

Diploma Sugar Flower Course

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

2011 March 16 (Wed), **17** (Thu), **18** (Fri), **21** (Mon), **22** (Tue), **23** (Wed)

Time : 9:00 a.m. to 6:00 p.m.

Venue : Pastry Pro, Taman Bukit Maluri



Syllabus

- * Gum Paste, Storage & Handling
- * Unwired Flowers
- * Christmas Plaque
- * Sugar Paste Roses
- * Alternatives

- * Wired Flowers
- * Basic Techniques
- * Stamens & Dusting
- * Advance Flowers
- * Cherry Blossom
- * Food Regulations

- * Roses
- * Traditional Lilies
- * Foliage
- * Fruit Blossom & Blackberries
- * Dahlia

- * Garden Pinks
- * Classic Orchids
- * Freesia
- * Miniature Arum Lilies

- * Chrysanthemum
- * Lilies & Orchids
- * Spray & Arrangements
- * Costing
- * Decorating Cake Stands & Cake Knives



*Inclusive of tools, utensils and ingredients worth RM1800.
Course Fee: RM2900, 50% deposit upon registration.
Lunch Provided.*

Learn a combination of new and traditional techniques.

For enquiries, please call 03-6272 1155 for Ms Pan at ext. 148, Ms. Annie at ext. 108 or Ms. Karen at ext. 124.

REGISTRATION

Name : _____ I.C. No. : _____
Company : _____ Occupation : _____
Address : _____
Tel : _____ Fax : _____ H/P : _____

PAYMENT

Payment Received : RM _____ By : _____ Date : _____

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