

DIPLOMA SUGAR FLOWER COURSE

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



Date 17 Mar, 2016 (Thu) 22 Mar, 2016 (Tue)
18 Mar, 2016 (Fri) 23 Mar, 2016 (Wed)
21 Mar, 2016 (Mon) 24 Mar, 2016 (Thu)

Time 9:00 am to 6:00 pm

Venue Pastry Pro, Taman Bukit Maluri

Course Fee RM3,392.00 (Inclusive of GST 6%)

* 50% deposit upon registration. Lunch Provided.

Inclusive of tools, utensils and ingredients.

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. Karen (ext.124)

REGISTRATION

Name : _____

Company : _____ Occupation : _____

Address : _____

Tel : _____ Fax : _____ H/P : _____

Pastry Pro Sdn Bhd
Public Bank: 3144-0830-17

PAYMENT

Payment Received : RM _____ By : _____ Date : _____