

THE ESSENTIAL BAKING & PASTRY SERIES (TESDA Certified). This 22-day hands-on class will cover the basics of pastry, desserts, bread baking as well as cake decorating. It is suitable for those seeking an entry-level position in pastry shop, hotel or restaurants.

Classes begin on **January 18 – March 6, 2010**. Classes are held every **Monday to Wednesday** from **8:00 a.m. – 2:00 p.m.**

THE ESSENTIAL COOKING SERIES (TESDA Certified): This 23-day hands-on class is our innovative way of teaching the basics of cooking & baking. This program is for anyone who wants to work towards becoming a professional chef.

Class begins **January 18 – March 6, 2010** every **Monday to Wednesday** from **3:00 p.m. – 9:00 p.m.**

THE ESSENTIAL CAKE DECORATING SERIES: This 22-day series covers all you need to know to be an expert in cake decoration. After completing the class, student will be able to design and create cakes from the simplest to the most elaborate designs. Class begins **January 18 – March 6, 2010** every **Monday to Wednesday** from **8:00 am – 2:00 pm.**

Tel #: 726-5316 / 413 2428 to 29 or 412 7792(telefax) ask Rita / Chrystal or Terresa
E-mail: info@henysison.com Website: www.henysison.com

**SCHEDULE OF CLASSES
DECEMBER 2009**

December 1 (Tue) 9 am – 1:30 pm	BASIC CAKES & ICINGS FOR BEGINNERS by: Heny Sison *Butter Cake with Butter Icing, Moist Chocolate Cake with Fudge Icing, Mocha Cake with No-Melt Butter Icing, Lemon Chiffon Cake with Boiled Icing & Sponge Cake with Whipped Cream Icing	P1,500
December 1 (Tue) 2:30 – 5:30 pm	BROWNIES & BARS by: Heny Sison * Chewy Moist Brownies, Carrot Cake Bars with Cream Cheese Icing, Lemon Cheesecake Bars, Brownies with Caramel Center & Butterscotch Bars	P1,500
December 1 (Tue) 10 am – 4 pm	LET'S BOTTLE UP! by: Chef Juan Carlo Estagle Putting up food for future enjoyment is a decidedly old-fashioned pursuit. Yet more and more cooks today are rediscovering it and even making a business out of it. In this course, you'll learn everything you need to know to bottle and preserve food efficiently, safely, beautifully; and of course; with delicious results. The outcome is sure to be a rainbow of jars filled with Dalandan Marmalade, Ginger Marmalade, Bacalao Filipino, Tawilis Sardines, Tuyo Pasta Salsa, Tomato Pasta Salsa, and even pickled onions and quail eggs.	P1,500
December 2 (Wed) 10 am – 4 pm	CREAM PUFF DREAMS (Pate a choux desserts) by: Chef Juan Carlo Estagle Learn to make magical desserts with this very French pastry, and be the cream of the baking crop and make big money. We'll be making flavored Cream Puffs, Coffee Swan Puffs, Espresso Profiteroles with Frozen Cinnamon Souffle, Savory Puffs with smoked salmon mousse, Paris Brest, Crullers with Rum Glaze, and Croquembouche with Nougatine.	P1,500
December 2 (Wed) 9 am – 4 pm	NEW CLASS ! MAKE AHEAD HOLIDAY CAKES by: Heny Sison * German Chocolate Cake, Concorde, Rum Cake, English Triple, and Buche de Noel	P1,650
December 3 (Thu) 9 am – 5 pm	PARADE OF PIES, TARTS & CHEESECAKES by: Heny Sison * French Apple Pie with Streusel Topping and Crème Anglaise Sauce, Turtle Pie, Banana Cream Pie with Whipped Cream and Caramel Topping, Mango Tart, Peach Walnut Pie, Blueberry Cheesecake and White Chocolate Cheesecake.	P2,000
December 3 (Thu) 10 am – 4 pm	INTRODUCTION TO JAPANESE COOKING by: Chef Koichi Kondo * Sushi, Sashimi, Sukiyaki, Miso Soup, Tempura, Teriyaki, Udon Noodles in Clay Pot, Chicken Teriyaki & Japanese Fried Rice	P2,500

