



Baked by Nataleen

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

2024 Royal icing course- Pretoria

Course/Class	Date and time	Venue	What will I learn?	Number of classes	Price
Royal Icing Cookie Class for Spring.	Saturday 5 October 13h00 to 17h00	PTA	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. Pipe Flowers and leaves. Decorate 6 cookies each. Perfect for beginners. Class includes recipe for cookies.	1	R 500
Royal Icing Cookie Class for Christmas	Saturday 2 November 09h00 to 12h00	PTA	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. Pipe snowflakes Decorate 6 cookies each. Perfect for beginners. Class includes recipe for cookies.	1	R 500

These royal icing cookies classes are really fun and a perfect opportunity to spend time with a loved one and learn a new skill. Learn from our experienced team a few tricks of the trade to make your cookies beautiful and yummy.

We can manage large and small group from 6 to 100, which makes these classes perfect for team building and corporate events.

All ingredients, tools and equipment needed for class are provided for. You are able to purchase tools and equipment to take home at your own cost.

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.**

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



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- 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.
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: NameYear - For example: Nataleen2024
2. Email the registration form and proof of payment to classes@bakedbynataleen.co.za
3. Full class fee is payable **5 days before** class starts.

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