

Crème & Croissant  
BAKING SCHOOL



## CREME & CROISSANT BAKING SCHOOL

4 Drake Street, Observatory,  
Cape Town

# 5 DAYS INTENSIVE

## 23 TO 27 OF MARCH 2026

**BAKING FOUNDATIONS**

**+ BUSINESS BASICS**

Limited to 8 students only

**FEES: R 4000 ONLY !**

**DEPOSIT : R400 TO SECURE SPOT**

### YOU WILL LEARN TO BAKE FROM SCRATCH

- **Classic Scones**
- **Tea time Biscuits**
- **Cupcakes & Frosting Basics**
- **Lemon Meringue Tart**
- **Simple Layer Cake (Sponge Cake and butter cream)**

### THEORY & BUSINESS ESSENTIALS

- **Food Safety & Kitchen Hygiene (Basics)**
- **Understanding Ingredients**
- **Flour, sugar, fats, eggs**
- **Why recipes fail**
- **Basic Baking Theory**
- **Mixing methods**
- **Temperature & timing**
- **Business Insights for Small Bakers**
- **Pricing basics**
- **Portion control**
- **Common beginner mistakes**



### WHAT'S INCLUDED

- ✓ **Hands-on practical training**
- ✓ **Take-home baked goods**
- ✓ **Printed recipe booklet**
- ✓ **Certificate of participation**
- ✓ **Small group learning (max 8 pax)**

### WHY CHOOSE US?

- ✓ **Academic Rigor**
- ✓ **Dedicated Educators**
- ✓ **Extracurricular Opportunities**
- ✓ **Inclusive Community**

### FOR MORE INFORMATION

☎ **+27 64 670 1250**

📍 **4 Drake street, Observatory,  
CT**

**ENROL NOW**

[www.cremeandcroissantbakingschool.co.za](http://www.cremeandcroissantbakingschool.co.za)