



## Baked by Nataleen

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

### POLOKWANE Baking & cake decorating courses 2024

Here are all the classes we offer this year in Polokwane, so make sure you plan well and book now. You can pay it off every month, but class fees must be paid in full before you can attend.

**We only take 8 students- so do not loose out!!**

- Address- **100 Jones street, Polokwane**
- You take home everything you bake & decorate.
- We bake from scratch in baking classes
- You receive a certificate of attendance after completion.
- We decorate real cakes- no dummies
- Tea and coffee provided. Pack your own lunch.

### 2023 Cupcake Decorating classes

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

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

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

### 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.

### 2023 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.

You take home everything you baked and/or decorated & certificate of attendance after completion.

### How to book:

1. Complete the class registration form.
2. Pay 50% deposit to book, pay balance day before class starts.  
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: PretoriaLerato2023
3. Email the registration form and proof of payment to [classes@bakedbynataleen.co.za](mailto:classes@bakedbynataleen.co.za)

Course /Class	Dates & Times of class	What will I learn?	Number of	Price
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**Address: 135 Erich Mayer Pretoria-North**  
**Telephone: 064 653 6218**  
**Email: sales@bakedbynataleen.co.za**  
**Web: www.bakedbynataleen.co.za**



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			classes	
<b>Melting Moment Biscuit Making Class</b>	Monday 15 July 13h00-17h00	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
<b>Beginner's Cake Decorating Class</b>	Monday 15 July 08h00-12h00 Tuesday 16 July 08h00-12h00 Wednesday 17 July 08h00-12h00 Thursday 18 July 08h00-12h00 Friday 19 July 08h00 -12h00	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	R 5 995
<b>2 Tier wedding cake</b>	Tuesday 16 July 13h00-17h00 Wednesday 17 July 13h00-17h00	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. We use real cake- no dummies. <b><u>Beginner's cake decorating course is a prerequisite.</u></b>	2	R2500
<b>Macaron Baking Class</b>	Thursday 18 July 13h00-17h00	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>Royal Icing Cookie Class for Winter</b>	Friday 19 July 13h00-17h00	Tips and tricks of cookie royal icing. How to make basic royal icing. Learn basic flooding techniques. How to use & outline using basic royal icing piping techniques on a cookie decoratively. How to colour royal icing. Learn wet on wet technique & to Decorate 6 cookies each. Perfect for beginners. Class includes recipe for cookies.	1	R 500

### Terms and Conditions:

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- 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 the 10-day programme. Spaces cannot be held for students who have not yet paid a deposit.
- The balance is payable before class starts. 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 4 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.