

The Art Of GELATO MAKING

Conducted by Chef Steven

2-Days Basic Course

4th to 5th of April, 2016

9:00 am to 5:00 pm

Fee: RM 1,590 (inc. GST 6%)

Registration accepted when payment is received in full.

Inclusive of lunch, ingredients and RM500 voucher*.

Limited seats 12 pax.

3-Days Intermediate Course

6th to 8th of April, 2016

9:00 am to 5:00 pm

Fee: RM 2,120 (inc. GST 6%)

Registration accepted when payment is received in full.

Inclusive of lunch, ingredients and RM500 voucher*.

Limited seats 12 pax.



CHEF STEVEN

... has over 30 years of experience in bakeries and pastry kitchens.

Join him and Ms Khek, a certified food technologies in a three part Gelato Making Course that is designed to first introduce the art of gelato making to makers, entrepreneurs, F&B professionals and artisans.

Courses in level two and three will further develop the technical know how of gelato making through recipe formulation, hands on, and speciality gelato. Register today to avoid disappointments as seats are limited.

BASIC COURSE

- Function of ingredients
- Production cycle
- Machines & equipment
- Storage, distribution & display
- Cream based flavours
- Sorbets

INTERMEDIATE COURSE

- Types of fat
- Types of sugar
- Recipe balancing
- Writing your own recipe
- Chocolate base
- Marmorina & marbling in gelato

* The voucher cannot be used to pay for the course fee

REGISTRATION For enquiries, please call 03-6272 1155 for Ms Agnes (ext.107), Ms. Annie (ext.108)

Name : _____

Company : _____ Occupation : _____

Address : _____

Tel : _____ Fax : _____ H/P : _____

PAYMENT

Basic Course (RM1,590)

Intermediate Course (RM2,120)

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

Payment Received : \$ _____ By : _____ Date : _____