

SHORT COURSE 2

PIES, PASTRIES AND DESSERTS 1

FEE: 15,000 **Duration 15Hrs**

Meat Pies	Chicken Pies
Sausage Roll	Tea Scones
Strawberry Tarts	Cookies

SHORT COURSE 3

PIES, PASTRIES AND DESSERTS 2

FEE: 15,000 **Duration 15Hrs**

Chocolate Eclairs	Pizza
Doughnuts	Mandazi
Samosa	Kebab

SHORT COURSE 4

BREAD AND BREAD PRODUCTS

FEE: 15,000 **Duration 15Hrs**

Bread	Bread Roll
Garlic and Spinach Roll	Croissants
Danish Pastries	

SPECIAL INDIVIDUAL CLASSES

LEVEL 1

FEE: 4,000 Each **Duration - 6 Hrs**

English Fruit Cake	Black Forest
White Forest	Pizza
Dessert and Pudding	Cheese Cake
Sausage Rolls	Eggless Cake
Bread and Scones	Danish Pastries
Premix Cupcakes	Croissants
Mirror Glaze	
Chocolate Fudge Cake	

LEVEL 2: SUGAR FLOWERS

FEE: 3,000 Each **Duration - 6 Hrs**

Roses	Scallops
Anthuriums	Calla Lily

LEVEL 3: AFRICAN THEME CAKE

FEE: 5,000 Each **Duration - 6 Hrs**

African Pot	Pumpkin
Drums	Kayamba
Marimba	Fruit Basket
Guitar	Stack up
African Hut	

LEVEL 4: CAKE DECORATION

FEE: 15,000 **Duration - 15 Hrs**

Butter Cream	Anniversary Cake
Royal Icing	Basket Weave
Birthday Cake	

NAIROBI CAMPUS:

Southern House Building, opp Best Weston Hotel, Ground floor, off Moi Avenue
Cell: 0722 567 100
Email: valentineschoolnrb@gmail.com
www.valentinecakehouse.co.ke

MOMBASA CAMPUS:

Savani Building, 1st flr, above Bata Shop opp. Blma Towers, next to Post office Meru road.
Cell: 0739 778 888 / 0707 046 351 / 0723 938 243

NAKURU CAMPUS:

Sokoni Plaza
Opposite Main Nakuru Matatu terminus
3rd Flr
Cell: 0710 222 003

NAIVASHA CAMPUS:

Blashara Plaza
4th Flr
Cell: 0701 032 729

THIKA CAMPUS:

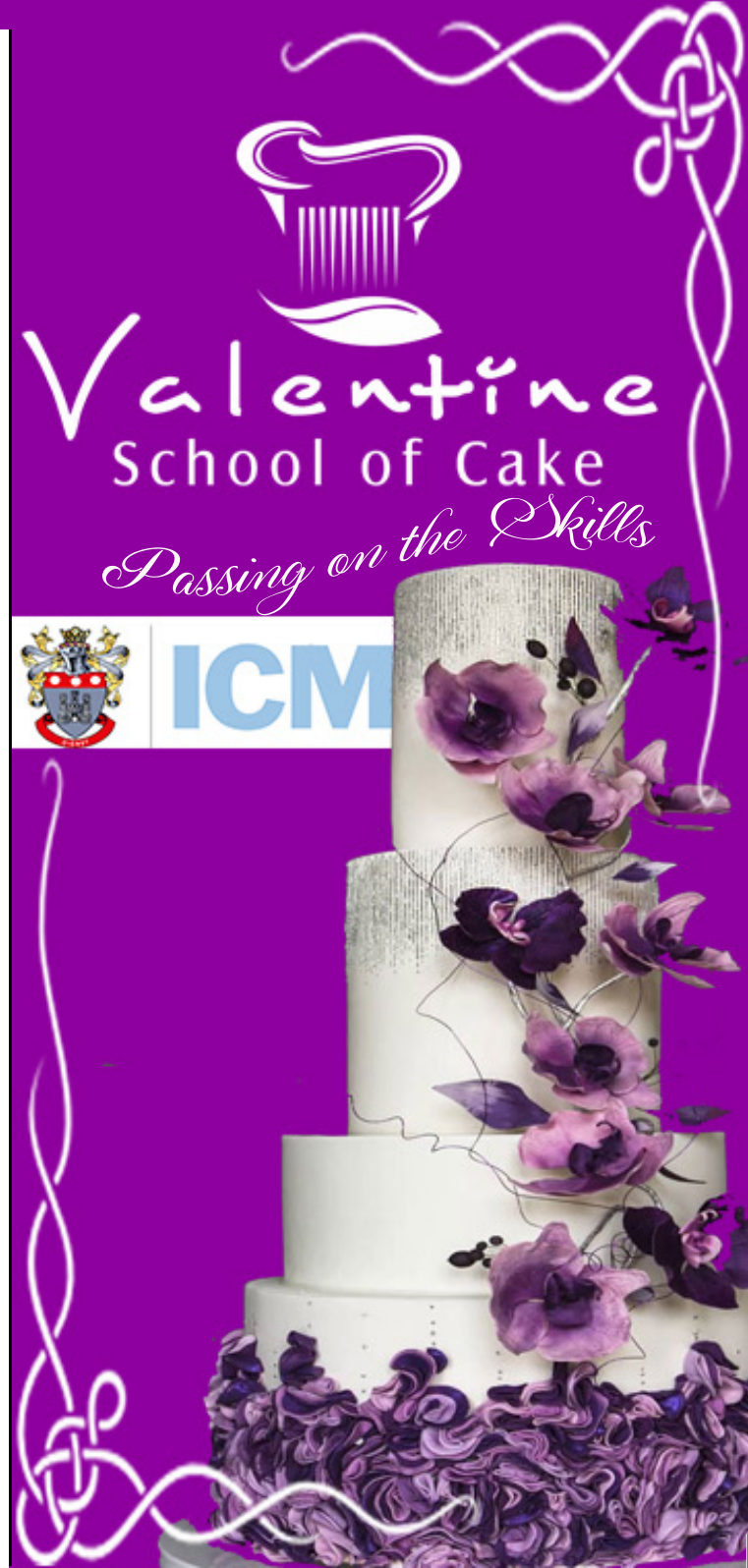
Thika Business Centre
3rd Flr, Suite 6
0723 039 922

