

Weekend Workshops

Saturday Afternoon (2pm - 7pm)

Knife Skills Workshop

31 October (2 - 8pm), 1548Z (\$170)

Eggs and Soufflé Workshop

7 November, 1548C (\$150)

Stock & Sauces Workshop

14 November, 1548F (\$150)

Chocolate Workshop (menu 1)

21 November, 1548I (\$150)

Cookies and Biscuits Workshop

28 November, 1548L (\$150)

Gnocchi and Sauces Workshop

5 December, 1548O (\$150)

Choux Pastry Workshop

12 December (2 - 8pm), 1548R (\$170)

Sweet & Savoury Friand

19 December, 1548U (\$150)

Sunday Morning (9am - 2pm)

Fish and Seafood (menu 2)

1 November, 1548A (\$150)

Fresh Herbs Cooking Workshop

8 November, 1548D (\$150)

Hot & Cold Charlottes and Fr Tarts

15 November, 1548G (\$150)

Pâtés and Terrines Workshop

29 November (9am - 7pm), 1548M (\$280)

Mushroom Cooking

6 December, 1548P (\$150)

French Christmas Workshop

13 December, 1548S (\$150)

Sweet & Savoury Pie Workshop

20 December, 1548V (\$150)

Sunday Afternoon

Lenôtre Patisserie Workshop

25 October (2.30 - 8.30pm), 1548Y (\$170)

Macaron & Choux Workshop*

1 November (2.30 - 7.30pm), 1548B (\$150)

Ladurée Patisserie Workshop

8 November (2.30 - 8.30pm), 1548E (\$170)

Paul Bocuse Cooking Workshop

15 November (2.30 - 8.30pm), 1548H (\$170)

Ice Cream & Sorbet Workshop

22 November (4 - 8pm), 1548K (\$140)

Pâtés and Terrines Workshop

29 November (9am - 7pm), 1548M (\$280)

Macaron & Filling I* (adv level 1)

6 December (2.30 - 8.30pm), 1548Q (\$170)

Knife Skills Workshop

13 December (2.30 - 8.30pm), 1548T (\$170)

Sweet & Savoury Pastry

20 December (2.30 - 7.30pm), 1548W (\$150)



Cold Canapés Workshop (menu 2)

Mon, 14 December (6 - 11pm), 1549M (\$150)

Hot Canapés Workshop (menu 2)

Wed, 16 December (6 - 11pm), 1549N (\$150)

Petit Fours Workshop (menu 2)

Fri, 18 December (6 - 11pm), 1549O (\$150)

Special Offer: Book all three for \$400 (save \$50)

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

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 **Lenôtre Patisserie** and **Ladurée Patisserie Workshops**, total \$310 (save \$30).

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

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 4 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

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school address: 216 Parramatta Road, Stanmore, NSW 2048



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Paris International Cooking School **Cooking Classes**

Term 4/2015 Program

	Mondays	Tuesdays	Wednesdays	Thursdays	Fridays	Saturdays
starting date	19 October	20 October	21 October	22 October	23 October	24 October
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	Vegetarian & Vegan Cooking (menu 1) 8 weeks / \$340.00 Code: 1546A 8am - 10.30am
midday			French Pastry Cooking (menu 7) 8 weeks / \$340.00 Code: 1543C 11.30am - 2.00pm			
2.30 pm to 5.00 pm	Basic Cooking (menu 2) 8 weeks / \$340.00 Code: 1541E	European Cooking (menu 4) 8 weeks / \$340.00 Code: 1542E	Greek Cooking (menu 1) 8 weeks / \$340.00 Code: 1543E	Practical Master Cooking (menu 1) 8 weeks / \$390.00 Code: 1544E 1.30pm - 5pm	Short Introductory Class (2hr)	Weekend Workshops
7.10 pm to 9.40 pm	Italian Cooking (menu 1) 8 weeks / \$340.00 Code: 1541G	International Pastry Cooking (menu 1) 8 weeks / \$340.00 Code: 1542G	French Provincial Cooking (menu 4) 8 weeks / \$340.00 Code: 1543G	French Pastry Cooking (menu 7) 8 weeks / \$340.00 Code: 1544G	Short Introductory Class (2hr)	Short Introductory Class (2hr)
10.30 pm to 1.00 am	French Pastry Cooking (menu 3) 8 weeks / \$340.00 Code: 1541J	Teenager's School Holiday Cooking Workshops Mon 28th Sept to Fri 2nd Oct 2015: • General Cooking (10.30am - 1.00pm, \$250 1549B) • Pastry & Cakes (2.00 - 4.30pm \$250 1549C) or \$430 (save \$70) for 5 full days (1549BC)		Mediterranean Cooking (menu 3) 8 weeks / \$340.00 Code: 1544J	Winter Cooking Class two hours French cooking demonstration & meal, \$70 pp Fun with Choux Class two hours hands-on practical cooking workshop, \$70 pp Tour of Markets 10 hours guided tours to Sydney food markets and shops, \$290 pp www.picssyd.com.au/party	

beginners

advanced

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 4 2015 Cooking classes begin on Mon 19 October 2015. Term 1 2016 starts on Mon 1 Feb 2016.

School location: 216 Parramatta Road, Stanmore NSW 2048

web: www.picssyd.com.au

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

email: cooking@pics-sydney.com.au

tel: (02) 9518 1066

Junior Workshops (5-9 year-old)

Pizza Making Workshop

Sat, 3 Oct (11am - 2pm), 1549D (\$40)

Cake Pop Making Workshop

Sun, 4 Oct (11am - 2pm), 1549D (\$40)

Special Offer: Book both for \$60 (save \$20)

