



Sisco Solutions
& Training

BAKING BUSINESS COURSE

Info pack || 5 Day Program

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Course Objectives:

At the end of this training, you will be able to:

- Master baking scones, muffins, cupcakes, and biscuits.
- Create a themed buttercream cake.
- Understand and apply key business management techniques, including financial management, customer service, branding, and costing.
- Implement business strategies that support growth and success in the baking industry.

COURSE CONTENT:

Practical Baking Skills:

- **Scones, Muffins & Cupcakes:** Learn the techniques and recipes for light, fluffy baked goods that are perfect for any occasion.
- **Biscuits:** Master the art of baking soft, crumbly biscuits that are sure to impress.
- **Themed Buttercream Cake:** From cake design to decoration, you will learn how to bake and decorate a beautiful, themed buttercream cake and incorporating a range of decorative techniques.

Business Essentials:

- **Business Management:** Understand the ins and outs of managing a successful baking business.
- **Financial Management:** Learn budgeting, pricing, and managing costs to ensure profitability.
- **Customer Service & Branding:** Gain strategies for building and maintaining strong customer relationships while creating a memorable brand.
- **Costing:** Learn how to price your products effectively while maintaining profit margins.

Training Details:

- **Training Times:** Daily from 9:00 AM to 3:00 PM (5 Days)
- **Meals:** Breakfast and tea breaks are provided during training.

Eligibility & Participants:

- This course is open to all skill levels, including beginners.
- **Maximum Class Size:** 10 participants (minimum of 6 required for the course to run).

This course is perfect for:

- Anyone looking to enter the baking industry and start their own baking business.
- Aspiring bakers wanting to refine their skills and gain business knowledge.
- Those seeking professional retraining or wanting to pivot their career.

Private and corporate groups are also welcome to book this class and will receive a training report to support BBBEE scores and tax initiatives.

Important Information:

- **Dress Code:** Please wear comfortable cotton pants and a cotton top (avoid thick sweaters or clothing that may drop particles).
- A professional jacket will be provided for the duration of the training (please maintain it in good condition).
- For hygiene reasons, clean shoes are required.
- You are welcome to bring your own lunch. We have a microwave and refrigerator available for use.
- You will take home everything you bake during the course!

Evaluation & Certification:

- **Pre-Training:** A positioning questionnaire will be completed to assess your current skills.
- **Ongoing Evaluation:** Feedback will be provided daily by the trainer.
- **Final Assessment:** At the end of the course, you will take a multiple-choice test to evaluate your business knowledge.
- **Certificate of Completion:** A certificate specifying the successful completion of the course and achieved objectives will be awarded.

Teaching Methodology:

- **Practical Learning:** Hands-on experience in a dedicated workshop.
- **Workstations:** Each participant will have an individual workstation equipped with all necessary tools.
- **Professional Support:** You will receive demonstrations and hands-on assistance from the trainer throughout the course.
- **Training Materials:** A complete training manual with all recipes covered will be provided.

Accessibility:

We are committed to providing an inclusive learning experience. If you have a disability, please contact Amanda, our Finance and Operations Manager, at **078 575 1443**, so we can discuss and accommodate your needs.

Registration & Fees:

- **Registration Fee:** R200 (Secures your space)
- **Course Fee:** R4000 (payable upon arrival)
- **Classes fill up quickly, so be sure to secure your spot early!**

For more information or to book your place, please contact The Office at **071 956 4470**.

