

the art of GELATO making

Pastry Pro™



3-Days Gelato Making Class Conducted by Tine Valic

October 2nd – 4th 2019

9:00 am to 5:00 pm

Ice-cream Course

Course Fees
RM 3,000

Pay in advance to reserve your seat. Max. 15 pax only.
Fees are inclusive of lunch, ingredients and course materials.

FULL REBATE

Full rebate with purchase of Valmar machine before December 31st 2019.

* Each rebate voucher is valid for 1 unit of machine.

TOPICS

- History of Gelato • Gelato definition
- Production methods • How to formulate a recipe
- Recipe's main components
- Recipe's balancing for dairy and non dairy ice cream
- Production process analysis from the selection of ingredients, to the delivery and preservation of the final product
- Detailed analysis of 15 recipes
- Business analysis



Tine Valic

Graduated from the pastry institute, Tine Valic has been working for several years as a gelato chef, and also developing experiences in industrial gelato.

For 10 years he has been the Pastry Chef and Gelato Chef at the Casino Perla in Slovenia.

In 2017, Tine Valic was selected for the best gelato of Slovenia.

Currently working in Valmar as Pastry and Gelato Trainer.

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 : _____

RM 3,000

PAYMENT

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

Payment Received : RM _____ By : _____ Date : _____

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