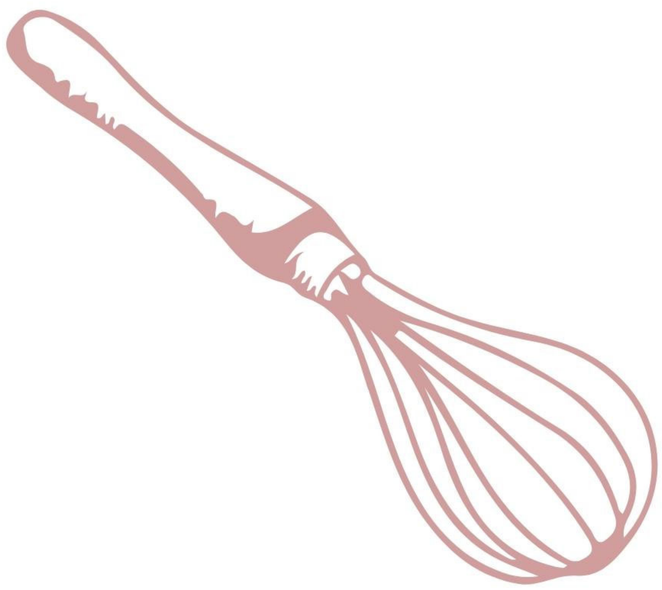


KAYLA OSBORN
CULINARY SCHOOL

Cooking & Baking

Class Schedule

All classes start at 10am

R900 per person per class



Booking details: Whatsapp 071 492 5647 or
Email info@kaylaosbornculinaryschool.com



Easter Bunny & Chocolatiering Class

13 MARCH

Chocolate becomes art in this hands-on Easter experience. From moulding and tempering to creating beautifully finished Easter bunnies, this class introduces students to the precision and creativity behind professional chocolatiering.

Perfect for beginners and aspiring chefs alike, this workshop focuses on technique, temperature control and presentation - essential skills for any culinary journey. Create, learn and take home your own handcrafted chocolate creations while developing a deeper appreciation for the craft behind fine confectionery.



Artisan Breadmaking Class

17 APRIL

There’s nothing quite like the process of turning simple ingredients into exceptional bread. This artisan breadmaking class guides students through fermentation, kneading, shaping and baking, while teaching the science behind flavour, texture and structure.

From classic loaves to enriched doughs, students gain practical, repeatable skills that form the foundation of professional baking. Ideal for home bakers and future chefs looking to master one of the most essential culinary disciplines.

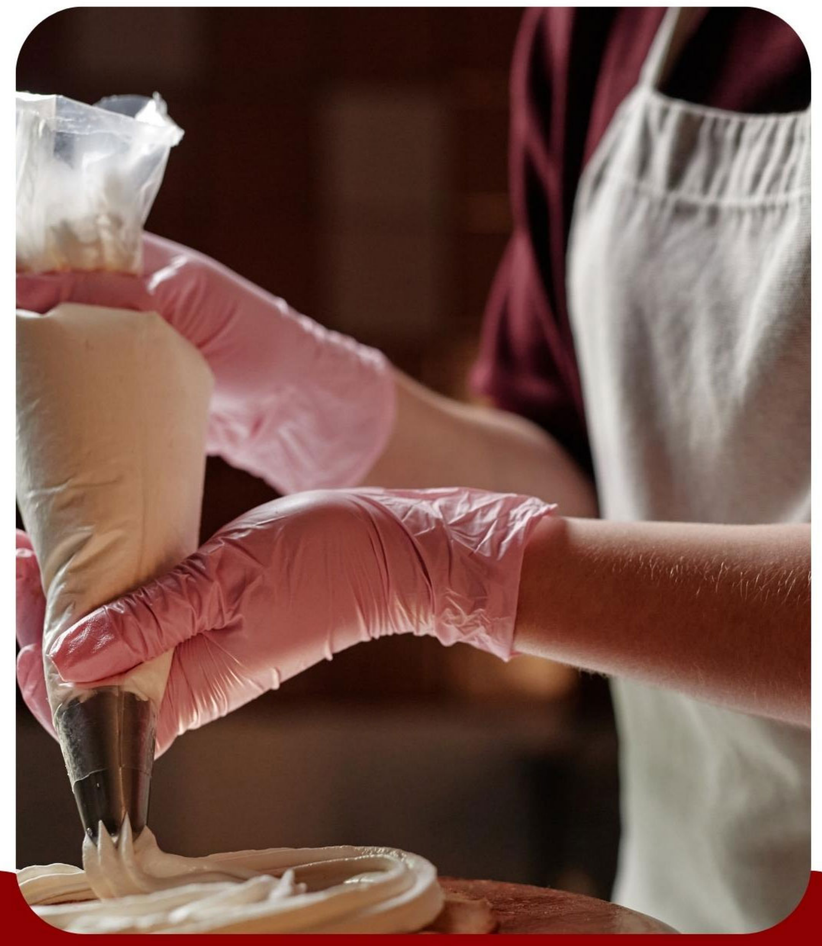


Pizza Making Class

16 MAY

There’s nothing better than pizza made from scratch. In this hands on class, students learn how to prepare pizza dough, shape bases, and build well balanced toppings for delicious, oven baked results.

From classic techniques to flavour combinations, this class builds confidence in working with dough while having fun in the kitchen. Perfect for home cooks and food lovers wanting to master the art of great pizza.



Pastry Fundamentals Class

20 JUNE

Precision, patience and technique define the art of pastry. In this intensive class, students are introduced to the fundamentals of professional pastry-making, including dough preparation, lamination, baking and finishing.

From light, flaky textures to refined presentation, this course builds confidence and technical ability in a structured kitchen environment. A must for anyone serious about pursuing baking or pastry as a craft.



Fresh Pasta Masterclass

17 JULY

Discover the beauty of traditional pasta-making from scratch. This masterclass covers dough preparation, rolling techniques, shaping and pairing pasta with complementary sauces - all taught using professional methods.

Students will gain an understanding of texture, balance and simplicity, while developing skills rooted in classical culinary tradition. Perfect for those wanting to refine their technique or explore authentic handmade pasta.