

EST. 2010



CAPE TOWN

SUGAR CAKES



Cake Covering & Decorating Classes

The Sugar Cakes Studio

Our classes have been inspiring students of all levels, from beginners to advanced, since 2010. Our classes take place in a state-of-the-art cake studio based in Durbanville, designed to spark creativity, with a warm and welcoming atmosphere, soft music, and plenty of fun.

Join our Cake Decorating Classes for a Personalised Experience.

- Suitable for all ages and skill levels
- Learn alone or in a group
- Flexible scheduling to accommodate your needs
- Material and tools are provided
- Choose from a variety of themes
- You'll get to take home your creations!
- Receive a Certificate of completion to showcase your skills



COURSES ON OFFER:

Cake *Covering* Courses

- | | |
|------|-----------------------------------|
| 001. | FONDANT MASTERY COURSE |
| 002. | UPSIDE-DOWN GANACHE METHOD COURSE |
| 003. | BUTTERCREAM COVERING COURSE |

Cake *Decorating* Courses

- | | |
|------|----------------------------------|
| 004. | FLOWER & FLEUR COURSE |
| 005. | BASIC & DESIGNER FIGURINE COURSE |
| 006. | THEMED CUPCAKE COURSE |

The Ultimate: Start Your Own *Cake Business*

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|------|-------------------------|
| 007. | ADVANCED FONDANT SKILLS |
| 008. | SHOWCASE OF EXCELLENCE |

TERMS & CONDITIONS

Cake Covering Courses

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|------|-----------------------------------|
| 001. | FONDANT MASTERY COURSE |
| 002. | UPSIDE-DOWN GANACHE METHOD COURSE |
| 003. | BUTTERCREAM COVERING COURSE |

001.

PERFECT FOR
BEGINNERS

FONDANT MASTERY

DURATION: 1 day

INVESTMENT: Starting from R4000

SKILLS THAT YOU WILL LEARN:

- Master the fundamentals of working with fondant.
- Achieve sharp edges and silky smooth finishes.
- Create elegant swags and filigree.
- Learn painting techniques.
- *If time allows, learn how to create an exquisite handcrafted rose and leaves.*

DAY 1: Learn the essential skills of working with fondant while decorating a cake dummy, allowing you to focus on mastering professional techniques and flawless finishes.

OPTIONAL ADDITIONAL DAYS: Extend your training by up to two additional days to further develop your skills, explore more advanced techniques, and refine your craftsmanship at your own pace.

WHO IS THIS CLASS FOR?

Beginners, hobby bakers and aspiring cake artists who would like to build a strong foundation in fondant cake decorating.

COURSE FEE:

Starting from R4000 per day.. The investment may vary depending on the size of the cake dummy and the materials used.

WHAT DO YOU TAKE HOME:

A beautifully decorated cake dummy showcasing the techniques and skills you have learned during the course.



002.

MOST
POPULAR!

INTERNATIONAL UPSIDE-DOWN GANACHE METHOD

DURATION: 1 day

INVESTMENT: Starting from R5500

SKILLS THAT YOU WILL LEARN:

- Learn professional ganaching techniques.
- Achieve perfectly sharp edges and flawless finishes.
- Professional smoothing and finishing techniques.

DAY 1: Master the International Upside-Down Ganache Method.

OPTIONAL DAY 2: Cover your ganached cake with fondant, add the finishing touches, and create a handcrafted flower.

WHO IS THIS CLASS FOR?

Beginners, hobby bakers and professional cake artists.

COURSE FEE:

Starting from R5500 per day. The investment may vary depending on the size of the cake and ingredients used. Students pursuing their own cake business are required to provide their own cake.

WHAT DO YOU TAKE HOME:

Day 1: A professionally ganached cake.
Optional Day 2: A beautifully finished fondant-covered cake with a handcrafted flower.



003.

PERFECT FOR
GROUPS

BUTTERCREAM MASTERY

DURATION: 1 day

INVESTMENT: Starting from R4000

CHOOSE BETWEEN:
(decorate a pre-baked cake)

1. BASIC BUTTERCREAM

R4000

- Master smooth buttercream finishes.
- Learn professional filling and crumb coating techniques.
- Achieve sharp edges and clean finishes.
- Basic piping and finishing techniques.

2. ADVANCED BUTTERCREAM

R5000

- Master advanced buttercream techniques.
- Create textured and elegant finishes.
- Learn advanced piping and decorative techniques.
- Professional cake presentation.

WHO IS THIS CLASS FOR?

Beginners, hobby bakers and cake artists wanting to master buttercream.

DURATION:

1 day, with the option to add additional days to further develop your skills and learn more advanced techniques.

WHAT DO YOU TAKE HOME:

A beautifully decorated buttercream cake showcasing the techniques you have learned.



Cake Decorating Courses

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|------|----------------------------------|
| 004. | FLOWER & FLEUR COURSE |
| 005. | BASIC & DESIGNER FIGURINE COURSE |
| 006. | THEMED CUPCAKE COURSE |

004.

BEGINNERS TO
ADVANCED

FLOWER & FLEUR

DURATION: 3-16 days +

INVESTMENT: R4000 per day

SKILLS THAT YOU WILL LEARN:

GUM PASTE FLOWERS

- Basic wired and unwired flower techniques.
- Colour harmony and painting techniques.
- Flower assembly.
- Composition and balance.

WAFFER PAPER FLOWERS

- Wired and unwired flower techniques.
- Colouring and shaping techniques.
- Flower assembly.
- Composition and balance.

WHO IS THIS CLASS FOR?

Beginners, hobby bakers and cake artists wanting to master handcrafted flowers.

