

PME Diploma Royal Icing Course

Conducted by The First PME Instructor In Asia
Mr. Calvin Ng - Author of "Cakes By Inspirations"

Royal Icing & Piping Module

Course Fee: **RM2700**
Inclusive of tools,
utensils & ingredients
Lunch provided



Basic Techniques
Coating, Templates & Scroll Borders
Runout / Colourflow Collars & Motifs
Extension Borders & Lace Designs
Brush Embroidery
Cake Balance & Multi Tiered Cakes
Packaging, Transport & Delivery Costs
Pricing Guidelines
Delivery Charges
Assembly & Presentation



2014 November 10 to 14 (5 full days)

9:00 a.m. to 6:00 p.m. at Pastry Pro, Kepong

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

REGISTRATION

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

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

PAYMENT

Payment Received : RM _____ By : _____ Date : _____