



Baked by Nataleen

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

2024 Cake Decorating course- Pretoria

Great cake decorating courses available. From the beginner to intermediate.

People always ask me what class I should do if I want to learn cake decorating.

My answer is always the same: best place to start is the **beginner's cake decorating course**. Not only is it for beginners but it is so comprehensive it really helps a decorator gain more confidence in the kitchen. It really covers a broad range of topics from buttercream to ganache to fondant in great detail.

Most of the other decorating courses are one day classes- these are perfect to gain more practice in the kitchen and top up to some latest tricks of the trade.

Last but not least, there are some intermediate classes where the beginner's cake decorating course is a pre requisite as it is not for a beginner as no basics are explained here.

Please note NO BAKING is done in cake decorating classes. All baking takes place in the baking course.

We work on real cake, baked for you by Baked by Nataleen, unless specified differently in the will I learn? Column.

All ingredients & tools needed IN CLASS are provided.

You take home everything you decorated & certificate of attendance after completion.

Course/Class	Date and time	Venue	What will I learn?	Number of classes	Price
2 Tier/ Step Wedding Cake Course	Saturday 5 October 09h00-13h00 Saturday 12 October 09h00-13h00	PTA	Learn how to decorate and stack a 2 tier wedding cake so that it is stable & secure & does not fall over. Specialized decorations- ruffles, lace and diamond pattern. Beginner's cake decorating class is a prerequisite. We use real cake- no dummies. <u>Beginner's cake decorating course is a prerequisite.</u>	2	R1995
Intermediate Cake Decorating Course	Monday 7 October 08h00 to 12h00 Tuesday 8 October	PTA	Learn different tools and their uses. Learn how to cost a cake and calculate what to sell it for. Learn to stack cakes and receive a template.	5	R 8795

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



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	08h00 to 12h00 Wednesday 9 October 08h00 to 12h00 Thursday 10 October 08h00 to 12h00 Friday 11 October 08h00 to 12h00		Carve & decorate a topsy turvy cake. Learn how to make sugar veil lace. Make a 2 tier wedding cake with lace, pearls and roses on it. Learn how to make easy sugar paste roses. Carve and decorate a handbag cake- learning how to make sturdy handles. Make a life-size high heel shoe. <u>Beginner's cake decorating course is a prerequisite.</u>		
Beginner's Cake Decorating Course	Saturday 7 December 09h00-13h00 Sunday 8 December 09h00-13h00 Saturday 14 December 09h00-13h00 Sunday 15 December 09h00-13h00 Monday 16 December 09h00-13h00	PTA	Learn how to cut, layer and fill a cake and to create sharp edges. Basic buttercream piping techniques. How to apply an edible print. How to make and use royal icing. Various icing recipes. How to make chocolate ganache. How to prepare a cake for fondant covering using choc ganache. How to cover a cake with fondant and a double barrel cake and to properly support your cake. You will make 4 cakes in the 5 days and you take all of them home. Buttercream cake with drip Buttercream cake with edible print. Make a 3D Baby shower cake with baby shoes. Make a themed carved birthday 3D Cake.	5	R5995

How to book a course:

1. Complete the class registration form.
2. **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
Reference: DecoNameYear - For example: DecoNataleen2022
3. Email the registration form and proof of payment to 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.

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