

The Art Of GELATO MAKING

Conducted by Master Gianpaolo Valli

Beginner Course

2014 May 6 & 7 (2 days hands-on course)

9:00 am to 5:00 pm

€250 or RM1,200

(cash payment on booking OR through Carpigiani website)

Class size: 10-13 persons

(All participants are entitled to have CGU Graduation)

Intermediate Course

2014 May 8 & 9 (2 days hands-on course)

9:00 am to 5:00 pm

€350 or RM1,680

(cash payment on booking OR through Carpigiani website)

Class size: 10-13 persons

(All participants are entitled to have CGU Graduation)

Classes held at Pastry Pro, Tmn Bkt Maluri



Originally from Lecco, Gianpaolo is an internationally recognized food technologist specialized in the Science and Technology of Gelato. He has been collaborating with the Carpigiani Group for over 25 years in Research and Training.

Now a Senior instructor at the Carpigiani Gelato University and is also a consultant to a number of gelato shops in Italy and abroad, conducting training in more than 55 countries! Gianpaolo has faced some strange requests in his years of experience in gelato, including creating a tasty salmon gelato, a spice gelato for an Indian chef and three different kinds of beer gelato for a German gelateria.

Gianpaolo has several signature combinations, including the pear and parmesan gelato, pineapple and basil, and rosemary and lemon. Besides Italian, Gianpaolo is fluent in English.

For enquiries, please call 03-6272 1155 for Ms Agnes at ext. 107, Ms. Pan at ext. 148

REGISTRATION (Closing date for registration: 2014 April 25)

Name : _____ I.C. No. : _____

Company : _____ Occupation : _____

Address : _____

Tel : _____ Fax : _____ H/P : _____

PAYMENT

Beginner Course
€250 / RM1,200

Intermediate Course
€350 / RM1,680

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

Payment Received : \$ _____ By : _____ Date : _____