

CAKE DECORATING COURSES TO BE HELD AT HEJA LODGE – WINDHOEK

1 DAY BEGINNER CAKE DECORATING CLASS

12 OCTOBER 2016, 9AM TO 3.30PM



Learn to decorate your cakes

**IN THE COURSE YOU WILL LEARN
THE FOLLOWING :**

How to cover a HEXAGON cake dummy

How to cover a cake board

Bows and Drapes

Ruffles and Swags

Soft Ruffle

Petal ruffles

Circle technique, Billowing

Impressions

INCLUDED IN THE COURSE :

Cake board

Cake dummy

1kg White fondant

Rolling pin

Tylose

Rose petal cutters

Modelling tool set

Petal Glue

Set of brushes

Cake Smoother

Class Notes

WHAT TO BRING :

Apron

Wet and drying cloth

Containers to take your items home it

Any tools you may have

COST PER PERSON R1350.00

Full Payment and Completed Registration form to confirm your seat

BOOK ON OUR WEBSITE - WWW.HOSTESSPRO.CO.ZA

Time will be from 9 until 3.30 with tea breaks and lunch break

A light lunch is included

You will receive a certificate at the end of your course

DRESS CODE :

Hair tide back, nails short and clean

Apron

CONTACT DETAILS FOR THE LODGE IF YOU WISH TO BOOK ACCOMMODATION

CONTACT DETAILS

Tel: +264 61 257151 or 257152

Fax: +264 61 257148

Email: info@hejalodge.com

P O Box: 588 WINDHOEK Namibia

1 DAY – PAINTING AND DAVID AUSTIN ROSE WORKSHOP

13 OCT 2016, 9AM TO 3.30PM



IN THE WORKSHOP YOU WILL
LEARN THE FOLLOWING :

Cover your cake board

Learn to make a blend of modeling
chocolate and fondant to cover your cake
with

You will learn to paint on your cake

You will make a David Austin Rose,

You will make an unwired rose from
modeling chocolate

Learn to make this...

INCLUDED IN THE COURSE :

Cake board

Cake Dummy

1 kg fondant

250g modeling chocolate

All-in-one rose cutters

Gumpaste

3 x colours to paint with

Flower Wire

WHAT TO BRING :

Apron

Wet and drying cloth

Rolling Pin

Paint brushes – various sizes

Rose petal and calyx cutters

Rose leaf cutters

Containers to take your items home it

Any tools you may have

COST PER PERSON R1250.00

Full Payment and Completed Registration form to confirm your seat

BOOK ON OUR WEBSITE - WWW.HOSTESSPRO.CO.ZA

Time will be from 9 until 3.30 with tea breaks and lunch break

A light lunch is included

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Apron

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2 DAY FIGURINE MASTER CLASS
19+20 OCTOBER 2016, 9AM TO 4PM



Learn to make this amazing figurine - final product for class may vary slightly from this picture

IN THE COURSE YOU WILL LEARN THE FOLLOWING :

You will make My little rabbit figurine from covering her board to completing her.

She will be made from modeling chocolate and fondant blends

This is an intense class and very worthwhile

INCLUDED IN THE COURSE :

Everything needed to complete your figurine

INCLUDES fondant and modelling chocolate

Boards, dummies

WHAT TO BRING :

Apron

Wet and drying cloths

Petal Glue

Modelling tools

Rolling pin

Basic tools you may have

COST PER PERSON R2400.00 FOR THE 2 DAYS

Full Payment and Completed Registration form to confirm your seat

BOOK ON OUR WEBSITE - WWW.HOSTESSPRO.CO.ZA

Time will be from 9 until 4 with tea breaks and lunch break

A light lunch is included

Please bring along something to eat at lunch time

You will receive a certificate at the end of your course

DRESS CODE :

Hair tide back, nails short and clean

Apron

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