

# MODERN INSPIRATIONS FOR CAFES AND BAKERIES

CONDUCTED BY CHEF SCOTT BELFIELD & CHEF IAN WOOTTON

**Scott Belfield**  
previously in charge of the bakery and pastry departments at LSG SkyChef, with 52 employees serving 36 different airlines making 55'000 meals a day. His experience spans both Malaysia and the UK.



**Ian Wootton**  
is a baker and pastry chef originally trained at the famous City and Guilds of the UK, he then undertook several positions as Baker and Executive Pastry Chef around the world.



## WHEN & WHERE

2015 May 12 (Tuesday) or  
2015 May 13 (Wednesday)  
9:00 am to 5:00 pm  
at Pastry Pro

## RECIPE

Steam Puddings & Frangipane  
Biscotti, Chocolate Pots  
Swiss Rolls & Roulades  
and more...



### R.S.V.P by 10 May, 2015

Please fax your attendance confirmation to **603-6272 1158**, attention to Ms. Doris/Ms. Annie.

For further info, call **03-6272 1155** Ms. Doris (ext.148)/Ms. Annie (ext.108) or e-mail to [marketing@pastrypro.com.my](mailto:marketing@pastrypro.com.my)

Company : \_\_\_\_\_

Name : \_\_\_\_\_ Position : \_\_\_\_\_

H/P : \_\_\_\_\_ Email : \_\_\_\_\_

Name : \_\_\_\_\_ Position : \_\_\_\_\_

H/P : \_\_\_\_\_ Email : \_\_\_\_\_

YES NO

2015 May 12   
 2015 May 13

2015 May 12   
 2015 May 13

**FAX TO 03-6272 1158**