

Steyns' Culinary School (Pty) Ltd
Reg No: 2015/139167/07

8 Week Introduction to Baking Course

OVERVIEW

This **8-week part-time course in Basic Baking Skills** will conclude with the awarding of a **Skills Certificate from Steyns Culinary School**.

Important: To be eligible for the certificate, participants must attend a minimum of **80% of the scheduled classes**.

During this course the following modules will be presented:

Saturday Class	LESSON	PRACTICAL	ADDITIONAL THEORY
24 Jan 2026	1	<u>Quick Doughs and batters</u> Bran Muffins, Blueberry Muffin, Scones, Banana Bread	Introduction to personal safety, ingredients and equipment found in pastry kitchen.
31 Jan 2026	2	<u>Flat breads</u> Tortilla (made into cheese quesadilla) Roti, Pancakes, Flapjacks (SA Plaatkoekies)	Introduction to workplace safety, Introduction to leavened and unleavened breads.
7 Feb 2026	3	<u>Yeasted Products</u> Focaccia, Vetkoek, Loaf of Bread, Doughnuts	Numeracy and Measurement, Yeasted products
14 Feb 2026	4	<u>Phyllo and Choux Pastry</u> Filo Pre / Croustade Samoosa with filo Filo Basket Choux au Craquelin Eclairs	Baking for profit (costing) Pastry Theory
21 Feb 2026	5	<u>Short Crust Pastry</u> <u>Savory</u> (Pate Brisee) Chicken Pie, Cornish Pie <u>Sweet</u> (Pate Bucree) Fruit Tart Mini Milktart	Short crust pie and tart Lining a tart pan
28 Feb 2026	6	<u>Laminated Doughs</u> Flaky / Rough Puff Sausage Rolls, Pastes di Nata, Vol-au-Vent, Croissants	Laminated Doughs
7 March 2026	7	<u>Biscuits</u> Rusks, Chocolate chip, Crunchies, Sugar biscuits.	Biscuit and cookie theory, mixing methods
14 March 2026	8	<u>Cakes</u> Swiss roll, Carrot cake Lemon Butter Cake Cream cheese icing, Italian Meringue Buttercream	Mixing Methods Simple Syrup Different Icings

As this is a part-time programme, the training will be **basic yet comprehensive**. Each session will include a short theory component but will focus primarily on **practical, hands-on baking**. Every lesson is designed around a specific food commodity, ensuring that by the end of each class you will have produced a finished baked product.

Fee Structure

- The tuition fee for this programme is **R7,000.00** (VAT inclusive), payable to **Steyns Culinary School**.
- To secure your place, a **non-refundable deposit of 50% (R3,500.00)** is required.
- The outstanding balance must be settled **before the course start date**.
- Please note: Once classes have commenced, all fees paid are strictly **non-refundable**.

Certification

Upon successful completion, you will be awarded a **Certificate in Introduction to Basic Skills in Baking**, issued by Steyns Culinary School.

Kindly provide a clear copy of your **ID document** to confirm your full name and date of birth for certification purposes.

Venue

All classes will be held at:

Steyns Culinary School

345 Glyn Street, Hatfield, Pretoria

Contact Details

Phone	+27 12 362 5340
Cell	+27 72 645 5167
Email	info@steynsculinaryschool.co.za
Payment details	https://www.steynsculinaryschool.co.za/paymentsfunonline

This course focuses on Basic Baking Skills.
In the course of the evening a baked product will be prepared and served.
Included in this course are all the ingredients of the dishes and the baked item itself, all study material and manual, as well as a *Steyns Culinary School*-branded apron.
All other drinks are to be brought by the participant.

Date: 24 January 2026

Time: 09:00 – 13:00

Cost: R 7,000-00 (VAT Inclusive) Per Person

Deposit: R3,500-00 (50%)

Name & Surname :

ID Number:

Contact Numbers:

Home

Address:

Cell No:

Email Address:

With completing this Application Form, I confirm that I have noted that a non-refundable deposit of 50% of the total is required to secure my place. I also agree that the balance will be paid on or before the first evening class of the course. . I By completing and submitting this Application Form, I acknowledge and accept the following terms and conditions:

- A non-refundable deposit of 50% of the total course fee is required to secure my place in the programme.
- The outstanding balance must be paid in full on or before the first scheduled class.
- I understand that once the course has commenced, all fees paid are strictly non-refundable, regardless of the reason for cancellation.
- Should I fail to settle the full course fee before the starting date, I will not be permitted to attend classes.
- In the event that a valid cancellation request is made before the course commences, any refund processed will be subject to a deductible administrative fee.

By signing this document, I confirm that I have read, understood, and agreed to the above terms.

also agree once the classes have started and I cancel my enrolment, all fees paid are non-refundable. Please note if all fees are not paid in full before the class start you will not be able to attend the course. I also agree an admin fee will be charged on any refunds prior to class starting date to be paid for a valid reason

SIGNATURE

Student / Responsible Person:

Note : To qualify for your Certificate at the end of this Course, you have to attend at LEAST 80% of the classes.

Electronic transfer can be made to the following account.

Banking details:

Steyns Culinary School (Pty) Ltd

First National Bank

Cheque Account: 625 379 28 634

Branch: Hatfield: 252 145

Please send proof of payment to:

info@steynsculinaryschool.co.za