

LIVE SIZE CHOCOLOATE SHOE

WITH FLOWER CLASS

AGE GROUP :

10 and up

Class Consists of:

Using a chocolate mould .

Colouring chocolate .

Making a chocolate flower

Learning of compound and overture chocolate

Price :

R550.00 per person, booking for two to four students

R610.00 for one on one lesson

Includes:

Chocolate Mould Shoe 500gr

500gr White Chocolate

Consol Bottle

Available in the class for you to use:

Colouring

You must bring along:

Apron

Container to take your starter kit home



HOW TO BOOK YOUR CLASSES

- ❖ These classes will be done on a “first come first serve” basis due to the volumes of enquiries we get.
- ❖ Please send your enquiry for a booking for any of the classes to cheney@bakingbonanza.co.za. Available dates for different classes and Banking details for payment will be forwarded to you.
- ❖ Bookings will only be confirmed once Full Payment is received.

- ❖ Please send the proof of payment per email cheney@bakingbonanza.co.za.
- ❖ All classes must please be attended as booked.
- ❖ Cancellations for specific classes will only be accepted not later than the Thursday before the class.
- ❖ If you have missed a class/lesson, please make sure to contact us again so that we can book you for the class you missed at the next available date for that specific class/lesson.
- ❖ Unfortunately no alternative arrangements will be made for private or alternative classes or lessons.

Regards.

Baking Bonanza Management

012 660 3688