

Exclusive Invitation
PASTRY &
CHOCOLATE
WORKSHOP



14th January 2016 (Thursday)
9:00 am ~ 4:00 pm
Limited seating

A hands-on workshop with 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**.



VIP Workshop Invitation

R.S.V.P by 11 January 2016. Please fax your attendance confirmation to **603-6272 1158**, attention: Ms. Annie. For further info, call **03-6272 1155** - Ms. Annie (ext.108) or e-mail to marketing@pastrypro.com.my



Current trends



Effective dessert



Production techniques



Dessert & confections technology



Modern ingredients

Highlights:

- Current trends
- Effective dessert
- Production techniques
- Desserts & confections technology
- Modern ingredients