



# 11<sup>th</sup> to 13<sup>th</sup> May 2016



9:00 am to 5:00 pm

Pastry Pro Seminar Room  
Taman Bukit Maluri,  
Kepong, K.L.



**IREKS**

## New Ideas In Breads

11<sup>th</sup> & 12<sup>th</sup> May 2016 (Wed & Thu)  
9:00 am to 5:00 pm

Introduction to the different types and functions of bread improvers.

Natural bread mixes for artisan bread, mediterranean bread and others.

Hands- on baking with Chef Gerhard Stichlberger.

Knowledge sharing among participants.

**Gerhard Stichlberger** is a certified Master Baker for 20 years. While working with IREKS he has collaborated with some of the most distinguished bakeries hotel and catering companies in Malaysia, Singapore, Hong Kong, Australia, Philippines and Maldives.



*Pastry Pro*

## Latest Tools & Ingredients Development

13<sup>th</sup> May 2016 (Fri)  
9:00 am to 5:00 pm

Technical guides for your every pastry and bakery recipe challenge.

Handy and durable tools for your kitchen.

**OSA** fillings-the perfect base for your fruity and colourful creations to obtain maximum taste in minimal time.

Latest trends in cake moulds.



Who should to attend: Executive Pastry Chef , Pastry Chef, Baker , Sous Chef and Decision Makers.

### You are Invited

R.S.V.P by 5th May 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](mailto:marketing@pastrypro.com.my)

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

Yes, I would like to attend.

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

No, thank you.

Tel : \_\_\_\_\_ H/P : \_\_\_\_\_ Signature :

**FAX TO 03-6272 1158**