December 4 (Fri) 10 am – 4 pm	NEW CLASS ! DECORATED HOLIDAY COOKIES by: Chef Juan Carlo Estagle Usher in the season, with goodies that not only taste of Christmas but even look and smell Christmas. These cookies will even be wonderful as packed gifts. In this class, we will make Stained Glass Cookies, Fig Pinwheels, Snowflake Cookies, Fruit & Nut Cookies, Spicy Stars, Cherry Almond Biscotti, and Lemon Bows	P1,700
December 4 (Fri) 9 am - 4 pm	NEW CLASS ! EVERYDAY ARTISAN BREAD WORKSHOP by: Heny Sison * San Francisco Sourdough Bread, Bushman Bread, Bagels, Soft Pretzels, Whole Wheat Bread, and Honey Bread	P2,500
December 7 (Mon) 10 am – 4 pm	ITALIAN PIZZA CLASS WORKSHOP by: Chef Giorgio Bucciarelli * In this class you will learn the history, concept and design of pizza making. Learn how to make pizza dough, tomato base sauce, white sauce base: preparation, set up a pizza counter, know the ingredients and toppings. Recipes: Margherita, Napoli Classica, 4 Formaggi, Pizza Vegetariana, La Gibiana, Piccantina, 4 Stagioni, Calzone & Frutti di Mare. Demonstration with student participation.	P1,800
December 7 (Mon) 9 am – 5 pm	SECRETS NO MORE ! by: Heny Sison *Decadent Chocolate Cake with Fudge Icing & Caramel Sauce, Lemon Torte, Ensaymada, Almond Sanzrival, Strawberry Shortcake & Ube Cake	P3,000
December 8 (Tue) 10 am – 4 pm	NEW CLASS ! HOLIDAY BREAD by: Chef Juan Carlo Estagle Enjoy and taste the rich flavors of the holy season with these beautifully decorated breads from different Christian traditions. In this class, we will learn to make a colorful Ginger-bread House, the German Stollen, Holiday Bread, Christmas Wreath Bread, and Russian Kulich.	P2,500
December 8 (Tue) 8 am – 2 pm	by: Chef Vicki Villanueva	
December 9 (Wed) December 9 (Wed) 10 am – 4 pm	by: Chef Vicki SUGAR-FREE YET DECADENT CHOCOLATE DESSERTS by: Chef Juan Carlo Estagle Learn how to make sugar-free still deliciously decadent chocolate desserts and respond to a growing need of the health conscious sweet-loving foodies and diabetics. In this class we will prepare an astonishing array of sugar-free chocolate enchantment like Black Truffle Cake, Mississippi Mud Pie, Chocolate Truffles, Viennese Hot Chocolate, Chocolate Decadence Cookies, Chocolate Panna Cotta, Fudgy Chocolate Brownies.	P2,000
December 10 (Thu) 10 am – 3 pm	CUPCAKELICIOUS by: Carrie Madrid Delicious cupcakes dressed in an assortment of colors, flavors and style. Treats that are fast becoming best sellers among all ages. * Tiramisu, Boston Cream, Green Tea, Smore's Cupcake, Chocolate Espresso Fudge Cupcake and Mangoes and Cream	P1,650
December 10 (Thu) 9 am – 1:00 pm	JAPANESE RICE TOPPINGS by: Chef Koichi Kondo * Oyako-don (Chicken & Egg on Rice), Gyudon (Beef Bowl), Tendon (Tempura Bowl), Katsu-don (Pork Cutlet Bowl), Soboro-don (Minced Chicken & Egg Bowl), Tori Teriyaki-don (Chicken Teriyaki)	P1,700
December 10 (Thu) 1:30 pm – 5 pm	SUSHI CLASS by: Chef Koichi Kondo *Temaki-Zushi (Do-It Yourself Sushi Rolls), Bara-Zushi (Scattered Sushi), Inari-Zushi (Sushi Pockets), Futo-Maki Zushi (Thick-Rolled Sushi), Teka-Maki (Hand-rolled Tuna Sushi), Kappa-Maki (Sea Cucumber Sushi) and California Maki	P1,700
December 11 (Fri) 10 am – 4 pm	NEW CLASS ! HOLIDAY BARS AND CHUNKS by: Chef Juan Carlo Estagle Celebrate and share Christmas with flavorful rich bars that are filled with the flavors of the season. In this class, we will make Cherry Bars, Whole Wheat Date Bars, Iced Hermits, Holiday Blondies, Fruit & Nut Bars, Coconut Bars, Brandied Christmas Bars	P1,700
December 12 (Sat) 9 am – 12 noon	ROLLS GALORE ! by: Heny Sison * Ube Roll, Mocha Roll, Crema de Fruta Roll, Malacañang Roll & Chocolate Roll	P1,200
December 12 (Sat) 1 - 5 pm	BROWNIE COLLECTION by: Heny Sison * To Die for Chocolate Brownie, Chocolate Amaretto Brownies, White Chocolate Macadamia Brownies, Denise's Favorite Brownies, Carmela's Chocolate Strawberry Brownies	P1,500
December 14 (Mon) 10 am - 4 pm	NEW CLASS ! MODERN PINOY CHRISTMAS FEAST by: Chef Johanna Carpo * Deep Fried Chicken with Lemon Sauce, Chicken with Pineapple and Cashew Rice, Chicken Straganoff, Baked Chicken with mango and Sweet Chili Sauce, Braised Chicken with Sundried Tomato Cream, and Lechon Manok	P2,500

