



Patisserie Masterclass 2019

Need some inspiration or missing essential patisserie skills required to work in the Industry? Enrol in our exclusive Patisserie Masterclass.

iTFE is offering a chance for all foodies & aspiring professionals who have a passion for patisserie, baking or food in general to partake in an upcoming Patisserie Cookery Masterclass. Our International Pastry Chef Alessandro Urilli combines traditional European techniques and latest innovations in patisserie baking to ensure students get an understanding of the craft.

The course is open to those who are looking to get an understanding of the basics of the Patisserie/Baking industry or simply looking to fine tune their skills and learn the basics of fine patisserie craft.



Alessandro's experience as an Executive Pastry Chef spans over fifteen years in the trade, Originating from Italy and then further developing his craft throughout Europe, Alessandro continues to develop his skills and knowledge in the industry and has a strong interest in the science, innovation and craft of patisserie.

Alessandro currently works & collaborates with internationally renowned brands to develop their business and has a keen passion for Pastry, Bakery, Gelato, Chocolate, Decoration, Wedding Cakes, Chocolate and Sugar sculptures.

His achievements include constructing a 200kg chocolate Easter bunny for luxury department store Harrods, and stints at London's Dorchester Hotel and Mason Blanc French Patisserie and Boulangerie.

Course Date	Tuesday 2nd & 3rd July, 9am-4pm (Includes a 30min Lunch Break)
Course duration	Two Days
Course Size	Maximum of 10 students per class
Patisserie Items	Dessert Cakes (2) Chocolate Tart Petit Four Selection incl Chocolate Truffles, Macaroons, Florentine Squares, Mini Lemon meringue and Mini Baba au Rhum Celebration Cake Breakfast Pastries: Croissants, Danish , Pain Chocolate, Brioche and bombolini
Outcome	All the participants will receive a certificate of attendance
Location	iTFE - 112 Peel Street, North Melbourne
Study mode	Short course
Course Cost	\$275 per student
Enrol now through the address attached as limited spaces are available	

RTO# 6372

Enrol today

<https://www.itfe.edu.au/short-courses/patisserie-masterclass/>

For further enquiries call 1300 088 704

