



Baked by Nataleen

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

2024 Other Decorating courses

Course/Class	Date and time	Venue	What will I learn?	Number of classes	Price
Cake pops & Cakesicle & geode making class	Saturday 26 October 13h00 to 17h00	PTA	Learn how to make cake pops & Cakesicle. Color 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 Cakesicles & 2 heart geodes.	1	R 995
Animal Figurines Toppers	Saturday 16 November 09h00 to 13h00		Learn the basics of figure modeling and modeling paste. Learn how to mix sugar paste to make edible decorations. We will make safari animals.	1	R 995
All things Chocolate Decorating Class	Wednesday 16 October 09h00 to 13h00		Learn all about chocolate- how to melt, temper and colour chocolate. How to make chocolate decorations- chocolate sails, chocolate curls, chocolate sphere balls, dipped oreos, and mini chocolate slabs.	1	R 995
Sugar paste flower course	Monday 11 November 09:00 to 17:00 Tuesday 12 November 09:00 to 17:00 Wednesday 13 November 09:00 to 17:00 Thursday 14 November 09:00 to 17:00		An amazing 4 full day class of a collection of 7 different flowers that you will make from scratch by our guest teacher Terina: <ul style="list-style-type: none"> • Arum lilies • Basic Rose • Full large rose with stem & leaves • Protea • Fantasy Flowers • Peony • Orchids • Filler Flowers • Leaves You will learn how to use sugar paste to make these	4	R2895

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



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			flowers. How to use various wires. To make realistic flowers by dusting. Latest tips and tricks to become a flower master!		
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These trending decorating skills are some great necessities to have in your cake decorating toolbox.

These skills will help you make toppers and decorations for your cake or treat box.

All the items you make in class, you take home.

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**
- **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.**
- **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.**

How to book?

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

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Account Type: Business Account

Reference: CupcakeNameYear - For example: CupcakeNataleen2022

3. Email the registration form and proof of payment to classes@bakedbynataleen.co.za
4. Full class fee is payable **10 days before** course starts.