

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 14 (Thursday)
 1:00 pm to 5:00 pm
 at Pastry Pro

PROGRAM

Varieties of Carrot Cakes
 Donuts & Cronuts Creations
 Chocolate Pots
 Swiss Rolls & Roulades



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

Company : _____

YES

NO

Name : _____ Position : _____

H/P : _____ Email : _____

Name : _____ Position : _____

Please indicate if you are coming with guests

FAX TO 03-6272 1158