

# Complementary Competency Programme

## CHOCOLATE DESSERT MAKING MADE EASY

*"DESSERT! DESSERT! DESSERT! - PREPARING YOUR TEATIME"*

### THE MAKING OF CHOCOLATE AND VARIATIONS OF CHOCOLATE BASED DESSERTS.

It is easy to cook a simple dessert. Learn the easy way to use and prepare various desserts using chocolate as the main ingredient.

#### Objectives

- To understand the dessert evolution and basic knowledge about chocolate.
- To be able to prepare home-made chocolate and develop new ideas to use chocolate as an ingredient in preparing dessert.



#### Date & Time

6 October 2018 (9.00am-1.00pm)

13 October 2018 (9.00am-1.00pm)

Fee : RM 120 (UCSI students/alumni)  
RM 150 (Public)

Venue : Pastry, Bakery and Chocolate Lab  
Faculty of Hospitality and Tourism Management  
North Wing, UCSI University.

#### Programme Structure:

4 hours x 2 modules:

- Introduction to pastry, baking and dessert-making
- Making chocolate
- Preparing dishes using chocolate

**Payment detail:** Internet / Giro Transfer / Cash deposit via ATM / Cash Payment at Finance Counter, UCSI University KL Campus

**Acc No:** CIMB Bank 86-0213894-3 (UCSI Education Sdn Bhd)

Please state 'CCP FHTM' during payment.

Kindly contact Assistant Professor Hanafi Hamzah (hanafi@ucsiuniversity.edu.my) if interested to join.