RONGAI CAMPUS:

Great Wide Mall, behind Rafiki Bank, opp Cleanshelf.
Cell: 0798 131 068

KISUMU CAMPUS:

Mega Plaza, opp Telkom Plaza
4th Flr
Cell: 0112 112 878





ATTENDANCE

Classes schedule **3 DAYS PER WEEK**

8:00am - 11:00am Morning
 11:00am - 2:00pm Mid-morning
 2:00pm - 5:00pm Afternoon
 5:00pm - 08:00pm Evening

FLEXIBLE CUSTOMIZED PROGRAMME

Saturday 6hrs crash programme

FEES STRUCTURE

Basic	Ksh 25,000
Intermediate	Ksh 26,000
Advanced	Ksh 26,000
Master course	Ksh 28,000
Registration	Ksh 1,000
Certificate	Ksh 1,000

REGISTRATION REQUIREMENTS

An apron, one kitchen towel, One passport - size photo, ID card copy and a Food Handling Certificate (From a Government Hospital)

NB:

The above fees include the cost of ingredients and the student carry home the baked products. Assignments are done at home and no ingredients are provided.

Kids classes available from year 6

Module 1 BASIC CAKE MAKING AND DECORATION

Duration - 42Hrs

Cakes	Pies & Pastries
Muffins	Munkki Doughnuts
Queen Cake (Assorted)	Tea scones

Sterling Marble cake
 Carrot / Zucchini cake
 Chocolate chip/Mint
 Chocolate Swissroll
 Banana cake
 Lemon Velvet

Meat Pies
 Sausage Rolls
 Danish Pastry

THEORY

Costing	Food Hygiene
Kitchen Safety and First Aid	Entrepreneurship
Communication skills	

DECORATION

Creamed Icing (Chocolate and Vanilla)
 Edible prints

Module 2 INTERMEDIATE CAKE MAKING AND DECORATION

Duration 36Hrs

Cakes

White Forest
 Red / Royal Velvet
 2D Cartoon Cakes

Pies & Desserts

Fruit Tartlets
 Pizza
 Chocolate Eclairs
 Cookies (Rolled, depositing)

Yeast Products

Sweet Bread
 Wholemeal Bread
 Bread Rolls & Buns
 Bagels

Decoration

Royal Icing (Basket weave)
 Doll Cakes (Barbie, Cinderella e.t.c)
 Template making
 Chocolate Tempering

Module 3 ADVANCED CAKE MAKING AND DECORATION

Duration 36Hrs

English Fruit Cake
 Plastic Icing
 Ruffles
 Sugar Flowers - (Roses, Cup roses, Carnations, Calla Lilly, Sunflower, Briar Rose)
 Moulded Decoration
 Wedding Cake set Up
 Traditional African Pot wedding Cake
 Fruit Basket

Module 4 MASTER COURSE - SUGAR FLOWERS AND DECORATION

Duration 36Hrs

Wedding set -up
 Stack up
 3D Cake design(Two)
 Wedding Cake design

SHORT COURSES

SHORT COURSE 1

BASIC CAKE MAKING AND DECORATION

Duration 15Hrs

Queen Cakes	Vanilla Cakes
Sterling MarbleCakes	Chocolate Cakes
Carrot Cakes	Coconut Cakes

DECORATION

Birthday Cakes	Queen Cakes
Anniversary Cakes	