

get to know Chocolate

Origins, Process and Sensory Evaluation
Sessions conducted by Chef Anil Rohira

2014 June 25 and 26 (repeat session)

10:00 am ~ 3:30 pm

Class size of 35 persons

Crunchy Caramelito Cuadrado • Costa Rica Square • Banana & Coffee Inspiration • Rustic Caramelito Orange • Exotic Caramelito Tart • Chocolate Brownie • Tropical Caramelito Breton • Chocolate Seduction • Citrus & Mango Caramelito • Tart Choux Supremo Lacta • Raspberry Chocolate Almond...

Chef Anil Rohira

has tremendous passion with Chocolate that is rooted in his expert knowledge and manufacturing know-how from working with the world-renowned chocolate producer, **Max Felchlin** of Switzerland. His journey since being the **team USA captain** and **winner of the 'Best Sugar Showpiece' at the Coupe du Monde** in Lyon, France has taken him to the Chevy Chase Club in Washington and the Notter School of Pastry Arts in Orlando, as the Executive Pastry Chef and Co-Instructor to Chef Notter, respectively. Chef Rohira's recent accomplishments include **Pastry Chef of the Year 2009** award for the USA and to be formally recognized as a chocolate expert and a die-hard **chocolate lover**.



R.S.V.P by 20 June 2014

Please fax your attendance confirmation to **603-6272 1158**, attention to Ms. Pan/Ms. Annie.

For further info, call **03-6272 1155** Ms. Pan (ext.148)/Ms. Annie (ext.108) or e-mail to marketing@pastrypro.com.my

Company : _____

YES

NO

Name : _____ Position : _____

H/P : _____ Email : _____

Name : _____ Position : _____

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