Weekend Workshops

Friday Afternoon (from 2pm)

Saturday Afternoon (from 2.30pm)

Sunday Afternoon (from 3pm)

Macaron & Choux Workshop

23 April (1 - 6pm), 1728A (\$165)

Crepe and Pancakes Workshop

5 May (2 - 7pm), 1728C (\$165)

Egg and Soufflé Workshop 12 May (2 - 7pm), 1728F (\$165)

Fresh Herbs Cooking 19 May (2 - 7pm), 1728I (\$165)

Brioche, Savarin & Rum Baba 26 May (2 - 7pm), 1728L (\$165)

Sweet & Savoury Pie 2 June (2 - 7pm), 1728O (\$165)

Knife Skills Workshop 9 June (2 - 8pm), 1728R (\$179)

Paul Bocuse Cooking Workshop 16 June (2 - 8pm), 1728U (\$179)

Please check our website picssyd.com.au

Mushroom Cooking Workshop 23 June (2 - 7pm), 1728X (\$165)

Hot & Cold Charlottes and Fr Tarts 6 May (2.30 - 7.30pm), 1728D (\$165)

Winter Soup and Consommé 13 May (2.30 - 7.30pm), 1728G (\$165)

Choux Pastry Workshop 20 May (2.30 - 8.30pm), 1728J (\$179)

Winter Fruit & Vegetable 27 May (2.30 - 7.30pm), 1728M (\$165)

Ladurée Patisserie Workshop 3 June (2.30 - 8.30pm), 1728P (\$179)

Lenôtre Patisserie Workshop 10 June (2.30 - 8.30pm), 1728S (\$179)

Winter Stew & Casseroles 17 June (2.30 - 7.30pm), 1728V (\$165)

Knife Skills Workshop 24 June (2.30 - 8.30pm), 1728Y (\$179) **Knife Skills Workshop** 7 May (3 - 9pm), 1728E (\$179)

Sweet & Savoury Pastry 14 May (3 - 8pm), 1728H (\$165)

Cookies and Biscuits Workshop 21 May (3 - 8pm), 1728K (\$165)

Ice Cream & Sorbet Workshop 28 May (4 - 8pm), 1728N (\$155)

Macaron & Choux Workshop 4 June (3 - 8pm), 1728Q (\$165)

Chocolate Workshop 11 June (3 - 8pm), 1728T (\$165)

Pâtés and Terrines Workshop 18 June (9am - 7pm), 1728W (\$295)

Macaron Advanced I Workshop 25 June (3pm - 9pm), 1728Z (\$179)

* 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).

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.





Term 2 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-dseay 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





Paris International Cooking School Cooking Classes

Term 2,	2017	Program
---------	------	---------

	Mondays	Tuesdays	Wednesdays	Thursdays	Fridays	Saturdays
starting date	1 May	2 May	3 May	4 May		6 May
morning		SUBJECT TO CHANGE. I Available for Corporate / Team Building School / College / TAFE Group bookings	PLEASE REFER TO WEBSITI	E FOR LATEST UPDATE. Available for Corporate / Team Building School / College / TAFE Group bookings	Available for Corporate / Team Building School / College / TAFE Group bookings	French Pastry Cooking (menu 9) 8 weeks / \$340.00 Code: 1726A 8.30am - 11am
midday	Cooking Demonstration & Native Australian Lunch \$130.00 10.00 AM - 2.00 PM Booking is essential		French Pastry Cooking (menu 5) 8 weeks / \$300.00 Code: 1723C 11.30am - 2.00pm		Short Introductory Class (2hr)	International Pastry Cooking (menu 1) 8 weeks / \$340.00 Code: 1726C 11.30am - 2pm
2.30 pm to 5.00 pm	Iberian Cooking Class (Spain + Portugal) 8 weeks / \$300.00 Code: 1721E	Mediterranean Cooking (menu 1) 8 weeks / \$300.00 Code: 1722E	Italian Cooking (menu 1) 8 weeks / \$300.00 Code: 1723E	Vegetarian and Vegan Cooking (menu 1) 8 weeks / \$300.00 Code: 1724E	Weekend Workshops (5-6hr)	Weekend Workshops (5-6hr)
7.10 pm to 9.40 pm	French Regional Cooking Class and Dinner refer to website for menu \$70 (per class) or \$480 (8wk)	Basic of Cooking (menu 2) 8 weeks / \$340.00 Code: 1722G	French Seasonal Cooking (autumn menu) 8 weeks / \$340.00 Code: 1723G	French Pastry Cooking (menu 9) 8 weeks / \$340.00 Code: 1724)	Short Introductory Class (2hr)
		Toop		European Cooking		.=

10.30 pm to 1.00 am

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

Teenager's School Holiday Cooking Workshops (10+ year-old)

Mon to Fri 17th to 21st April 2017:

General Cooking (10.30am - 1.00pm, \$250 1729B) or Pastry & Cakes (2.00 - 4.30pm \$250 1729C) or \$430 (save \$70) for 5 full days (1729BC)

Secure online enrolment is available.

(menu 1)

8 weeks / \$340.00

Code: 17241

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 2 2017 Cooking classes begin on Mon 1st May 2017. Term 3 2017 starts on 17 July 2017.

School location: 216 Parramatta Road, Stanmore NSW 2048

web: www.picssyd.com.au facebook: facebook.com/picssyd

tel: (02) 9518 1066

email: cooking@pics-sydney.com.au

Kitchen Knife Intro Class

two hours hands-on practical workshop, \$90 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

