

SCHEDULE OF CLASSES

August, September, October 2019

AUGUST

SEPTEMBER

OCTOBER

Basic Hygiene - Chinese

Mon 5th / 9am - 6pm	Tue 3rd / 9am - 6pm (Eric)	Tue 1st / 9am - 6pm (Eric)
Sat 17th / 9am - 6pm	Wed 18th / 9am - 6pm (Eng Eng)	Sat 12th / 9am - 6pm (William)
Fri 23rd / 9am - 6pm	Sat 28th / 9am - 6pm (William)	Thu 31st / 9am - 6pm (William)

Basic Hygiene - English

Sat 3th / 9am - 6pm	Mon 2nd / 9am - 6pm (Loy)	Tue 7th / 9am - 6pm (Eric)
Tue 13th / 9am - 6pm (Eric)	Sat 14th / 9am - 6pm (Loy)	Sat 19th / 9am - 6pm (Eric)
Sat 24th / 9am - 6pm (Eric)	Thu 26th / 9am - 6pm (Loy)	Wed 30th / 9am - 6pm (Loy)

Western/ Chinese Cooking, Dimsum/ Kueh

<p>MFP(Vegetarian) - Wed 14 & Thu 15 @ DK</p> <ol style="list-style-type: none"> 1. Vegan Burger 2. Nyonya Chap Chye 3. Bibimbap 4. Avocado and Vegetable w Tortilla Wrap 5. Chocolate Lava Cake 	<p>PEI -Western Thu 5 & Fri 6 @ SASCO Kabtib</p> <ol style="list-style-type: none"> 1. Grill USA Asparagus w sous vide egg 2. Cream of Asparagus w grilled tiger prawns 3. Seared Snapper w puree of green peas, mini butter veg, roasted pepper coulis 4. Chocolate Mousse 	<p>BDS-Basic Dimsum - Sat 5 & Sun 6 @DK</p> <ol style="list-style-type: none"> 1. Siew Mai 2. Law Mai Gai or Steamed Topica Kueh 3. Ang Gu Kueh 4. Soon Kueh
<p>PEI-Penang Cooking Class Sat 17 & Sun 18 @DK</p> <ol style="list-style-type: none"> 1. Rendang Cken 2. Winter Melon Curry Cken 3. Penang Style Curry Cken 4. Penang Steamed Fish Head with Calamansi Juice 	<p>MQC (Seafood Cooking)- @ DK Sat 7 & Sun 8</p> <ol style="list-style-type: none"> 1. Chicken & Crabmeat Soup 2. Steam Carrot Cake 3. Black Pepper Udun 4. Salted Egg Prawns/ Squid 	<p>MSS -Vegetarian - Wed 9 & Thu 10 @DK</p> <ol style="list-style-type: none"> 1. Dong Fen Salad 2. Longtong w Sambal 3. Vegetables Assam Curry 4. Abacus
<p>MFP -Western Sat 24 & Sun 25 @ DK</p> <ol style="list-style-type: none"> 1. Prawns, mango & avocado Salad 2. Cream of Eggplant, roasted pepper soup 3. Cken roulade w mushroom stuffing, herb sauce 4. Bread & butter pudding w bananas, vanilla sauce 	<p>PEI -Western Sat 14 & Sat 21 @ SASCO Kabtib</p> <ol style="list-style-type: none"> 1. Prawns, mango & avocado Salad 2. Cream of Eggplant, roasted pepper soup 3. Cken roulade w mushroom stuffing, herb sauce 4. Bread & butter pudding w bananas, vanilla sauce 	<p>MD-Nyonya Cooking- Mon 14 & Tue 15 @ DK</p> <ol style="list-style-type: none"> 1. Udang Masak Pedas Nenas 2. Bak Wan Kepiting 3. Ngoh Hiang 4. Rempah Udang
