



GELATO TRAINING

BASIC COURSE

Conducted by Chef Wee Liat and Chef Lily

2-Days Basic Course

21st – 22nd Sept, 2020

(Monday - Tuesday)

9:00 am to 5:00 pm

Fee: RM 1,000 per pax

Inclusive of ingredients, modules
and lunch.

COURSE OUTLINE

- Raw Materials
- The Production Cycle
- Recipes
- Gelato Equipment
- Hygiene and Work Safety
- The Gelateria
- Service and Business Management
- Personnel

COURSE OVERVIEW

Understanding of the production process of artisan gelato and sorbets. It also provide a basic knowledge of the technology in the laboratory necessary to start up a gelato business, the understanding of balancing milk-based and water-based gelato recipes and much more...

REGISTRATION For enquiries, please call 03-6272 1155 for Ms Lilian/Karen (ext.124) or Ms Agnes (ext.107)

Name : _____

Company : _____ Occupation : _____

Address : _____

Tel : _____ Fax : _____ H/P : _____

PAYMENT

Basic Course (RM1,000)

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

Payment Received : \$ _____ By : _____ Date : _____

PASTRY PRO SDN. BHD. 199301018756 (273494-K)

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Web site
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Online store
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