

Weekend Workshops

Saturday Afternoon (2pm - 7pm)

Cake Pop, Waffles, Pancake

7 February, **1518C** (\$150)

Macaron & Choux Workshop*

14 February, **1518F** (\$150)

Crêpes and Pancakes Workshop

21 February, **1518I** (\$150)

Fish & Seafood Workshop (menu 2)

28 February, **1518L** (\$150)

Ice Cream & Sorbet Workshop

7 March (**1.30 - 5.30pm**), **1518O** (\$140)

Sweet & Savoury Pastry

14 March, **1518R** (\$150)

Fr Easter Cooking Workshop

21 March, **1518U** (\$150)

Knife Skills Workshop

28 March (**2 - 8pm**), **1518X** (\$160)

Sunday Morning (9am - 2pm)

Cupcake and Madeleine

8 February, **1518D** (\$150)

Cold Canapés Workshop (menu 2)

15 February, **1518G** (\$150)

Mushroom Workshop

1 March, **1518M** (\$150)

Hot Canapés Workshop (menu 2)

8 March, **1518P** (\$150)

Cookies & Biscuits Workshop

15 March, **1518S** (\$150)

Pâtés and Terrines Workshop

22 March (**9am - 7pm**), **1518V** (\$280)

Petit Fours Workshop (menu 2)

29 March, **1518Y** (\$150)

Sunday Afternoon

Knife Skills Workshop

8 February (**2.30 - 8.30pm**), **1518E** (\$160)

Lenôte Patisserie Workshop

15 Feb (**2.30 - 8.30pm**), **1518H** (\$170)

Ice Cream & Sorbet Workshop

22 Feb (**4 - 8pm**), **1518K** (\$140)

Sweet & Savoury Pie (menu 1)

1 March (**2.30 - 7.30pm**), **1518N** (\$150)

Macaron & Choux Workshop*

8 March (**2.30 - 7.30pm**), **1518Q** (\$150)

Paul Bocuse Cooking Workshop

15 March (**2.30 - 8.30pm**), **1518T** (\$170)

Pâtés and Terrines Workshop

22 March (**9am - 7pm**), **1518V** (\$280)

Macaron & Filling I* (adv level 1)

29 March (**2.30 - 8.30pm**), **1518Z** (\$170)

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

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

Special Offer: Book all three **Cocktail Cooking Workshops** (**1518G Cold Canapé**, **1518P Hot Canapé**, **1518Y Petit Fours**) for \$405 (**save \$45**).

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 **\$30 off** when taking both **Lenôte Patisserie** and **Paul Bocuse Cooking Workshops**, total \$310 (**save \$30**).

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
Small Business Awards*

PICS Paris International
Cooking School

Term 1 2015
**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 1 / 2015 Program

	Mondays	Tuesdays	Wednesdays	Thursdays	Fridays	Saturdays
starting date	2 February	3 February	4 February	5 February	6 February	7 February
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	Basic Cooking (menu 1) 8 weeks / \$340.00 Code: 1516A 8am - 10.30am
midday			French Pastry Cooking (menu 8) 8 weeks / \$340.00 Code: 1513C 11.30am - 2.00pm		Cooking Demonstration & Native Australian Lunch \$130.00 10.00 AM - 2.00 PM Booking is essential	French Pastry Cooking (menu 4) 8 weeks / \$340.00 Code: 1516C 11am - 1.30pm
2.30 pm to 5.00 pm	Greek & Greek Islands Cooking 8 weeks / \$340.00 Code: 1511E	European Cooking (menu 1) 8 weeks / \$340.00 Code: 1512E	Vegetarian and Vegan Cooking (menu 1) 8 weeks / \$340.00 Code: 1513E	French Seasonal Cooking (summer menu) 8 weeks / \$340.00 Code: 1514E	Short Introductory Class (2hr)	Weekend Workshops
7.10 pm to 9.40 pm	Basic Cooking (menu 1) 8 weeks / \$340.00 Code: 1511G	French Pastry Cooking (menu 8) 8 weeks / \$340.00 Code: 1512G	French Provincial Cooking (menu 1) 8 weeks / \$340.00 Code: 1513G	French Pastry Cooking (menu 8) 8 weeks / \$340.00 Code: 1514G	Short Introductory Class (2hr)	Short Introductory Class (2hr)
10.30 pm to 1.00 am	French Pastry Cooking (menu 8) 8 weeks / \$340.00 Code: 1511J	Teenager's School Holiday Cooking Workshops Jan 2015 Mon 19th to Fri 23rd Jan 2015: General Cooking (10.30am - 1.00pm, \$230 1519B) or Pastry & Cakes (2.00 - 4.30pm \$230 1519C) or \$420 (save \$40) for 5 full days (1519BC)		Mediterranean Cooking (menu 1) 8 weeks / \$340.00 Code: 1514J	Macaron Making Class two hours hands-on practical macaron introductory class, \$70 pp Native Australian Class two hours cooking demonstration & meal workshop, \$70 pp Kitchen Knife Intro Class two hours hands-on practical workshop, \$90 pp www.picssyd.com.au/party	

Menus (lists of recipes) are online at 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

Secure online enrolment is available.

Term 1 2015 Cooking classes begin on Mon 2 February 2015. Term 2 2015 starts on Mon 27 April 2015.

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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