

## **Mucking Afazing Internships – Info and T&Cs**

### **Half Day Internship**

Enjoy a Half Day (6 Hour) Internship at Charly's Bakery, and take your own mini cake home with you! Minimum age 12.

You'll spend half a day observing and learning different skills in the various departments, with the opportunity to ask questions and watch as we create beautiful, edible art. You'll make your mini cake as you go along, experiencing the start-to-finish process of designing and decorating your very own cake. Mini cake serves ± 12 slices.

You'll spend:

30 mins with Life cutting and icing the cake

30 minutes with Jennifer icing the cake board

30 mins with Thabisa learning cupcake icing

1 hour and 15 mins with Frances learning how to make a 3D sugar flower (e.g. rose or arum lily) or other fondant decorations for your cake

30 min lunch break (includes slice of quiche and a hot / cold drink)

1 hour decorating cookies with royal icing piping

45 mins with Jennifer putting the decorations on your cake

30 mins Q&A with Jacqui or Alex or Dani

The 6 hour day will include a 30 minute lunch break and an optional 15 minute tea break. You can choose to use the tea break or you can spend an extra 15 minutes in the section of your choosing.

You'll be given a slice of quiche and a hot or cold drink for lunch (meat / fish / vegetarian options available). Any additional items consumed or to take away are for your own account.

### **Four Day Internship with Master Cake Decorator Frances Bell**

Spend 4 days interning for Master Cake Decorator Frances Bell, and take your own mini single tier or mini 2-tier cake home with you at the end of your week.

Minimum age 14.

The internship will take place on 4 consecutive days starting Tuesday, Wednesday, Thursday and Friday, from 08:30 to 14:30 (6h per day). The 6 hour day will include a 30 minute lunch break and an optional 15 minute tea break.

You'll work alongside Frances as her assistant for the week, helping with tasks to complete various orders for the Bakery (your tasks will depend on your skill level). During your internship, you will also learn how to ice, cover in fondant, and decorate a mini single tier or 2-tier Wicked Chocolate cake that you will take home at the end of your week.

You'll be given a slice of quiche and a hot or cold drink for lunch (meat / fish / vegetarian options available). Any additional items consumed or to take away are for your own account.

Frances Bell has been our Master Cake Decorator for 11 years. She has been baking and decorating cakes for 48 years and is a judge for the SA Cake Decorators' Guild. We are so proud to have her heading up our shaped / fondant cakes and sugarcraft department.

## **Bookings and postponements**

Please book your internship a minimum of 4 weeks in advance. We can only host one intern at a time so bookings are on a first-come-first-serve basis.

You may postpone your booking with no cancellation fees up to 14 working days prior to the commencement of your internship. If you need to cancel less than 14 days in advance, please contact us and we will discuss options and try to make a plan that suits you.

If you take ill on the day of or the day before your booked internship, please send us a signed doctor's letter confirming your illness, and we will make arrangements to postpone your internship to a suitable future date.

Please note that we will reschedule your booking for the first possible available date that suits you.

## **Appearance and Conduct**

Please wear plain, comfortable and practical work clothing.

You will be provided with an apron and a cook's head wrap/covering, or please wear long hair tied neatly back in a bun or wear your own head wrap.

Nails must be kept short and clean, no nailpolish is permitted.

Hands must be kept away from your nose, mouth, ears or hair, especially when food is handled.

No chewing of gum is allowed.

Hands must be washed before starting at your workspace.

Any cuts, scratches, open wounds or abrasions must be covered with a plaster / bandage and glove (we will provide the glove).

Any loss of plaster or spillage of blood near to equipment and products must be urgently reported.

Strict Covid-19 protocols must be followed and you will be required to wash your hands regularly, cough into your elbow if need be and report any fever or ill-feelings to us. You may be asked to wear a face mask.

Please note that no phone or video calls or sending of voice messages will be allowed at your work station without prior permission. If you need to make or receive a call, you will need to first finish your task and then leave the work room for the duration of your call (does not apply to emergency calls).

You will be permitted to film what you are working on or being taught, but you will not be permitted to film other members of staff while they are working on other tasks.

No videos/images of custom cake orders may be posted online until the event for which it is being made has taken place.