

DIPLOMA SUGAR FLOWER COURSE

Conducted by The First PME Instructor In Asia - Mr. Calvin Ng (blackforettavern.com)

Date 26 March, 2015 (Thu) 31 March, 2015 (Tue)
27 March, 2015 (Fri) 01 April, 2015 (Wed)
30 March, 2015 (Mon) 02 April, 2015 (Thu)

Time 9:00 am to 6:00 pm

Venue Pastry Pro, Taman Bukit Maluri

Course Fee RM2,900 (Inclusive of tools, utensils and ingredients.)

* 50% deposit upon registration. Lunch Provided.

Learn a combination of new and traditional techniques.

Syllabus

Gum Paste, Storage & Handling
Unwired Flowers
Christmas Plaque
Sugar Paste Roses
Alternatives

Wired Flowers
Basic Techniques
Stamens & Dusting
Advance Flowers
Cherry Blossom
Food Regulations

Roses
Traditional Lilies
Foliage
Fruit Blossom & Blackberries
Dahlia

Chrysanthemum
Lilies & Orchids
Spray & Arrangements
Costing
Decorating Cake Stands & Cake Knives

Garden Pinks
Classic Orchids
Freesia
Miniature Arum Lilies

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