

# CHOCOLATE SHOW PIECES

Three-day Master Class with Chef Wei Loon Tan of Jean-Marie Aubeine - The School

JMA THE SCHOOL

T: (702) 222-0535 EXT: 2

CLASS@JMAUBOINECHOCOLATES.COM

WWW.JMAUBOINECHOCOLATES.COM



**Chef Wei Loon Tan**

Asia Pastry Cup 2014 Champion

Executive Pastry Chef

Academy Of Pastry Arts

JMA CHOCOLATES presents a three-day class for professionals  
with Chef Wei Loon Tan

Monday Sep 26th - Wednesday Sep 28th 2016 from 8:30-5pm

Registration fee is **US \$1,050** per participant (lunch included)

Location: 4780 West Harmon Ave Ste 3, Las Vegas, NV 89103

Register Online: [www.jmauboinechocolates.com](http://www.jmauboinechocolates.com)

Or contacting Ashley at 702-222-0535 Ext: 2

[class@jmauboinechocolates.com](mailto:class@jmauboinechocolates.com)

## **Chef Background**

- Most outstanding pastry chef 2011 Food And Hotelier Malaysia.
- Mondial Des Art Sucres 2012 Ranking No 5
- Coupe Du Monde de La Patisserie 2013 Ranking no 14 in the world
- Global Pastry Chef Asia Pacific (Hong Kong ) Ranking no 3 In Asia
- Asia Pastry Cup 2014 Champion
- Coupe Du Monde de La patisserie 2015 Ranking no 4 in the world
- Executive Pastry Chef
- Academy Of Pastry Arts

## **Class Description**

- Casting and modelling of chocolate.
- Method to create gelatin mold.
- Method to create mold by cardboard.
- Chocolate plastic/ modeling chocolate.
- Coloring and polishing of chocolate pieces.
- Air brush technique for chocolate.



*The School*