



## Baked by Nataleen

CUSTOM CAKES | DESSERTS | CATERING | CONFECTIONERY COURSES  
Registration Number 2013/086015/07

### 2024 Baking Course- Pretoria

These classes start with the very basics of baking- measurements, ingredients, all the how tos. We bake everything from scratch and each student receives our tried and tested recipes. Slowly we advance to the more difficult baking classes like macarons. You take home everything you baked & certificate of attendance after completion.

All classes are to be held at 135 Erich Mayer Street Pretoria North.  
Maximum 6 students per class.

Course/Class	Date and time	Venue	What will I learn?	Number of classes	Price
<b>Melting Moment Biscuit Making Class</b>	Monday 21 October 09h00- 13h00	PTA	Basic cookie baking tips. Basic metric measurements. How to mix melting moment biscuits and then how to pipe them with bag and nozzles. How to decorate cookies and dip them into chocolate.	1	R 995.00
<b>Muffin Baking Class</b>	Saturday 26 October 09h00-13h00	PTA	Basic muffin baking tips. Basic metric measurements. Bran muffins- how to bake. Choc muffins- how to bake	1	R 995.00
<b>Macaron Baking Class</b>	Monday 28 October 09h00 – 12h00	PTA	Learn how to bake and fill French Macaroons. Learn how to make your own fillings. Learn how to colour Macaroons.	1	R 1 495
<b>Basic Cake Baking Class</b>	Saturday 2 November 13h00-17h00 Saturday 16 November 13h00-17h00 Saturday 23 November 13h00-17h00	PTA	Basic cake baking tips. Basic metric measurements Vanilla Sponge- how to bake. Choc sponge - how to bake. Red Velvet cake-how to bake. Carrot cake-how to bake. Homework will be given	3	R2395.00

### How to book the package course:

1. Complete the class registration form.
2. **Pay R3500 deposit if you wish to attend the full baking course OR pay 50% deposit of the one class you want to attend.**

Bank: First National Bank (FNB)  
Account Holder: Baked by Nataleen (Pty) Ltd  
Account Number: 624 159 517 15  
Branch code: 250 655  
Account Type: Business Account

**Address: 135 Erich Mayer Pretoria-North**  
**Telephone: 064 653 6218**  
**Email: sales@bakedbynataleen.co.za**  
**Web: www.bakedbynataleen.co.za**



## Baked by Nataleen

CUSTOM CAKES | DESSERTS | CATERING | CONFECTIONERY COURSES  
Registration Number 2013/086015/07

### 2024 Baking Course- Pretoria

Reference: BakingNameYear – For example BakingLerato2024

3. Email the registration form and proof of payment to [classes@bakedbynataleen.co.za](mailto:classes@bakedbynataleen.co.za)
4. Balance can be paid monthly. Please arrange with office.
5. Full class fee is payable **10 days before** course starts.

### Terms and Conditions:

- The registration form is to be completed and returned to us as soon as possible with the proof of payment. Can be e-mailed to [classes@bakedbynataleen.co.za](mailto: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 1<sup>st</sup> 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.
- Class dates are also not interchangeable. You need to attend the class date you have booked for and that is listed.
- 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 4 students must be booked in order for the programme to run.
- Some classes require specific tools which will be provided in class.
- You can purchase a Baked by Nataleen apron @R250 or bring your own.

Address: 135 Erich Mayer Pretoria-North  
Telephone: 064 653 6218  
Email: [sales@bakedbynataleen.co.za](mailto:sales@bakedbynataleen.co.za)  
Web: [www.bakedbynataleen.co.za](http://www.bakedbynataleen.co.za)