



## Baked by Nataleen

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

### Johannesburg August 2023

Address where classes are held.

AP Church - 855 Corlett Avenue, Princess, Roodepoort

All of our classes are part time. Ensure to check the schedule correctly so that you book classes when you are available. Please ensure you choose the correct venue and kindly note the dates are only as per schedule **no other dates are available.**

All of our classes are part time. Some classes are on weekdays and some classes are weekends. Ensure to check the schedule correctly so that you book classes when you are available.

### 2023 Royal icing cookie courses

These royal icing cookie classes are really fun and perfect opportunity to spend time with a loved one and learn a new skill. You learn to decorate yummy cookies and take them home. No baking is done in these classes. Ages from 12 upwards- great for beginners.

We can manage large and small groups from 6 to 100, which makes these classes also great for team building and corporate events. We also travel with these classes to your venue.

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

### 2023 Cupcake Decorating course

These Cupcake decorating classes are great fun and perfect 1 day beginner's classes to improve your home baking and piping skills.

The cupcake decorating classes will definitely improve your buttercream piping skills for cupcakes as well as cakes for any level cake decorator.

We can manage large and small group from 6 to 100, which makes these classes also so great for team building and corporate events. Ages from 12 upwards.

NO BAKING is done in these classes- we bake you decorate only.

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

### 2023 Baking Classes

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.

### 2023 Cake Decorating course-

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.

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



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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 "what 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	Schedule 2023	Venue	What will I learn?	Number of classes	Price
<b>Beginner's Cake Decorating Class</b>	Monday 7 August 08h00 to 12h00 Tuesday 8 August 08h00 to 12h00 Wednesday 9 August 08h00 to 12h00 Thursday 10 August 08h00 to 12h00 Friday 11 August 08h00 to 12h00	<b>JHB</b>	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.	<b>5</b>	<b>R 5 995</b>
Basic Cake Baking Class	Monday 7 August 13h00 to 16h00 Tuesday 8 August 13h00 to 16h00 Wednesday 9 August 13h00 to 16h00	<b>JHB</b>	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	<b>3</b>	<b>R 2 395</b>
<b>Cookie / Biscuit Baking class</b>	Thursday 10 August 13h00 to 17h00	<b>JHB</b>	Basic cookie baking tips. Basic metric measurements Soetkoekies- how to bake. Ginger- how to bake. Crunchies- how to bake	<b>1</b>	<b>R 995</b>

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<b>Dikuku &amp; Scones Baking class</b>	Friday 11 August 13h00 to 17h00	<b>JHB</b>	Basic scone baking tips. Basic metric measurements. Scones- how to bake. Dikuku – how to bake	<b>1</b>	R 995
<b>Cake pops &amp; Cakesicles</b>	Saturday 12 August 09h00 to 12h00	<b>JHB</b>	Colour and tempering of chocolate. Decorate your cake pops and Cakesicle according to a theme for a baby shower or for a birthday party. Surprise your little ones with these delicious bites- fit for any occasion. We will make 12 cake pops,& 4 Cakesickles	<b>1</b>	R995
<b>Russian Nozzle Cupcake decorating</b>	Saturday 12 August 13h00 to 14h00	<b>JHB</b>	Make the perfect buttercream consistency for use with the Russian nozzles. We will also show you how to use leaf nozzle. Learn to pipe 12 cupcakes using the Russian nozzle set.	<b>1</b>	R600

### How to book:

1. Complete the class registration form.
2. Pay 50% deposit.  
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: AreaNameYear - For example: PretoriaNataleen2022
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 or class 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 10 days before the commencement of the 1<sup>st</sup> lesson. 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.
- 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.
- Take home tools can be purchase in our shop at students cost.

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