

Diploma Sugar Paste Course

Conducted by The First PME Instructor In Asia - Mr. Calvin Ng - blackforesttavern.com



25 Aug, 2014 (Mon)
26 Aug, 2014 (Tue)
27 Aug, 2014 (Wed)
28 Aug, 2014 (Thu)
29 Aug, 2014 (Fri)

Time :
9:00 am to 5:30 pm
Venue :
Pastry Pro, Kepong

Course Fee : RM 2,950 (include lunch, tools & ingredients)

Inclusive of tools and ingredients that are about RM2000.

50% deposit upon registration.

PME Diploma Sugar Paste Course from UK.

Learn a combination of new and traditional techniques.

Learn how to create simple & elegant cakes.

Learn basic business guidelines.

Diploma Sugar Paste

Lesson 1

Coating cake drum with sugar paste, crimping, fabric flowers, creative plaques, colour exploration.

Lesson 2

Novelty cakes with texture and frills.
Basic business guidelines.

Lesson 3

Exploring fabric design with sugar paste.
Advertising and promotion.

Lesson 4

English embroidery and simple modelling.
Taking orders and disclaimers.

Lesson 5

Stacked cake, drapes and figure modelling.



For enquiries, please call 03-6272 1155 for Ms Pan at ext. 148, Ms. Agnes at ext. 107 or Ms. Karen at ext. 124

REGISTRATION

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

PAYMENT

Payment Received : RM _____ By : _____ Date : _____

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