

PME Diploma Royal Icing Course

Conducted by The First PME Instructor In Asia
Mr. Calvin Ng - Author of "Cakes By Inspirations"

Course Fee:
RM3,392 (GST included)
Also inclusive of tools,
utensils & ingredients
Lunch provided

Royal Icing & Piping Module

- Basic Techniques
- Coating, Templates & Scroll Borders
- Runout / Colourflow Collars & Motifs
- Extension Borders & Lace Designs
- Brush Embroidery
- Cake Balance & Multi Tiered Cakes
- Packaging, Transport & Delivery Costs
- Pricing Guidelines
- Delivery Charges
- Assembly & Presentation



2016 November 07 to 11 (5 full days)

9:00 a.m. to 6:00 p.m. at Pastry Pro, Kepong

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 : _____

Pastry Pro Sdn Bhd
Public Bank: 3200-2356-29

PAYMENT

Payment Received : RM _____ By : _____ Date : _____