

Weekend Workshops

Friday Afternoon (from 2pm)

Fish and Seafood (menu 1)
5 August (2 - 7pm), 1638C (\$160)

Knife Skills Workshop
12 August (2 - 8pm), 1638F (\$175)

Chocolate Workshop (menu 2)
19 August (2 - 7pm), 1638I (\$160)

Sweet & Savoury Pies
26 August (2 - 7pm), 1638L (\$160)

Scandinavian Cooking
2 September (2 - 7pm), 1638O (\$160)

Egg and Soufflé Workshop
9 September (2 - 7pm), 1638R (\$160)

Gnocchi & Sauce Workshop
16 September (2 - 7pm), 1638U (\$160)

Maltese Cooking
23 September (2 - 7pm), 1638X (\$160)

Saturday Afternoon (from 2.30pm)

Winter Soup & Consommé
6 August (2.30 - 7.30pm), 1638D (\$160)

Stocks and Sauces Workshop
13 August (2.30 - 7.30pm), 1638G (\$160)

Winter Fruits & Vegetables
20 August (2.30 - 7.30pm), 1638J (\$160)

Mushrooms Cooking Workshop
27 August (2.30 - 7.30pm), 1638M (\$160)

Winter Stew & Casseroles (m 2)
3 September (2.30 - 7.30pm), 1638P (\$160)

Hot & Cold Charlottes and Fr Tarts
10 September (2.30 - 7.30pm), 1638S (\$160)

Sweet & Savoury Pastry
17 September (2.30 - 7.30pm), 1638V (\$160)

Knife Skills Workshop
24 September (2.30 - 8.30pm), 1638Y (\$175)

Sunday Afternoon (from 3pm)

Macaron & Choux Workshop*
7 August (3 - 8pm), 1638E (\$160)

Ladurée Patisserie Workshop
14 August (3 - 9pm), 1638H (\$175)

Ice Cream & Sorbet Workshop
21 August (4 - 8pm), 1638K (\$150)

Paul Bocuse Cooking Workshop
28 August (3 - 9pm), 1638N (\$175)

Knife Skills Workshop
4 September (3 - 9pm), 1638Q (\$175)

Lenôtre Patisserie Workshop
11 September (3 - 9pm), 1638T (\$175)

Choux Pastry Workshop
18 September (3 - 9pm), 1638W (\$175)

Pâtés and Terrines Workshop
25 September (9am - 7pm), 1638Z (\$290)

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 \$30 off when taking both **Lenôtre Patisserie** and **Ladurée Patisserie Workshops**, total \$320 (save \$30).

*Winner of Inner West Best Specialised
Small Business Awards*

PICS Paris International
Cooking School

Term 3 2016
**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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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.

Paris International Cooking School **Cooking Classes**

Term 3/2016 Program

	Mondays	Tuesdays	Wednesdays	Thursdays	Fridays	Saturdays
starting date	1 August	2 August	3 August	4 August	5 August	6 August
morning		Available for Corporate / Team Building School / College / TAFE Group bookings		French Regional Cooking Class and Lunch 10.00 am - 2.00 pm 4 Aug: Orléannaise 11 Aug: Burgandy 18 Aug: Alsace 25 Aug: Périgord 1 Sep: Bordelaise 8 Sep: Brittany 15 Sep: Parisian 22 Sep: Provençal \$70 (per class) or \$480 (8wk) <i>new</i>	Available for Corporate / Team Building School / College / TAFE Group bookings	Express & Tasty (menu 1) 8 weeks / \$340.00 Code: 1636A 8am - 10.30am <i>beginners</i>
midday	Cooking Demonstration & Native Australian Lunch \$130.00 10.00 AM - 2.00 PM Booking is essential		French Pastry Cooking (menu 2) 8 weeks / \$300.00 Code: 1633C 11.30am - 2.00pm		Short Introductory Class (2hr)	French Pastry Cooking (menu 6) 8 weeks / \$340.00 Code: 1636C 11am - 1.30pm
2.30 pm to 5.00 pm	Vegetarian and Vegan Cooking (menu 2) 8 weeks / \$300.00 Code: 1631E	French Provincial Cooking (menu 3) 8 weeks / \$300.00 Code: 1632E	Iberian Cooking Class (Spain + Portugal) 8 weeks / \$300.00 Code: 1633E	Healthy Food Cooking (menu 1) 8 weeks / \$300.00 Code: 1634E	Weekend Workshops (5-6hr)	Weekend Workshops (5-6hr)
7.10 pm to 9.40 pm	French Pastry Cooking (menu 6) 8 weeks / \$340.00 Code: 1631G	Greek Cooking 8 weeks / \$340.00 Code: 1632G	French Seasonal Cooking (winter menu) 8 weeks / \$340.00 Code: 1633G	Basic of Cooking (menu 2) 8 weeks / \$340.00 Code: 1634G <i>beginners</i>		Short Introductory Class (2hr)
10.30 pm to 1.00 am	Italian Cooking (menu 3) 8 weeks / \$340.00 Code: 1631J	Teenager's School Holiday Cooking Workshops (10+ year-old) Mon to Fri 3 to 7 October 2016: <i>General Cooking</i> (10.30am - 1.00pm, \$250 1649B) or <i>Pastry & Cakes</i> (2.00 - 4.30pm \$250 1649C) or \$430 (save \$70) for 5 full days (1649BC)		Mediterranean Cooking (menu 1) 8 weeks / \$340.00 Code: 1634J		

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

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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 2016 Cooking classes begin on Mon 1 August 2016. Term 4 2016 starts on Mon 24 October 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

Winter Cooking Class

two hours French cooking demonstration & meal, \$70 pp

Fun with Choux Class

two hours hands-on practical cooking workshop, \$70 pp

Macaron Making Class

2.5 hours hands-on practical workshop, \$90 pp

www.picssyd.com.au/party

