**Pâtisserie Level 1 – Build Your Foundations in Baking Excellence**

**Learn. Create. Elevate.**

**Class Times: 08.00am -12.00pm Monday - Friday**

**Flexible Learning | Professional Results**

Whether you're starting your baking journey or looking to refine your pâtisserie skills, our **Level 1 program** is designed to suit your **schedule**, **budget**, and **ambitions**. Choose to study **week-by-week** or enrol in the **full program**—it’s completely up to you!

**Pricing Options**

* R500.00 per one day course (select any day in the schedule)
* **R2,500.00** per week
* **R10,000.00** per month (4 weeks)
* **R19,000.00** full 8-week program

**Additional Fee for examination & CTH registration**: **R2,700.00** Certification & Final Examination (includes Food Safety + Baked Academy International Certification)

*Note: Completion of the full 8-week course is required to qualify for Certification.*

**Booking & Payment Options**

One Day Courses (R500.00) *booking and payment to be confirmed 3 days prior to the selected course.*

One Week Courses (R2500.00) *Booking and payment to be confirmed seven days before the selected course starts*

**One Month Course (R10 000.00) *Booking and deposit of R5000.00 required seven days before the course starts, thereafter, weekly payments of R1250.00***

**Full Program (R19 000.00) *Booking and deposit of R5000.00 required seven days before the course starts, thereafter, weekly payments of R1750.00***

*Full payment of R2700.00 will be payable 7 days before the course starts in order to register you with CTH Awards*

**What You'll Gain**

* Study at your own pace with **self-guided PDF notes**
* No textbooks needed – get **digital materials**
* Learn **professional pastry techniques** used worldwide
* Master a wide variety of baking styles, from cakes and cookies to breads and chocolate work

**Self-Study Components**

* **Food Safety & Hygiene**
* **Pastry & Baking Theory**
* **Costing for Profitable Baking**

**Course Overview (8 Weeks)**

Each week runs **Monday to Friday**, packed with hands-on creations.

 **Week 1: Basic Cakes & Sponges**

* **Meringue Method** – Passion Fruit Chiffon, Tres Leches
* **Creaming Method** – Banana Caramel Cake, Streusel Cake
* **All-in-One** – Chocolate Ganache Mini Cakes, Buttermilk Cakes

 **Week 2: Biscuits & Cookies**

* All in One Method; Crumble Cookies (Variety)
* Creaming; Brookies, Alfajores, Anzac, Shortbread
* Meringue Based; Macarons, Meringue Kisses

 **Week 3: Pastry**

* Variety of Tarts
* Mille-Feuille (Rough Puff)
* Choux variations
* Pâte Sucrée, Pâte Sablée

**Week 4: Breads**

* Quick Breads – Banana, Jalapeño Cheese
* Enriched Doughs – Brioche Babka, Challah
* Fermented – Baguettes, French Country Loaf

 **Week 5: Desserts**

* Gelatine Based –Cheesecake, Panna Cotta
* Frozen – Parfait, Ice cream
* Egg-Set – Tiramisu, Pots de Crème, Tiramisu
* Hot – Malva Pudding, Self Saucing Pudding

 **Week 6: Entremets & Gâteaux**

* Biscoff Entremet
* Cashew Torte (Sans Rival)
* Chocolate & Caramel Dipped Petits Gâteaux

 **Week 7: Cake Decorating**

* Single-Tier Novelty Cake
* Two-Tier Fresh Flower Cake
* Cupcakes & Cakesicles

 **Week 8: Chocolate & Final Exams**

* Bon Bons & Truffles
* Mini Marshmallow Brownies
* Final Skill Assessment

 **Certification Includes**

* Baked Academy Certificate
* Food Safety Training Certificate

**Ready to Bake Your Dreams into Reality?**
*Enrol today and choose the path that works for you—one week at a time or go all in for the full program!*