

Pastry Pro

ART of Pull Sugar

Conducted by
Chef Jess - *Culinary Olympic Medalist*

Date 2014 February 17, 18 and 19

Time 9:00 a.m. to 5:00 p.m.

Venue Pastry Pro, Taman Bukit Maluri

Course fees

RM 1600 (without tools.)

RM 1800 (with tools: sugarwork pump, chef's torch, stainless steel scissor, silicon flan mould, small knife.)

Limited participant Only 12 persons

Course Detail:

1. Basic recipe using sugar and Isomalt.
2. Techniques:
Casting Sugar, Blown Sugar, Pull Sugar & Air Brush Work.
3. Showpieces:
Flowers, Ribbons, Fruits, Fish, Sugar Ballon, Swan...

AWARDS ACHIEVEMENT

Culinary Olympic Medalist

Culinary World Cup Medalist

2012 Best Pastry Chef of the Year Awards [Malaysia]

2011 Best Pastry Chef of the Year Awards [Malaysia]

2008 Team Champion - Malaysia Nationwide Pastry Competition [MIBC]

For enquiries, please call 03-6272 1155 for Ms Pan at ext. 107, Ms. Annie at ext. 108 or Ms. Karen at ext. 124

REGISTRATION

Name : _____ I.C. No. : _____
Company : _____ Occupation : _____
Address : _____
Tel : _____ Fax : _____ H/P : _____

PAYMENT

RM1,600 (without Tools)

RM1,800 (with Tools)

Pastry Pro Sdn Bhd
Public Bank: 3144-0830-17

Payment Received : RM _____ By : _____ Date : _____