

Diploma Sugar Paste Course

Conducted by The First PME Instructor In Asia - Mr. Calvin Ng - blackforesttavern.com



23 May, 2016 (Mon)
 24 May, 2016 (Tue)
 25 May, 2016 (Wed)
 26 May, 2016 (Thu)
 27 May, 2016 (Fri)

Time :
9:00 am to 5:30 pm
 Venue :
Pastry Pro, Kepong

Course Fee : RM 3,816 (inclusive GST@6%)

Inclusive of lunch, cake, tools & ingredients (worth RM2000).
 50% deposit, RM1,749 (GST included) upon registration.
 PME Diploma Sugar Paste Course from UK.
 Learn a combination of new and traditional techniques.
 Learn how to create simple & elegant cakes.
 Learn basic business guidelines.

Diploma Sugar Paste

Lesson 1

Coating cake drum with sugar paste, crimping, fabric flowers, creative plaques, colour exploration.

Lesson 2

Novelty cakes with texture and frills.
 Basic business guidelines.

Lesson 3

Exploring fabric design with sugar paste.
 Advertising and promotion.

Lesson 4

English embroidery and simple modelling.
 Taking orders and disclaimers.

Lesson 5

Stacked cake, drapes and figure modelling.



For enquiries, please call 03-6272 1155 for
 Ms. Agnes at ext. 107 or
 Ms. Karen at ext. 124

REGISTRATION

Name : _____
 Company : _____ Occupation : _____
 Address : _____

 Tel : _____ Fax : _____ H/P : _____

PAYMENT

Payment Received : RM _____ By : _____ Date : _____

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