



## Crème & Croissant Baking School

*Chef-led. Small cohorts. Business outcomes.*



### **Baking Foundations & Business Basics**

#### **Why Choose Us?**

- **Tiny cohorts: 8 students**
- **Real practice: 6 weeks on-site + mentorship**
- **Business-first: costing & scaling**
- **French technique, SA-adapted**
- **Career support: job recommendations**

**Open For July 2026**

**6 weeks of baking training**

**2 weeks of mentorship**

**Price : R 25 000**

**25% deposit to secure spot**

 [enrol@cremeandcroissant.co.za](mailto:enrol@cremeandcroissant.co.za)

**ENROLL NOW**



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



+27 64 670 1250



Observatory, CT







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**20th July to the 28th August 2026**

### What you will bake

- **Croissant and Danishes**
- **Macaron** (*level 1 french meringue*)
- **Lemon tart** (*french meringue*)
- **Chocolate tart** (*Classic*)
- **Caramel tart** (*caramel ganache*)
- **Layer cake** (*sponge cake and buttercream*)
- **Marble cake** (*Vanilla and Chocolate*)
- **Baguette** (*and Sandwiches*)
- **Garlic roll** (*and other flavors*)
- **Donuts** (*custard and jam fillings*)
- **Brioche** (*breakfast menu*)
- **Burger buns** (*brioche dough base*)
- **Hot dogs** (*Brioche dough base*)
- **Muffin** (*hazelnut praline heart*)
- **Cup cake** (*French version with whipped ganache*)
- **Cookie and Brownie** (*NY style*)
- **Coffee biscuit** (*madeleine, Biscuit Diamant, speculoos*)

### Included:

- **Micro-cohorts: 8 max ingredients + packaging + daily take-home**
- **Learning: 4 days theory (HACCP, goals) + 25 days practical (6 weeks)**
- **Launch support: 2 weeks mentorship (assignments, experiments, quizzes via WhatsApp)**
- **Certificate of completion**
- **Printed Recipe book**
- **Tea/ Coffee and snacks**

**Price : R 25 000 - 25% deposit to secure spot**



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### About Us

**We're Serena Obadia and Fabien Huchet, French-trained chefs building a small, hands-on baking school in Cape Town. We don't copy-paste Paris; we translate it for South Africa.**

**That means French technique tuned to local flour, butter, chocolate, fruit and climate. Every recipe is tested here, hydration, lamination, bake curves, freezing and reheat, so your products work in real kitchens and real businesses.**

**Classes are tiny (8 students) . You'll spend serious time on the bench, then keep momentum with mentorship, assignments and community. We teach skills and systems: costing, scaling, shelf-life, packaging and menu thinking, so you can sell with confidence.**

**We believe excellence should be local, ethical and accessible. If you're ready to build a career (or a bakery) with South African ingredients and world-class standards, this is your place.**

**Bake excellence. Locally.**





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### Skip the Guesswork

- **Shortcut to profit:** SA-tailored product line, built, tested, margin-safe.
- **Plug-and-play recipes:** fully costed with batch plans and unit economics.
- **Quality locked-in:** freeze, thaw SOPs that protect texture, flavour, and GP.
- **Price with confidence:** tiered pricing ladders and portion yields by channel.
- **Retail-ready:** packaging specs, labelling notes, and SA supplier maps.
- **Sell today:** every item production-ready—costed, priced, and margin-checked.
- **Leave with assets:** a sellable menu, production calendar, and client-ready portfolio.
- **Pitch-ready:** targeted for cafés, corporates, and event, all value.
- **De-risked R&D:** we've failed, tweaked, and re-tested, so you don't have to.
- **Execution playbook:** you execute → measure → scale, no guesswork.
- **Outcome:** pastry that pays—the fastest path from kitchen to cashflow.







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### How to apply ?

1. **Submit**
2. **Fill the form on the Training Program page or email [enrol@cremeandcroissant.co.za](mailto:enrol@cremeandcroissant.co.za) with: Name, Surname, Email, Mobile/WhatsApp, City & Country, Current pastry level.**
3. **We confirm availability and send your invoice + T&Cs.**
4. **Secure your seat**
5. **Pay 25% deposit (balance due 14 days before start).**
6. **Pre-start pack**
7. **Receive schedule, kit list, supplier notes + WhatsApp mentorship link.**

**First-come, first-served.**

