



Conducted by  
CHEF STEVEN

# The Art Of GELATO MAKING

## 2-Days Basic Course

20<sup>th</sup> and 21<sup>st</sup> of Aug, 2018

9:00 am to 4:30 pm

Fee: RM 1,500

Inclusive of lunch and ingredients.

Full rebate of course fees if purchase more than RM50K worth of gelato equipment within 3 months.

### COURSE CONTENT

- Function of ingredients
- Production cycle
- Machines and equipments
- Storage, distribution and display
- Cream based flavours
- Sorbet



## 3-Days Intermediate Course

22<sup>nd</sup> to 24<sup>th</sup> of Oct, 2018

9:00 am to 4:30 pm

Fee: RM 2,000

Inclusive of lunch and ingredients.

Full rebate of course fees if purchase more than RM50K worth of gelato equipment within 3 months.

### INTERMEDIATE COURSE

- Basic techniques & knowledge of gelato making
- Source of ingredients
- Function of each ingredients
- Formula balancing - Milk base and fruit base
- Learn to create recipes
- Hygiene and production planning
- Selection and maintenance of machines
- Presentation methods



**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  
(RM 1,500)

Intermediate Course  
(RM 2,000)

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

Payment Received : \$ \_\_\_\_\_ By : \_\_\_\_\_ Date : \_\_\_\_\_