

Weekend Workshops

Friday Afternoon (from 2pm)

Cupcake & Madeleine

21 July (2 - 7pm), 1738A (\$165)

Sweet & Savoury Pie Workshop

28 July (2 - 7pm), 1738C (\$165)

Mushroom Cooking Workshop

4 Aug (2 - 7pm), 1738F (\$165)

Winter Soup & Consommé

11 Aug (2 - 7pm), 1738I (\$165)

Hot & Cold Charlottes and Fr Tarts

18 Aug (2 - 7pm), 1738L (\$165)

Winter Fruit & Vegetable

25 Aug (2 - 7pm), 1738O (\$165)

Gnocchi & Sauces Workshop

1 Sept (2 - 7pm), 1738R (\$165)

Sweet & Savoury Friand

8 Sept (2 - 7pm), 1738U (\$165)

Pâtés and Terrines Workshop

15 Sept (9am - 7pm), 1738X (\$295)

Saturday Afternoon (from 2.30pm)

Ladurée Patisserie Workshop

29 July (2.30 - 8.30pm), 1738D (\$179)

Paul Bocuse Cooking Workshop

5 Aug (2.30 - 8.30pm), 1738G (\$179)

Knife Skills Workshop

12 Aug (2.30 - 8.30pm), 1738J (\$179)

Sweet & Savoury Pastry

19 Aug (2.30 - 7.30pm), 1738M (\$165)

Brioche, Savarin & Rum Baba

26 Aug (2.30 - 7.30pm), 1738P (\$165)

Macaron & Choux Workshop

2 Sept (2.30 - 7.30pm), 1738S (\$165)

Winter Stew & Casseroles

9 Sept (2.30 - 7.30pm), 1738V (\$165)

Macaron Advanced I Workshop*

16 Sept (2.30 - 8.30pm), 1738Y (\$179)

Sunday Afternoon (from 3pm)

Fish & Seafood Workshop (menu 1)

30 July (3 - 8pm), 1738E (\$165)

Chocolate Workshop (menu 1)

6 Aug (3 - 8pm), 1738H (\$165)

Lenôtre Patisserie Workshop

13 Aug (3 - 9pm), 1738K (\$179)

Ice Cream & Sorbet Workshop

20 Aug (4 - 8pm), 1738N (\$155)

Ladurée Patisserie Workshop

27 Aug (3 - 9pm), 1738Q (\$179)

Knife Skills Workshop

3 Sept (3 - 9pm), 1738T (\$179)

Choux Pastry Workshop

10 Sept (3 - 9pm), 1738W (\$179)

Stock and Sauces Workshop

17 Sept (3 - 8pm), 1738Z (\$165)

SUBJECT TO CHANGE. PLEASE REFER TO WEBSITE FOR LATEST UPDATE.



Please check our website picssyd.com.au for latest update on classes & workshops.

* Prerequisite for Macaron & Filling I Workshop (adv level 1) is Macaron & Choux Workshop (beginners level).

Special Offer: Take **\$38 off** when taking both **Lenôtre Patisserie** and **Ladurée Patisserie Workshops**, total \$320 (save \$38).

to enrol:
Web: picssyd.com.au Phone: 02 9518 1066 Postal: PO Box 72, Annandale, 2038 Visit Us: 216 Parramatta Rd, Stanmore
Confirmation of enrolment, course information and receipt will be confirmed via email within 1 week of receiving your booking. Full payment (at time of booking) is required to secure the place for enrolment.

Winner of Inner West Best Specialised
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PICS Paris International
Cooking School

Term 3 2017
Cooking Classes
and Workshops
20+ years teaching experience

We teach European, Native Australian and specific area Cooking Classes from beginners to advanced levels, available in one-off half-day Workshops and on-going 8-week Classes.

Corporate Team Building & Events
Teenager Cooking and Pastry Workshops
Cooking Demonstrations and Cooking Parties



www.picssyd.com.au

phone: (02) 9518 1066


email: cooking@pics-sydney.com.au

school address: 216 Parramatta Road, Stanmore, NSW 2048

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Paris International Cooking School **Cooking Classes**

Term 3/2017 Program

	Mondays	Tuesdays	Wednesdays	Thursdays	Fridays	Saturdays
starting date	17 July	18 July	19 July	20 July		Sun 23 July
morning		SUBJECT TO CHANGE. PLEASE REFER TO WEBSITE FOR LATEST UPDATE.			Available for Corporate / Team Building School / College / TAFE Group bookings	French Pastry Cooking (menu 4) 8 weeks / \$340.00 Code: 1736A 8.30am - 11am
midday	<i>Cooking Demonstration & Native Australian Lunch</i> \$130.00 10.00 AM - 2.00 PM Booking is essential	Available for Corporate / Team Building School / College / TAFE Group bookings	International Pastry Cooking (menu 1) 8 weeks / \$300.00 Code: 1733C 11.30am - 2.00pm	Available for Corporate / Team Building School / College / TAFE Group bookings	Short Introductory Class (2hr)	French Provincial Cooking (menu 1) 8 weeks / \$340.00 Code: 1736C 11.30am - 2pm
2.30 pm to 5.00 pm	Greek and Greek Island Cooking 8 weeks / \$300.00 Code: 1731E	Italian Cooking (menu 1) 8 weeks / \$300.00 Code: 1732E	French Pastry Cooking (menu 9) 8 weeks / \$300.00 Code: 1733E	Mediterranean Cooking (menu 1) 8 weeks / \$300.00 Code: 1734E		Weekend Workshops (5-6hr)
7.10 pm to 9.40 pm	Basic of Cooking (menu 1) 8 weeks / 340.00 Code: 1731G	<i>European Cooking Class and Dinner</i> refer to website for menu \$70 (per class) or \$480 (8wk)	French Seasonal Cooking (winter menu) 8 weeks / \$340.00 Code: 1733G	French Pastry Cooking (menu 4) 8 weeks / \$340.00 Code: 1734G		Short Introductory Class (2hr)
10.30 pm to 1.00 am				Iberian Cooking (Spain + Portugal) 8 weeks / \$340.00 Code: 1734J	The first class of Saturday starts on Sunday 23 July instead.	

Menus (lists of recipes) are online at www.picssyd.com.au/menu

Secure online enrolment is available.

Class and Workshop Timetables are subject to change. All classes and workshops are subject to minimum required students. For detailed descriptions, menus and latest updates please refer to our website at www.picssyd.com.au

Term 3 2017 Cooking classes begin on Mon 17th July 2017. Term 4 2017 starts on 16 October 2017.

School location: 216 Parramatta Road, Stanmore NSW 2048

web: www.picssyd.com.au

facebook: [facebook.com/picssyd](https://www.facebook.com/picssyd)

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