- December 14 (Mon) **FRESH PASTA WORKSHOP** **P1,800**
 10 am – 4 pm
by: Chef Giorgio Bucciarelli
 * Learn how to make pasta egg dough, green spinach dough, black pasta dough, different kinds of pastas: lasagna, green lasagna, ravioli, tortellini, cannelloni, fettuccine: green & black, stuffings for ravioli, tortellini and cannelloni. Sauces for lasagna, tortellini, ravioli & cannelloni. **Recipes:** Lasagna alla Bolognese, Lasagna ai 4 Formaggi, Lasagna al Pesto, Cannelloni alla Ricotta and Spinaci, Ravioli alla Boscaiola al Burro e Salvia, Tortellini ai 4 Formaggi, alla Panna Prosciutto e Funghi, Green Fettuccine alla Montanara, Black Fettuccine ai Frutti di Mare. **Demonstration with student participation.**
- December 15 (Tue) **Chef Vicki**
 December 18 (Fri) **NEW CLASS ! HOLIDAY DESSERT BUFFET** **P2,000**
 9 am – 4 pm
by: Heny Sison
 * White Chocolate Chunk Brownies, Classic French Macarons, Mango Panna Cotta, Tocino del Cielo, Warm Chocolate Cake with Liquid Center, Fruit Tart, Caramel Bar, and Florentine

WEDDING & BIRTHDAY CAKE orders by appointment only.
 We sell Cake Decorating, Confectionery and Baking Supplies.

Register early and get a P200 gift voucher (Lifestyle class only)

TUITION FEE includes ingredients. Reservation is required.

