



SISCO
SOLUTIONS
AND TRAINING

CULINARY SKILLS & PASTRY PREMIER PROGRAM

10 Weeks || Part Time || Saturdays
INTAKE: MAY 2025



LEARN THE FOLLOWING:

THEORY

1. Business Development & Strategy
2. Branding & Logo Creation
3. Business Management Essentials
4. Marketing & Customer Engagement
5. Financial Basics for Bakers
6. Legal Requirements & Business Registration
7. Goal Setting & Business Planning

PRACTICAL

1. White Bread
2. Brown Bread
3. Scones
4. Muffins
5. Cupcakes
6. Birthday Cake
7. Dessert Cake (e.g., Black Forest Cake)
8. Madeleines
9. Wedding Cake
10. Mini Pastries & Tarts (e.g., fruit tarts, custard tarts, or mini eclairs)





Registration

R500

Course Fees

R9 500

Covers The following:

1. All Baking Ingredients
2. Packaging
3. Apron and Safety Net
4. Breakfast Each Lesson
5. Textbooks
6. Tote bag
7. Give a
8. Baking Tools Starter Kit
9. Business & Marketing Resources
10. Certificate of Completion
11. Guest Speaker Sessions
12. Discount on Future Courses
13. Follow-Up Support After Graduation
14. Full Year Mentorship
15. High Tea Graduation

Payment arrangements are accepted, allowing for flexible options to suit your needs. All fees are payable within two months. Contact us to discuss payment options that work best for you.

**ENROLL
NOW**

SISCO.N

Website: www.siscosolutions.co.za

Contact: 071 956 4470

Email: info@siscosolutions.co.za

