

## Weekend Workshops

*Saturday Afternoon (2pm - 7pm)*

### Sweet & Savoury Pastry

2 Aug, 1438C (\$150)

### Chocolate Workshop (menu 2)

9 Aug, 1438F (\$150)

### Hot & Cold Charlotte & Fr Tarts

16 Aug, 1438I (\$150)

### Macaron & Choux Workshop\*

23 Aug, 1438L (\$150)

### Winter Stew & Casserole (menu 2)

30 Aug, 1438O (\$150)

### Knife Skills Workshop

6 Sept (until 8pm), 1438R (\$160)

*Sunday Morning (9am - 2pm)*

### Winter Soup and Consommé

3 Aug, 1438D (\$150)

### Fresh Herbs Cooking Workshop

10 Aug, 1438G (\$150)

### Winter Vegetables & Fruits

17 Aug, 1438J (\$150)

### Winter Stew & Casserole (menu 2)

31 Aug, 1438P (\$150) **FULL**

### Pâtés and Terrines Workshop

7 Sept (9am - 7pm), 1438S (\$280)

*Sunday Afternoon (2.30pm - 7.30pm)*

### Macaron & Choux Workshop\*

3 Aug, 1438E (\$150)

### Knife Skills Workshop

10 Aug (until 8.30pm), 1438H (\$160)

### Mushroom Cooking Workshop

17 Aug, 1438K (\$150)

### Ice Cream & Sorbet Workshop

(4pm to 8pm) 24 Aug, 1438N (\$140)

### Macaron & Filling I\* (adv level 1)

31 Aug (until 8.30pm), 1438Q (\$170)

### Pâtés and Terrines Workshop

7 Sept, 1438S (\$280)

Please check our website [picssyd.com.au](http://picssyd.com.au)  
for latest update on classes & workshops.

**Special Offer:** Book all three **Winter Food Cooking Workshops** (1438D *Soup & Consommé*, 1438J *Vegetables & Fruits*, 1438P *Stew & Casserole*) for \$405 (save \$45).

\* Prerequisite for **Macaron & Filling I Workshop (adv level 1)** is **Macaron & Choux Workshop (beginners level)**. Prerequisite for **Macaron & Filling II Workshop (adv level 2)** is **Macaron & Filling I Workshop (adv level 1)**.

**Special Offer:** Receive **\$20 off** if you book both **Macaron and Choux (beginner)** and **Macaron and Filling I (adv level 1) Workshops**.

**Special Offer:** Take **\$20 off** on **Macaron and Filling II (adv level 2) Workshops** if you have done our **Macaron and Filling I (adv level 1)** within 6 months time.

**to enrol:**  
Web: [picssyd.com.au](http://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 posted (or emailed) 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  
Small Business Awards*

**PICS** Paris International  
Cooking School

**Term 3 2014**  
**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](http://www.picssyd.com.au)

phone: (02) 9518 1066

email: [cooking@pics-sydney.com.au](mailto:cooking@pics-sydney.com.au)

school address: 216 Parramatta Road, Stanmore, NSW 2048





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# Paris International Cooking School **Cooking Classes**

Term 3/2014 Program

	Mondays	Tuesdays	Wednesdays	Thursdays	Fridays	Saturdays
starting date	21 July	22 July	23 July	24 July	25 July	27 July (Sunday)*
morning		Available for Corporate / Team Building School / College / TAFE Group bookings		Available for Corporate / Team Building School / College / TAFE Group bookings	Available for Corporate / Team Building School / College / TAFE Group bookings	<b>French Pastry Cooking</b> (menu 7) 8 weeks / \$330.00 Code: <b>1436A</b> 8am - 10.30am
midday			<b>French Pastry Cooking</b> (menu 7) 8 weeks / \$330.00 Code: <b>1433C</b> 11.30am - 2.00pm			
2.30 pm to 5.00 pm	<b>Vegetarian and Vegan Cooking</b> (menu 2) 8 weeks / \$330.00 Code: <b>1431E</b>	<b>Mediterranean Cooking</b> (menu 2) 8 weeks / \$330.00 Code: <b>1432E</b>	<b>French Pastry Cooking</b> (menu 7) 8 weeks / \$330.00 Code: <b>1433E</b>	<b>Basic Cooking</b> (menu 2) 8 weeks / \$330.00 Code: <b>1434E</b>	Short Introductory Class (2hr)	Weekend Workshops
7.10 pm to 9.40 pm	<b>French Pastry Cooking</b> (menu 7) 8 weeks / \$330.00 Code: <b>1431G</b>	<b>Express &amp; Tasty Cooking</b> (menu 1) 8 weeks / \$330.00 Code: <b>1432G</b>	<b>French Pastry Cooking</b> (menu 7) 8 weeks / \$330.00 Code: <b>1433G</b>	<b>French Seasonal Cooking</b> (winter menu) 8 weeks / \$330.00 Code: <b>1434G</b>		
10.30 pm to 1.00 am	<b>Iberian Cooking</b> (Spain & Portugal) 8 weeks / \$330.00 Code: <b>1431J</b>			<b>European Cooking</b> (menu 2) 8 weeks / \$330.00 Code: <b>1434J</b>		

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

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](http://www.picssyd.com.au)

**Term 3 2014 Cooking classes begin on Mon 21 July 2014.** Term 4 2014 starts on Mon 27 October 2014.

School location: 216 Parramatta Road, Stanmore NSW 2048

web: [www.picssyd.com.au](http://www.picssyd.com.au)

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

email: [cooking@pics-sydney.com.au](mailto:cooking@pics-sydney.com.au)

tel: (02) 9518 1066

\*First week of Saturday Cooking Classes (1438A and 1436C) run on Sunday 27th July instead.

**Secure online enrolment is available.**