For the list of recipes to be taken in each class, kindly check our website or call us your fax number or email address at :

33 Bonnie Serrano Avenue cor. Sunrise Drive, Crame, Quezon City

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Website: www.henyson.com

ESSENTIAL COOKING SERIES
(Commercial Cooking NC II)
JANUARY 18 – MARCH 6, 2010
EVERY MONDAY THRU WEDNESDAY
3:00 pm – 9:00 pm
33 Boni Serrano Avenue, Crame, Quezon City

DATE	DAY / LESSON	TOPIC
Jan. 18	DAY 1 – LESSON 1	General Standard & Sanitation 10am-4pm
19	DAY 2 – LESSON 10	Basic Cakes & Icings 8am – 2pm
20	DAY 3 – LESSON 2	Basic Mise En Place & Stocks
25	DAY 4 – LESSON 3	Sauces
26	DAY 5 – LESSON 4	Soups
27	DAY 6 – LESSON 5	Starch Cookery – Potatoes, etc.
Feb. 1	DAY 7 – LESSON 6	Starch Cookery – pasta, grains, & Legumes, etc.
2	DAY 8 – LESSON 7	Grilling & Broiling
3	DAY 9 – LESSON 8	Roasting & Baking
8	DAY 10 – LESSON 9	Saute & Stir-Fry
9	DAY 11 – LESSON 10	Pan-Fry & Deep Fry
10	DAY 12 – LESSON 11	Steaming
15	DAY 13 – LESSON 12	Submersion
16	DAY 14 – LESSON 17	Breads 8am – 2pm
17	DAY 15 – LESSON 13	Combination- Braising & Stewing 2pm-9pm
22	DAY 16 – LESSON 20	Quick Breads 8am – 2pm
23	DAY 17 – LESSON 18	Cookies, Bars & Tarts
24	DAY 18 – LESSON 19	Custard, Mousse, Souffle 10am – 4pm
March 1	DAY 19 – LESSON 14	Eggs & Breakfast Cookery
2	DAY 20 – LESSON 15	Garde Manger
3	DAY 21 – LESSON 16	Garde Manger
5	DAY 22	PREPARATION
6	DAY 23	GRADUATION

ESSENTIAL BAKING AND PASTRY SERIES
(Baking / Pastry Production NC II)
JANUARY 18 – MARCH 6, 2010
EVERY MONDAY THRU WEDNESDAY
8:00 am – 2:00 pm

DATE	DAY / LESSON	TOPIC
Jan. 18	DAY 1 – LESSON 1	GENERAL STANDARD / FOOD SANITATION 10am-4pm
19	DAY 2 – LESSON 10	BASIC CAKE DECORATING
20	DAY 3 – LESSON 2	PATE A CHOUX
25	DAY 4 – LESSON 3	PIES / CHEESECAKES
26	DAY 5 – LESSON 5	PUFF PASTRY / PHYLLO PASTRY (Preparation of Dough)
27	DAY 6 – LESSON 6	PUFF PASTRY / PHYLLO PASTRY (Application)
Feb. 1	DAY 7 – LESSON 4	DEEP FRIED PASTRIES
2	DAY 8 – LESSON 11	ADVANCED CAKE DECORATION
3	DAY 9 – LESSON 12	ADVANCED CAKE DECORATION
8	DAY 10 – LESSON 13	ICE CREAM & FROZEN DESSERTS
9	DAY 11 – LESSON 8	GENOISE, BAVARIAN & MOUSSE
10	DAY 12 – LESSON 9	MERINGUES, BUTTERCREAMS & GANACHE
15	DAY 13 – LESSON 7	CHOCOLATE ARTISTRY
16	DAY 14 – LESSON 14	YEAST BREADS (Lean Dough)
17	DAY 15 – LESSON 15	YEAST BREADS (Lean & Rich Dough)
22	DAY 16 – LESSON 16	QUICK BREADS/ CREPE/PANCAKES/WAFFLES
23	DAY 17 – LESSON 17	COOKIES & PETIT FOURS
24	DAY 18 – LESSON 18	CUSTARD, PUDDINGS, SOUFFLES 10am-4pm
March 1	DAY 19 – LESSON 19	PLATED DESSERTS
4-5	PREPARATION	
6	GRADUATION	