

To:

CHOC LATE Education

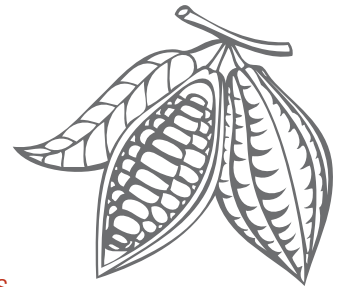
Conducted by Chef Anil

@ Berjaya University (Berjaya Times Square)
14th Floor, Culinary Theatre

2015 January 29, Thursday

1:30 pm ~ 5:00 pm

* Light refreshments provided.



An Introductory to the Chocolate Making Process

Guided Tour of the Origins of Cacao

Sensoric Evaluation of Chocolates

How to choose right chocolate for each pastry application

Short Demonstration

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 January 25, 2015

Please fax your attendance confirmation form to 603-6272 1158.

For questions or concerns call 03-6272 1155 Ms. Doris at ext. 148 or

Ms. Annie at ext. 108 or e-mail to marketing@pastrypro.com.my

Name : _____

Yes, I would like to attend.

Company : _____

No, thank you.

Tel : _____ H/P : _____

Signature : _____