



Valentine

BAKING SCHOOL



*We are now
offering Diploma
in Baking
Proficiency by
City & Guilds*

WE KNEAD YOU...

Come today and demystify your cake decorating inhibitions. Learn how to bake and decorate all sorts of cakes; from wedding cakes, to birthday cakes, and lots more. If you want to learn the baking and decorating magic, join chef Mathew's intensive class and your world of cakes will be demystified.

Baking is a fun and tasty new hobby to pursue. However you don't want to rush into it without the proper know-how as failed breads and cakes can certainly be frustrating.

At Valentine Cake House, our desire is to spread the joys of baking to as many people as possible. With this in mind, we started the Valentine School of cake on December 1, 2007. Chef Mathew's intensive classes demystify all things cake including ingredients, processes and techniques in baking and decorating for all sorts of cakes.



CURRICULUM

COURSE1: BASIC CAKE MAKING & DECORATION

DURATION: 42HRS COST: KSH 20,000

- Muffins
- Queen Cakes
- Vanilla Cakes
- Marble Cakes
- Carrot Cakes
- Swiss Roll
- Sponge Cake
- Chocolate Cake
- Banana Cake
- Doughnuts
- Pies And Pastries
- Costing
- Entrepreneurship
- Birthday Cake Decoration
- Anniversary Cake Decoration
- Special Occasion Cake Decoration

COURSE 2: INTERMEDIATE CAKE MAKING & DECORATION

DURATION: 36 HRS COST: KSH 23,000

- Black Forest
- White Forest
- Barbie Doll
- Mickey Mouse
- Teddy Bear
- Basket Weave
- Royal Icing
- Template Making
- Logo Making
- Éclairs
- Strawberry Tarts Sultana Scones
- Pizza
- Sweet Bread & Bread rolls
- Whole meal bread
- Cookies

COURSE 3: ADVANCED CAKE MAKING & DECORATION

DURATION: 36 HRS COST: KSH 23,000

- Fruit Cake
- Plastic Icing
- Royal Icing Decoration - Filigrees
- Drapes
- Sugar Flowers-Roses, Sweetpea
- Carnations
- Leaves
- Moulded decorations
- Wedding Cake Set Up
- Traditional African Pot Wedding Cake
- Company Logo

COURSE 4: MASTER CAKE MAKING & DECORATION

DURATION: 36 HRS COST: KSH 23,000

- Anthurium
- Fraigpany
- Tiger lilly
- Sun flower
- Calla lilly
- Fruit basket
- Fold and fans
- Stuck up
- Wedding set up



SHORT COURSES

DURATION: 5 DAYS COST: KSH 10,000

COURSE 1: BASIC CAKE MAKING & DECORATION

- Queen Cakes
- Vanilla Cakes
- Marble Cakes
- Carrot Cakes
- Coconut Cake
- Chocolate Cake

COURSE 2: PIES, PASTRIES AND DESSERTS 1

- Meat Pies
- Chicken Pies
- Sausage Rolls
- Pizza
- Tea scones
- Strawberry tarts

COURSE 3: PIES, PASTRIES AND DESSERTS 2

- Chocolate Éclairs
- Pizza
- Doughnuts
- Mahamri
- Samosa
- Kebab

COURSE 4: BREAD AND BREAD PRODUCTS

- Bread
- Bread Rolls
- Garlic & Spinach Roll
- Croissants
- Danish Pastries

SPECIAL INDIVIDUAL COURSES

MODULE 1: FRUIT CAKES 6HRS, KSH 4,000 EACH

- Black Forest
- White Forest
- Chocolate Fudge Cake
- Cartoon Character Birthday Cake
- Company Logos
- Children Birthday Cake
- Dessert & Pudding
- Eggless Cake
- Pies and Pastries
- Bread and Scones
- Croissants
- Pizza

MODULE 2: SUGAR FLOWERS 6HRS, KSH 3,000 EACH

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|---------------|------------------|
| • Roses | • Scallops |
| • Sweet Pea | • Fraigpany |
| • Anthuriums | • Basket Weaving |
| • Tiger Lilly | |

MODULE 3: AFRICAN THEME CAKES 6HRS, KSH 5,000 EACH

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|---------------|----------------|
| • African Pot | • Fruit Basket |
| • Pumpkin | • Guitar |
| • Drums | • Barbie Doll |
| • Kayamba | • African Hut |
| • Marimba | |

MODULE 4: -BASIC CAKE DECORATION 1 WEEK, KSH 10,000

- Butter Cream Making
- Royal Icing
- Birthday Cake
- Anniversary Cake
- Basket Cake

FEE STRUCTURE

Registration	Ksh 500
Certificate	Ksh 500 (<i>Optional after internal exam</i>)
Basic	Ksh 20,000
Intermediate	Ksh 23,000
Advanced	Ksh 23,000
Master	Ksh 25,000
Exam fee	Ksh 12,000

*Short courses are charged at Ksh 10,000 for duration of 1 week
Diploma Exam fees is paid at course 2 and done at course 3*

REQUIREMENTS

An Apron, One kitchen towel, one passport size photo, ID card copy and a food handling certificate from any Government hospital.

The above fees include the cost of all the materials required;
Students carry their baked products;
Certificate of Participation is offered after completion of courses.

SCHEDULE

The different classes on offer are detailed below:

- Morning Class: 8:00 am - 11:00 noon
- Mid- morning: 11.00am - 2.00pm
- Afternoon Class: 2:00 pm - 5:00 pm
- Evening Class: 5:30 pm - 7:30 pm
- Saturday Class: 9:00 am - 2:00 pm

Courses can also be done on a crash programme basis



Valentine

BAKING SCHOOL

HEADQUARTERS

3rd Floor, Old Mutual Building,
Kimathi St.
0711 305 588 | 0722 794 414 | 0721 266
635

NAIROBI BRANCH

Southern Building, Opp. Meridian Court Hotel,
Ground Floor, off Moi Avenue
0722 567 100 | 020 315 749
school@valentinecakehouse.co.ke

MOMBASA BRANCH

Savani building, 1st floor, Above Bata shop opp.
Bima towers, Next to Post Office
0739 778888 | 0707 046351 | 0723 938243
school.mombasa@valentinecakehouse.co.ke

NAKURU BRANCH

Sokoni Plaza Opp Main Matatu Stage
0723133318 | 0202132518
school.nakuru@valentinecakehouse.co.ke