

Junior Master Chef : Creative Bento DIY

16.4.2016 (Saturday), 10AM – 12PM



Calling out to all little chefs out there! Want to learn how to make Bento? Come join us for a hands-on Bento making workshop and unleash your creativity. You will get to enjoy the fun of creating a Bento that is uniquely yours.

You can learn the skills and fun cutting techniques to create each part of the Bento and how to arrange the ingredients to make it attractive and mouth-watering! This workshop provides introduction to creating healthy Bento sets, as well as skills to make aesthetically-pleasing lunch boxes which are colorful, looks good and taste even better. The most creative and unique Bento stand a chance to win prizes! Register now. Suitable for children 6 - 12 years old.



Limited to 30 pax | First-come-first-served
Call 03-3344 9388 to register



CANOPY CLUB

5C, Jalan Setia Nusantara U13/17, Setia Eco Park, 40170 Shah Alam, Selangor.

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Chef Collin Edward



Credentials

- 25 years of experiences in the food industry
- Senior Chef Consultant at The Cooking House
- Made public appearances in many cooking demonstrations for Panasonic, Unilever, Kellogg's, Nestle and many more
- Food consultation, recipe creation, video shooting and food styling for many prominent brands

What you get

- Importance of a healthy and balanced meal
- Put imagination to reality through creative Bento set making
- Bring home a Bento created by little chef
- Cute Bento tools and moulds to be won
- Light refreshment

Fee :

RM 40.00* per pax
(Member only)

RM70.00* per pax
(Non-Member)

*Subject to 6% GST