

## MASTERCLASSES SCHEDULE - 2<sup>nd</sup> October (Sunday)

This document has 2 sections : **Adult Masterclasses** and [Junior Masterclasses](#)

Note : All Masterclasses and Hands On Sessions are on a first-come-first-served basis.

### Adult Classes

#### HERBALICIOUS MASTERCLASS

By Joanna Wong, the Chinese Herbal Cuisine Specialist

Time	Duration	Class Venue	No of pax
1.30 to 2.30 pm	60 min	Conference Room	30 pax

What attendees will learn:

Chinese herbs are such versatile ingredients to have in your pantry. You can use them as food ingredients and it adds tastes, flavours naturally. Listen to Joanna, the Chinese herbal cuisine specialist as she shares how to cook up delicious dishes such as snack bites, salads, main courses, and it is not limited to Asian cuisines. Joanna has just launched her cookbook "Herbalicious", get your signed copy when you register for this insightful masterclass!

Attendees stand chance to win a \$200 hamper proudly sponsored by Eu Yan San.

Fees : SGD15 nett.

#### AROMATIC TEA PAIRING WITH SOUP RESTAURANT DISHES

By David Chan, Certified Tea Sommelier (Australian Tea Masters)

Time	Duration	Class Venue	No of pax
3.00 to 4.00 pm	60 min	Conference Room	30 pax

Fees : Free, on condition that you purchase 2 large dishes from Soup Restaurant.

Join David on a beautiful Sunday afternoon where he will be sharing tips on how to pair aromatic tea (from The Tea Depot) with signature dishes from Soup Restaurant.

Note : Please bring along your dishes to the tea pairing session.

\*Each attendee will receive a Riedel glass worth \$36, kindly sponsored by e2i.

**HANDS ON MASTERCLASS By THE LATIN QUARTER**  
By Tamara Chavez, Executive Chef, The Latin Quarter

Time	Duration	Class Venue	No of pax
3.00 to 4.00 pm	60 min	Studio B	30 pax

What attendees will learn:

Learn how to make Latino favourites - Guacamole and Ceviche.

Guacamole is an avocado-based dip or salad first created in Mexico. Ceviche is a South American dish of raw fish or seafood. This dish is typically made from fresh raw fish cured in citrus juices such as lemon or lime, and spiced with chili peppers.

Fees : SGD45 nett.



**AROMATIC TEA PAIRING WITH HANGUK DISHES**  
By David Chan, Certified Tea Sommelier (Australian Tea Masters)

Time	Duration	Class Venue	No of pax
4.00 to 5.00 pm	60 min	Conference Room	30 pax

Fees : Free, on condition that you purchase 2 large dishes from Guksu or Kimchi Restaurant.

Join David on a beautiful Sunday afternoon where he will be sharing tips on how to pair aromatic tea (from The Tea Depot) with signature dishes from Hanguk Kitchen.

Note : Please bring along your dishes to the tea pairing session.

\*Each attendee will receive a Riedel glass worth \$36, kindly sponsored by e2i.

**ALL ABOUT TEQUILA MASTERCLASS**  
**By Eli Eatias, Founder of El Optimista Tequila**

Time	Duration	Class Venue	No of pax
5.00 to 6.00 pm	60 min	Studio B	30 pax

What attendees will learn:

- What is tequila made of
- How is tequila made
- What is "Blue Agave"
- Can tequila be made anywhere
- What are the 4 classifications of tequila
- What is the right way to drink tequila
- What foods can be paired with tequila

Highlight: Taste & sample 3 classes of tequila, without getting *drunk* or a *hangover*

Fees : SGD30 nett.

## Children Master Classes

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### HANDS-ON KIDS BAKING WORKSHOP

By Orna Ben Simon

Time	Duration	Class Venue	No of pax
10.00 to 11.30 pm	90 min	Studio D	25 kids to hands-on only 25 kids to observe demo

#### Age Requirement:

3 to 5 year olds with parental guidance;

5 to 12 year-old



#### What attendees will learn:

- Learn how to bake cookies
- Learn how to decorate Halloween cookies using royal icing, all this in a fun way to nurture their creativity!
- Learn the concepts of measurements and improve their gross motor skills and their confidence

#### Fee includes:

- 6 sugar cookies, pre-baked in different Halloween shapes
- Piping bags, bottles with icing in various colours
- Box for the decorated cookies to take home

Fees : SGD45 nett

**HANDS-ON KIDS SUSHI 101 WORKSHOP**

**By Tim Ong, finalist in Mediacorp's latest culinary show Eat List Star**

Time	Duration	Class Venue	No of pax
2.30 to 4.00 pm	90 min	Studio D	25 kids to hands-on only 25 kids to observe demo

Age Requirement: 5 to 12 year-old



Sushi is one of my favorite foods in the world. The precision, neatness and execution that sushi chefs have in the kitchen is admirable.....Chef Tim Ong

What kids will learn:

- Learn how to make sushi rice, and the various sushi filling ideas for your own yummy customised sushi!

Fees : SGD45 nett.

**HANDS-ON JUNIOR PASTA COOKING CLASS**  
By CulinaryOn Brand Chef Giuseppe D'Angelo

Time	Duration	Class Venue	No of pax
4.30 to 5.30 pm	60 min	Studio D	25 kids to hands-on only 25 kids to observe demo

Age Requirement: 5 to 12 year-old

What kids will learn:

- Making colorful Pasta with a Creamy Sauce with a pinch of fun

Bonus:

- Nitrogen Ice Cream show,
- Each participant will receive a 30 recipe cookbook worth \$30, &
- Funny Diplomas from CulinaryOn

Fees : SGD45 nett.