WHAT DO YOU TAKE HOME:

Beautiful handcrafted flowers created using your chosen medium.



005.

BASIC OR
INTENSIVE

BASIC & DESIGNER FIGURINES

DURATION: 1-3 days+

INVESTMENT: Starting from R4000

1. BASIC

R4000

- Create fun, childlike animated animals and figurines.
- Learn basic modelling and sculpting techniques.
- Master proportions and facial expressions.
- Create clothing and accessories.
- Learn painting and finishing techniques.

2. ADVANCED

R5000

- Create more intricate and detailed figurines.
- Master advanced modelling and sculpting techniques.
- Learn advanced painting and finishing techniques.
- Learn composition and balance.

WHO IS THIS CLASS FOR?

Beginners, hobby bakers and cake artists who would like to master figurine modelling.

WHAT DO YOU TAKE HOME:

A beautiful collection of handcrafted figurines created during your course.



006.

PERFECT FOR
GROUPS

THEMED CUPCAKES

DURATION: 1-5 days

INVESTMENT: Starting from R4000

CHOOSE A THEME AND DECORATE:

- 6 cupcakes (standard option)
or
 - 12 cupcakes (deluxe option)
- + Includes handcrafted flowers and moulds

IDEAL FOR:

Friends holiday activity
Team-building
Birthday / Kitchen tea

WHAT DO YOU TAKE HOME:

Beautifully decorated box of designer cupcakes to impress your friends and family with your new skills (ready-made chocolate or vanilla cupcakes).

WHAT YOU WILL LEARN:

- Piping techniques
- Fondant discs and handcrafted flowers
- Painting techniques
- Mastering moulds



The Ultimate: How To Start Your Own Cake Business

007.
008.

ADVANCED FONDANT SKILLS
SHOWCASE OF EXCELLENCE

007.

PERFECT FOR
ENTREPRENEURS

ADVANCED FONDANT SKILLS COURSE

DURATION: 10-20 days

INVESTMENT: R4000 per day

SKILLS THAT YOU WILL LEARN:

- Professional email etiquette and client communication.
- Quoting and costing.
- Planning and designing celebration and wedding cakes.
- Colour theory, colour harmony and cake structure.
- Dowelling and stacking techniques.
- Covering tall dummy cakes with fondant.
- Achieving sharp edges and flawless finishes.
- Painting techniques
- Composition and balance.
- Assembling all design elements.

Master advanced fondant techniques using gum paste as your primary floral medium.

BONUS SKILLS:

- Wired and unwired gum paste flowers.
- Flower assembly.
- Individual petal painting.
- Colour harmony and floral design.
- Creating elegant floral arrangements.

WHAT DO YOU TAKE HOME:

Cake decorators and entrepreneurs wanting to create elegant, luxury cakes.



008.

PERFECT FOR
ENTREPRENEURS

SHOWCASE OF EXCELLENCE COURSE

DURATION: 10-20 days

INVESTMENT: R4500 per day

SKILLS THAT YOU WILL LEARN:

- Professional email etiquette and client communication.
- Quoting and costing.
- Planning and designing celebration and wedding cakes.
- Colour theory, colour harmony and cake structure.
- Dowelling and stacking techniques.
- Covering tall dummy cakes with fondant.
- Achieving sharp edges and flawless finishes.
- Painting techniques
- Composition and balance.
- Assembling all design elements.

Includes everything covered in the Advanced Fondant Skills Course, plus wafer paper and rice paper techniques.

BONUS SKILLS:

- Wired and unwired wafer paper flowers.
- Wafer paper flower techniques.
- Wafer paper discs.
- Rice paper sails.
- Decorative wafer paper and rice paper techniques for contemporary cake designs.
- Combining gum paste, wafer paper and rice paper to create contemporary cake designs.

WHAT DO YOU TAKE HOME:

A professionally decorated three-tier showcase cake featuring gum paste flowers, wafer paper flowers and contemporary rice paper



STILL NOT SURE?

WE ALSO DO GIFT VOUCHERS!



Terms and Conditions

- A 50% non-refundable deposit is required to secure your booking.
- The remaining balance must be paid at least 10 days before your first class, unless otherwise arranged in advance.
- No cancellations or refunds. Courses may be postponed to a mutually convenient date.
- Classes are from 08:30 to approximately 14:00–14:15. Students are welcome to arrive from 08:20.
- Students arriving more than 30 minutes late will forfeit the missed class time.
- No spectators are permitted during classes.
- Food, refreshments and lunch are not provided.
- These courses focus on cake decorating skills and techniques only. Baking is not part of the curriculum.
- Studio tools, equipment and ingredients (where applicable) remain the property of Sugar Cakes.
- Students take home their completed creations and receive a Certificate of Completion.
- For selected business courses, students are required to provide their own cakes or cupcakes.
- By booking a course, you acknowledge and accept these Terms & Conditions.

Linda Knop

FOUNDER & SUGAR ARTIST

LOCAL & INTERNATIONAL EFT PAYMENTS

- Beneficiary: Linda Knop
- Bank: Capitec Bank
- Account Number: 1313137500
- Branch 470010 .
- SWIFT/BIC: CABLZAJJ

Please email proof of payment, to linda.sugarcakes@gmail.com with reference your Name & Surname.

Any bank charges, transfer fees, currency conversion fees and the approximate R100 international banking fee per payment are the responsibility of the student.

STUDIO LOCATION: 7 Boegoe Street, Vierlanden, Durbanville (Find us on Google Maps)

OWNER: Linda Knop / +27 (0) 82 341 6037 / linda.sugarcakes@gmail.com

www.sugarcakes.co.za



@sugarcakes_lindaknop

