

## Dignity Kitchen Training Provider

厨尊培训机构

69 Boon Keng Road, Singapore 339772

Month of January 2025,



“Indulge in exceptional Culinary Education with our Master Chefs at the helm”

Our Classes are led by seasoned experts, who possess extensive knowledge and mastery acquired from years of experiences in prestigious hotels and diverse global settings.

Upcoming 3 Hour - National Silver Academy (NSA) Course 2024



在我们名主厨的经验分享授课下，享受卓越的烹饪教育与名主厨料理的独特美食。

‘---快来报名来临的全国乐龄学苑 (NSA) 3 小时课程 ---

| Date and time (Year)                       | Course Code/Name  | Course Details  | 课程详情                  | Image/图片 |
|--|---|---|-----------------------|----------|
| <b>3-Jan 25</b><br>Friday<br>9am to 12pm   | <b>CNY Cooking Workshop Level 1</b><br><br>CR-1034293<br>TGS-2023020619             | <b>Ngho Hiang and noodle</b>                                    | 五香与面                  |          |
| <b>4-Jan 25</b><br>Saturday<br>9am to 12pm | <b>Baking Workshop</b><br><br>CR-1034294<br>TGS-2023020611                          | <b>Biscotti</b>   | 香脆饼干                  |          |
| <b>4-Jan 25</b><br>Saturday<br>9am to 12pm | <b>CNY Cooking Workshop Level 1</b><br><br>CR-1040797<br>TGS-2023020619             | <b>PenCai</b>   | 好运盆菜                  |          |
| <b>6-Jan 25</b><br>Monday<br>1pm to 4pm    | <b>Singapore Heritage Food Cooking Workshop</b><br><br>CR-1034295<br>TGS-2023020613 | <b>Stir-Fried Prawn with water Chestnut w/Osmanthus Pudding</b> | 马蹄炒虾和桂花糕              |          |
| <b>7-Jan 25</b><br>Tuesday<br>9am to 12pm  | <b>CNY Cooking Workshop Level 1</b><br><br>CR-1034296<br>TGS-2023020619             | <b>Yusheng and Noodle</b><br><br><b>Fully Booked</b>            | 鱼生与面<br><br><b>额满</b> |          |

| Date and time (Year)                 | Course Code/Name   | Course Details  | 课程详情                         | Image/图片  |
|--------------------------------------|--|---|------------------------------|---|
| 7-Jan 25<br>Tuesday<br>9am to 12pm   | Western Cuisine Cooking Workshop<br>CR-1034312<br>TGS-2023020617         | Mushroom Vol Au Vent / Stuffed chicken with Spinach and Ricotta | 蘑菇酥皮馅饼<br>菠菜和乳清干酪<br>酿鸡      |    |
| 8-Jan 25<br>Wednesday<br>9am to 12pm | CNY Cooking Workshop Level 1<br>CR-1034313<br>TGS-2023020619             | Pencai<br><br><b>Fully Booked</b>                               | 好运盆菜<br><br><b>额满</b>        |    |
| 9-Jan 25<br>Thursday<br>9am to 12pm  | Singapore Heritage Food Cooking Workshop<br>CR-1034314<br>TGS-2023020613 | Dried Scallop Chicken Broth and Law Hon Chai<br><br><b>NEW</b>  | 干贝鸡汤与罗汉<br>斋<br><br><b>新</b> |    |
| 10-Jan 25<br>Friday<br>9am to 12pm   | Malay Heritage Food Cooking Workshop<br>CR-1034310<br>TGS-2023020610     | Ikan Gerang Assam and Bagedil                                   | 鱼与<br>炸马铃薯饼                  |   |
| 10-Jan 25<br>Friday<br>9am to 12pm   | CNY Cooking Workshop Level 1<br>CR-1034315<br>TGS-2023020619             | PenCai<br><br><b>NTZ</b><br><b>Fully Booked</b>                 | 好运盆菜<br><br><b>额满</b>        |  |
| 11-Jan 25<br>Saturday<br>9am to 12pm | Baking Workshop<br>CR-1034311<br>TGS-2023020611                          | Almond Cookies<br><br><b>Fully Booked</b>                       | 杏仁饼干<br><br><b>额满</b>        |  |
| 13-Jan 25<br>Monday<br>1pm to 4pm    | CNY Cooking Workshop Level 1<br>CR-1034316<br>TGS-2023020619             | Steam Cake, Water Chestnut Pudding                              | 蒸蛋糕与马蹄布<br>丁                 |  |

