



Baked by Nataleen

CUSTOM CAKES | DESSERTS | CATERING | CONFECTIONERY COURSES

Company Reg No.:
2013/086015/07

2019 Pretoria North Class Schedule Weekdays Update July19

Terms and Conditions:

- All **new** students are required to pay a once off registration fee of R300.00 up front. As part of the registration fee for new students, you will receive an apron.
- The attached registration form is to be completed and returned to us as soon as possible. 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.
- 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, but we offer buyable take home tool packs for R1000.00

Course/Class	Date and time	What will I learn?	Number of classes	Price
Basic cake baking class	Monday 5 August 9am to 12 Tuesday 6 August 9am to 12 Wednesday 7 August 9am to 12	Basic cake baking tips. Basic metric measurements. How to bake the following: Vanilla sponge, chocolate sponge, red velvet cake & carrot cake.	3 classes	R 1600
Muffins and scones class	Tuesday 12 August 1pm to 4pm	Basic muffin & scone baking tips. Basic metric measurements. How to bake : Scones, Dikuku, Bran muffins & Choc muffins	1 class	R 650
African wedding cake: Hut	Monday 12 August 9am to 12 Tuesday 13 August 9am to 12	Must know techniques for decorating a traditional pot wedding cake	2 classes	R 1500
Cookie baking class	Tuesday 13 August 1pm to 4pm	Basic cookie baking tips. Basic metric measurements. How to bake: Soetkoekies, Ginger & Crunchies	1 class	R 650

Address: 288 Ben Viljoen Street, Pretoria North, 0186
P.O. Box 16517, Pretoria North, 0116

Telephone: 064 653 6218

Email: sales@bakedbynataleen.co.za

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Baby belly cake/ Icorset 3D Cake	Wednesday 14 August 9am to 3pm	Learn how to decorate a baby belly cake or a corset cake perfect for learning 3D custom cakes.	1 class	R 995
Cupcake baking and decorating class	Thursday 15 August 9am to 12	Basic metric measurements. How to bake red velvet cupcakes & make buttercream icing. Ice and decorate 6 cupcakes with piping nozzles & buttercream. Learn how to color fondant ,make finger roses & bows & cut shapes	1 class	R 650
Basic wedding cake class	Monday 19 August 9am to 1pm Tuesday 20 August 9am to 1pm Wednesday 21 August 9am to 1pm	Learn how to bake a delicious fruit cake & Cover with marzipan. Make sugar paste flowers. Arum lily flowers Basic Flower arrangement with tape.	2 classes	R 1950
Beginner's cake decorating class	Monday 9 Sept 9am to 12 Tuesday 10 Sept 9am to 12 Wednesday 11 Sept 9am to 12 Monday 16 Sept 9am to 12 Tuesday 17 Sept 9am to 12	Basic piping techniques. Royal icing. Various icing recipes. How to cut, layer and fill a cake. & then cover with fondant. How to make decorations using modeling paste. Baby shower cake. Minion Cake.	5 classes	R 3950
How to make platters	Monday 7 October 9am to 12	Learn how to make platters for special occasions or birthdays.	1 class	R 995
Intermediate cake decorating	Tuesday 8 October 9am to 12 Wednesday 9 October 9am to 12 Monday 14 October 9am to 12 Tuesday 15 October 9am to 12 Wednesday 16 October 9am to 12	Learn different tools and ingredients names and uses. Learn how to cost a cake and calculate what to sell it for. Learn to stack cakes and receive a template including a topsy curvy cake.	5 classes	R 5900
Cookie baking class	Monday 21 October 9am to 12	Basic cookie baking tips. Basic metric measurements. How to bake: Soetkoekies, Ginger & Crunchies	1 class	R 650

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Muffins and scones class	Tuesday 22 October 9am to 12	Basic muffin & scone baking tips. Basic metric measurements. How to bake : Scones, Dikuku, Bran muffins & Choc muffins	1 class	R 650
Royal icing cookie class	Monday 11 November 9am to 12	How to make royal icing. How to use royal icing on a cookie. How to color royal icing.	1 class	R 550
Cake pops	Tuesday 12 November 9am to 12	Surprise your little ones with these delicious bites- fit for any occasion. We will make them and decorate them in 4 different ways.	1 class	R 550
Animal figurines toppers	Wednesday 13 November 9am to 12	Learn the basics of figure modeling and modeling paste. We will make animals of the farm.	1 class	R 550
Drip cake decorating class	Monday 18 November 9am to 12	Learn how to make chocolate drip and to drip the cake. Learn how to cut and layer a cake	1 class	R 695
Cupcake baking and decorating class	Tuesday 19 November 9am to 12	Basic metric measurements. How to bake red velvet cupcakes & make buttercream icing. Ice and decorate 6 cupcakes with piping nozzles & buttercream. Learn how to color fondant ,make finger roses & bows & cut shapes	1 class	R 650

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