<p>MQC -Steaming - Tue 27 & Wed 28 @ DK</p> <ol style="list-style-type: none"> 1. Siew Mai 2. Chawamushi 3. Steam Broccoli w Egg white 4. Soon Kueh 	<p>PEI -Western Tue 17 & Wed 18 @ SASCO Compassvale</p> <ol style="list-style-type: none"> 1. Prawns, mango & avocado Salad 2. Cream of Eggplant, roasted pepper soup 3. Cken roulade w mushroom stuffing, herb sauce 4. Bread & butter pudding w bananas, vanilla sauce 	<p>ACRD-Nasi Lemak- Wed 16 & Thu 17 @ DK</p> <ol style="list-style-type: none"> 1. Nasi Lemak 2. Sambal Chilli 3. Deepfried Cken Wings 4. Sambal Eggs 5. Sambal Ikan Bilis 6. Fried Ikan Selar
<p>BCND- Sat 31 & Sun 1st Sep @ DK</p> <ol style="list-style-type: none"> 1. Wonton mee 2. Hongkong Noodles 3. Fried Hokkien Noodle 4. Seafood Noodle Soup 5. Bak Chor Mee 	<p>ACND- Sat 21 & Sun 22 @DK</p> <ol style="list-style-type: none"> 1. Chao Dong Fen 2. Lor Mee 3. Crispy Noodles 4. Fried Beef Kway Teo 	<p>MFP-Vegetarian- Mon 21 & Tue 22 @ DK</p> <ol style="list-style-type: none"> 1. Vegan Burger 2. Nyonya Chap Chye 3. BibimBAQ 4. Avocado and Vegetable w Tortilla Wrap 5. Chocolate Lava Cake
<p>BCND (Vegetarian)- Sat 31 & Sun 1 Sep @ DK</p> <ol style="list-style-type: none"> 1. Vegan Burger 2. Nyonya Chap Chye 3. BibimBAQ 4. Avocado and Vegetable w Tortilla Wrap 5. Chocolate Lava Cake 	<p>MSS - Mon 23 & Tue 24 @DK</p> <ol style="list-style-type: none"> 1. Ikan Gerang Assam, 2. Nonya Curry Cken 3. Saggetti w Tomato sauce 4. Tauhu Goreng with Peanut Sauce 	<p>PEI (Kueh) - Wed 30 & Thu 31 @DK</p> <ol style="list-style-type: none"> 1. Yam Cake 2. Ang Ku Kueh 3. Ondeh Ondeh 4. Tapioca Cake
	<p>BCND-Vegetarian- Sat 28 & Sun 29 @DK</p> <ol style="list-style-type: none"> 1. Vegan Burger 2. Nyonya Chap Chye 3. Bimbimbaq 4. Tortilla Wrap 5. Lava Cake 	
	<p>PEI -Western Sat 28 & Sat 5 OCT @ SASCO Compassvale</p> <ol style="list-style-type: none"> 1. Grill USA Asparagus w sous vide egg 2. Cream of Asparagus w grilled tiger prawns 3. Seared Snapper w puree of green peas, mini butter veg, roasted pepper coulis 4. Chocolate Mousse 	

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Hot Beverage

	Thu 19th & Fri 20th/ Loy+Lisa	Wed 23th & Thu 24th/ Loy+Lisa

Baking

MSS - Sat 17 & Sun 18 @ DK 1. Scone 2. Almond Cookie 3. Lava Cake 4. Wholemeal Bread	MQC- Tue 24 & Wed 25 1. Banana Cake 2. Tart w baked Almond Cream & Fresh Fruits 3. Cupcake & Fondant Decoration @ SASCO Kabtib	
MQC - Thu 29 & Fri 30 @ DK 1. Banana Cake 2. Tart w baked Almond Cream & Fresh Fruits 3. Cupcake & Fondant Decoration		

*Schedule subject to change. Please call us at **9853 9032** to sign-up before start date.
 Thank you for your kind support!*