| Date and time (Year)                  | Course Code/Name   | Course Details   | 课程详情             | Image/图片  |
|---------------------------------------|--|--|------------------|---|
| 14-Jan 25<br>Tuesday<br>9am to 12pm   | CNY Cooking Workshop Level 1<br><br>CR-1034317<br>TGS-2023020619             | Dried Scallop Chicken Broth and Braised Chicken w/Chestnut and Mushroom  | 干贝鸡汤与红烧栗子蘑菇鸡     |    |
| 14-Jan 25<br>Tuesday<br>9am to 12pm   | Singapore Heritage Food Cooking Workshop<br><br>CR-1034319<br>TGS-2023020613 | Shredded Chicken Salad, Soft-Shell Pasta                                 | 鸡丝沙拉与意大利面        |    |
| 15-Jan 25<br>Wednesday<br>9am to 12pm | Singapore Heritage Food Cooking Workshop<br><br>CR-1034320<br>TGS-2023020613 | Steamed, Mash Colourful Sweet Potatoes / Barley Chicken Broth / Red Date | 五彩红薯泥/大麦红枣鸡汤     |    |
| 16-Jan 25<br>Thursday<br>9am to 12pm  | CNY Cooking Workshop Level 1<br><br>CR-1047808<br>TGS-2023020619             | Ngho Hiang Fried Yee Fu Mian   | 伊府面与五香           |   |
| 17-Jan 25<br>Friday<br>9am to 12pm    | CNY Cooking Workshop Level 1<br><br>CR-1034242<br>TGS-2023020619             | Yusheng and Fried Yee Fu Mian<br><br>NTZ<br>Fully Booked                 | 鱼生与伊府面<br><br>额满 |  |
| 18-Jan 25<br>Saturday<br>9am to 12pm  | Baking Workshop<br><br>CR-1034318<br>TGS-2023020611                          | Orange Butter Cake   | 牛油橘子蛋糕           |  |
| 20-Jan 25<br>Monday<br>9am to 12pm    | CNY Cooking Workshop Level 1<br><br>CR-1034323<br>TGS-2023020619             | Sweet Potato Paste and Ginko Nut<br><br>NEW                              | 银杏红薯泥<br><br>新   |  |

| Date and time (Year)                         | Course Code/Name  | Course Details   | 课程详情        | Image/图片  |
|--|---|--|-------------|---|
| <b>21-Jan 25</b><br>Tuesday<br>9am to 12pm   | <b>Singapore Heritage Food Cooking Workshop</b><br>CR-1034324<br>TGS-2023020613 | <b>Stir-Fried Prawn with Water Chestnut with Osmanthus Pudding</b>         | 马蹄炒虾与桂花糕    |    |
| <b>21-Jan 25</b><br>Tuesday<br>9am to 12pm   | <b>CNY Cooking Workshop Level 1</b><br>CR-1047820<br>TGS-2023020613             | <b>Yam Ring with Yuan Yang Fried Rice</b>                                  | 芋头圈与鸳鸯炒饭    |    |
| <b>22-Jan 25</b><br>Wednesday<br>9am to 12pm | <b>CNY Cooking Workshop Level 1</b><br>CR-1036270<br>TGS-2023020619             | <b>Yusheng and Fried Yee Fu Mian</b>                                       | 鱼生与伊府面      |    |
| <b>23-Jan 25</b><br>Thursday<br>9am to 12pm  | <b>Western Cuisine Cooking Workshop</b><br>CR-1036271<br>TGS-2023020617         | <b>Wasabi Prawn and Waldorf Salad</b>                                      | 芥末虾与沙拉      |   |
| <b>24-Jan 25</b><br>Friday<br>9am to 12pm    | <b>CNY Cooking Workshop Level 1</b><br>CR-1034318<br>TGS-2023020619             | <b>Braised Chicken with Taro / Mushroom, Steamed Egg with Ginger Juice</b> | 芋头焖鸡与蘑菇姜汁蒸蛋 |  |

Payment proof at least 7 working days before the course start date. Thanks.

Training Admin Department: 9853 9032 or Email enquiry@projectdignity.sg