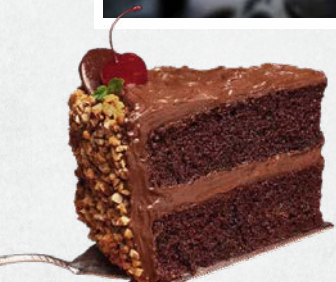


2022
2023



Course and Information Brochure



Current locations

- » Gqeberha (formerly Port Elizabeth)
- » Durban
- » Johannesburg
- » Pietermaritzburg
- » Laudium

Products they will be baking

- » Cakes
- » Cupcakes
- » Biscuits
- » Pastries
- » Rolls

Tutors

Professionally Qualified Chefs with Internationally recognized Qualifications and Experience.

Course Outcomes

- » Theoretical and hands-on practical tutoring of baking.
- » Planning, preparation, hygiene and safety.
- » Costing, selling and budgeting.
- » How to market products in their community.
- » Packaging & presentation of baked treats.
- » Bake to sell – students bake and sell products.

Course Duration

- » Four week course
- » 12 students per class as from January 2022
- » Monday to Thursday: 8.30am -2.30pm
- » Friday: 8.30am to 11.00am

We donate

We donate the items baked by our students weekly to Old Age Homes, Orphanages and Care Centres in Port Elizabeth.



We need your support

- » Corporate companies are encouraged to contribute, sponsor or partner with us.
- » As the course is free...we require funding for ingredients and monthly overheads.
- » Sponsor a student with essential baking equipment and ingredients upon graduation so that they can start baking immediately.
- » Any form of donations are welcomed [Vouchers, baking equipment or ingredients, recipe books, etc.]

Sponsor a student

- » Sponsor a student for the free baking course –**R6 500.00** per student.
- » Sponsor taxi fare for the duration of the course – **R 800.00** per student.

Starter baking equipment kit for students

- » Sponsor a starter kit to the value of R2 900.00 so that they can bake immediately at home after completing our course:
- » **R2 200.00** for essential equipment and a hand mixer with bowl stand.
- » **R 700.00** for ingredients.

Donate or Sponsor essential monthly ingredients for our School of Baking

- » Cake Flour 5 x 10kg
- » Bread Flour 8 x 2.5 kg
- » Sugar 2 x 25kg
- » Castor Sugar 3 x 25kg
- » Icing sugar 3 x 25kg
- » Margarine 4 x 25kg
- » Butter 3 x 10kg
- » Vanilla Essence 3x 1L
- » Cocoa Powder 10kg
- » Cornflour Powder 10kg
- » Baking Powder 10kg
- » Sunflower Oil 2 x 20L
- » Baking Chocolate 10kg
- » White chocolate 10kg

Thank you for perusing this document. We look forward to your support!



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Swift Address: SBZAZAJJ