

PRIVATE WORKSHOPS

NOT YOUR AVERAGE BAKEHOUSE.





Tier 1 Package

Age range:

3+ years

*Children between the ages of 3-8
require a chaperone

Skill Level:

Beginner – Intermediate
(our team will be there to help
in every step)

Cake size:

Mini gift box cake - 4" dia
Serves 2 guests

Duration:

1 hour & 15 min

WHAT STUDENTS WILL LEARN:

Starting price AED 275
per person

- Buttercream basics and how to apply it on cakes
- How to perfectly cover a mini cake in buttercream
- How to achieve smooth sides and sharp edges
- Where to look at for inspirations to apply on to cakes
- Buttercream piping techniques using practice sheet templates
first with different nozzles, then applying it to your cake

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- All mini cakes will be pre-stacked, filled & covered in white buttercream ready to be decorated
 - All buttercream will be pre-made
 - Choice of chocolate or vanilla cake



**All prices mentioned are excluding VAT
**All Workshop details to be confirmed by email

Tier 2 Package

Age range:

16+ years

Skill Level:

Beginner – Intermediate
(our team will be there to help
in every step)

Cake size:

Cakelette - 4"2 layer cake
Serves 2-4 guests

Duration:

1 hour & 30 min

WHAT STUDENTS WILL LEARN:

Starting price AED 380
per person

- How to **perfectly cover** a 4" 2 layered cake in buttercream
- How to achieve **smooth sides and sharp edges**
- The basics of **cake textures & cake decorating**
- **Buttercream basics** and how to apply it on cakes
- Where to look for **inspiration** and how to apply on to your cake
- **Buttercream piping techniques** using practice sheet templates
first with different nozzles, then applying it to your cake

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- All cakelettes will be pre-stacked, filled & ready to be covered
 - All buttercream will be pre-made
 - Choice of chocolate or vanilla cake

**All prices mentioned are excluding VAT
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Tier 3 Package

Age range:

16+ years

Skill Level:

Beginner – Intermediate
(our team will be there to help
in every step)

Cake size:

2 Cakelettes - 4"2 layer cake
Serves 2-4 guests each

Duration:

3 hours

WHAT STUDENTS WILL LEARN:

Starting price AED 460
per person

- How to fill, stack & assemble a 4" 2 layered vanilla cake
- How to perfectly cover a round cake in buttercream (both chocolate & vanilla)
- How to achieve smooth sides and sharp edges
- The basics of cake textures & cake decorating
- Buttercream basics and how to apply it on cakes
- Where to look for inspiration and how to apply on to your cakes
- Buttercream piping techniques using practice sheet templates first with different nozzles, then applying it to your cake

· Students will be working with real cake (pre-baked) from our kitchen

· All buttercream will be pre-made

· Vanilla & chocolate cake

**All prices mentioned are excluding VAT

**All Workshop details to be confirmed by email



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I'M GONNA TALK WHAT I SAID
WHEN I WAS YOUNG

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