?	Number of classes	Price
Basic wedding cake class	Saturday 27 July 1pm to 5pm Saturday 3 August 1pm to 5pm Saturday 10 August 1pm to 5pm	Learn how to bake a delicious fruit cake & Cover with marzipan. Make sugar paste flowers. Arum lily flowers Basic Flower arrangement with tape.	3 classes	R 2500
Beginner's cake decorating class	Saturdays 3 August 8am to 12 10 August 8am to 12 17 August 8am to 12 24 August 8am to 12 31 August 8am 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.	5 classes	R 3950
Stiletto Heel Topper Class	Friday 9 August 9am to 1pm	This is a definite must!! Learn how to make a stiletto heel topper shoe for your cakes. Receive a template for various shoes.	1 class	R 695

Address: 288 Ben Viljoen Street, Pretoria North, 0186
P.O. Box 16517, Pretoria North, 0116

Telephone: 064 653 6218

Email: sales@bakedbynataleen.co.za

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		Learn how to make modelling paste that is strong.		
Sugar paste Flowers	Friday 9 August 1pm to 5pm	Learn how to make beautiful edible roses and filler flowers for your wedding cakes. How to make sugar paste for flowers and how to dust/paint flowers.	1 class	R 695
Basics of cooking class	Saturday 10 August 1pm to 5pm	Learn the basics of cooking to make everyday meals.	1 class	R 695
Cupcake baking and decorating class	Saturday 17 August 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 650
African wedding cake: Hut	Saturday 24 August 9am to 5pm	Must know techniques for decorating a traditional hut wedding cake.	1 classes	R 1500
African wedding cake: Pot	Saturday 31 August 9am to 5pm	Must know techniques for decorating a traditional pot wedding cake.	1 classes	R 1500
Basic cake baking class	Saturdays 7 September 8am to 12 21 September 8am to 10am 28 September 8am to 11am	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
Baby belly cake\ corset 3D cake	Saturday 21 September 10am to 4pm	Learn how to decorate a baby belly\ corset cake, perfect for learning 3D custom cakes.	1 class	R 995
Handbag cake	Sunday 22 September 9am to 3pm	Learn how to carve and decorate a handbag cake, perfect for learning 3D custom cakes.	1 class	R 995
Wedding Cake 2 tier	Monday 23 Sept 9am to 3pm Tuesday 24 Sept 9am to 3pm	Learn how to decorate a 2 tier wedding cake, including, stacking, ruffles and lace. Beginner's cake decorating class is a prerequisite.	2 classes	R 2500
How to cook a 3 course meal	Saturday 5 October 9am to 12	Learn how to make a starter, main course and dessert	1 class	R 995

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Macaroons class	Saturday 5 October 1pm to 5pm	Learn how to bake and fill French Macaroons	1 class	R 995
Muffins and scones class	Saturday 12 October 9am to 1pm	Basic muffin & scone baking tips. Basic metric measurements. Scones- how to bake. Bran muffins- how to bake. Choc muffins- how to bake	1 class	R 650
Cake pop class	Saturday 12 October 1pm to 5pm	Surprise your little ones with these delicious bites- fit for any occasion. We will make them and decorate them in 4 different ways.	1 class	R 995
Dessert classes	Saturday 19 October 9am to 1pm	Learn how to make 3 different individual desserts.	1 class	R 550
Cookie baking class	Saturday 26 October 9am to 1pm	Basic cookie baking tips. Basic metric measurements. How to bake: Soetkoekies, Ginger & Crunchies	1 class	R 650
Cupcake baking and decorating class	Saturday 2 Nov 9am to 1pm	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 650
Christmas Cookie baking class	Saturday 9 Nov 9am to 1pm	Basic cookie baking tips. Basic metric measurements. Learn how to bake Christmas Soetkoekies & to decorate them.	1 class	R 650
Dessert classes	Saturday 16 Nov 9am to 1pm	Learn how to make 3 different individual desserts.	1 class	R 550
Intermediate cake decorating	Saturday 19 October 1pm to 5pm Saturday 26 October 1pm to 5pm Saturday 2 Nov 1pm to 5pm Saturday 9 Nov 1pm to 5pm Saturday 16 Nov 1pm to 5pm	Learn different tools and ingredients names and uses. Learn how to cost a cake and calculate what to sell it for. Learn to stack cakes and receive a template including a topsy turvy cake.	5 classes	R 5900

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