

# flavours of pastry

*a hands-on workshop conducted by Chef Gael Etrillard*



*Gael*

**2014 October 9 & 10** (repeat session)  
9:00 am to 4:30 pm  
Venue: Pastry Pro, Kepong

Early in his career, **Chef Gael Etrillard** apprenticed with Monsieur Gublin, France, l'Auberge « La Cle des Champs » in Courtenay (1 Michelin Star), L'Auberge des Templiers at Boismorand (2 Michelin Star) and les Crayeres a Reims (3 Michelin Star).

**Competitions:**

- L'Asian Pastry Cup 2010 (Singapour)
- Le World Pastry Team Championship 2010 (Phoenix – USA)
- La Coupe du Monde de la Patisserie 2011 (Lyon - France)
- World Chocolate Master (Paris – France)
- Le Mondial des Arts Sucres 2012 (Paris – France)
- Judge for Asia C3 selection and C3 Madrid Fusion



For enquiries, call 03-6272 1155 Ms. Pan (ext. 148) or Ms. Annie (ext.108)

**To register, fax completed forms to 03-6272 1188 or 03-6272 1158**

Name of Company:

Please tick (✓)

Name of Participant(s)	Position	Boiron Workshop	
		Thursday Oct 9	Friday Oct 10
		<input type="radio"/>	<input type="radio"/>
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