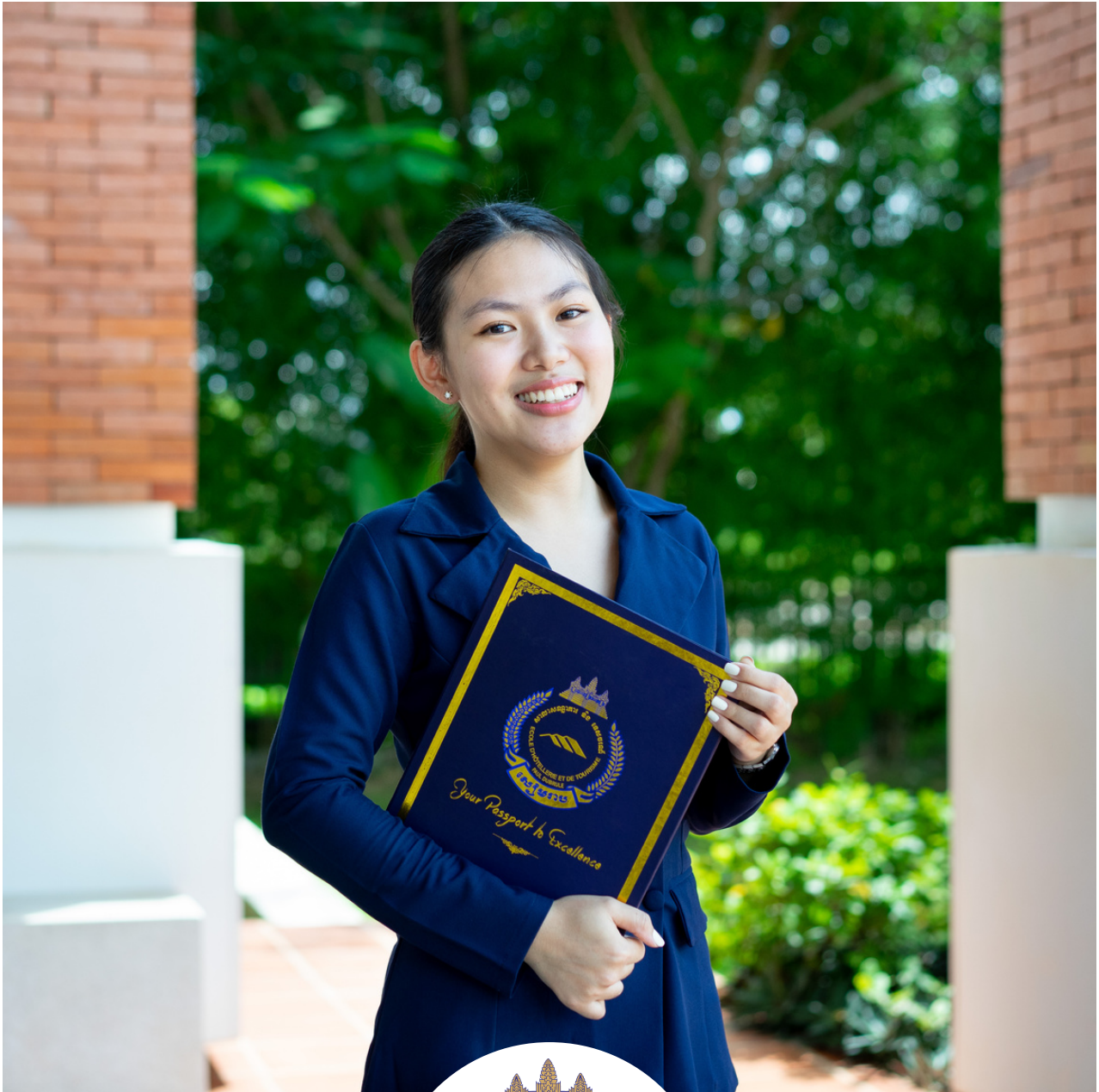


# EHT Short Courses

## Culinary Arts



# Welcome to EHT Paul Dubrule



**“WE BELIEVE THAT TRAINING AND QUALIFICATIONS ARE THE KEYS TO THE FUTURE OF EACH INDIVIDUAL.”**

**Paul Dubrule**

Founder, École d'Hôtellerie et de Tourisme Paul Dubrule

The NGO, Formation et Progrès-Cambodge, founded the École d'Hôtellerie et de Tourisme Paul Dubrule in 2002 to provide skills training in hospitality and tourism.

## Mission

To allow Cambodians, especially disadvantaged youth access to innovative and professional education. The school has provided life-changing opportunities to 4,000+ motivated and talented students who are now among the best professionals in hospitality and tourism.

## Vision

We want everyone, without distinction of gender or social background, to have access to education and professional training while encouraging mutual social acceptance and understanding.

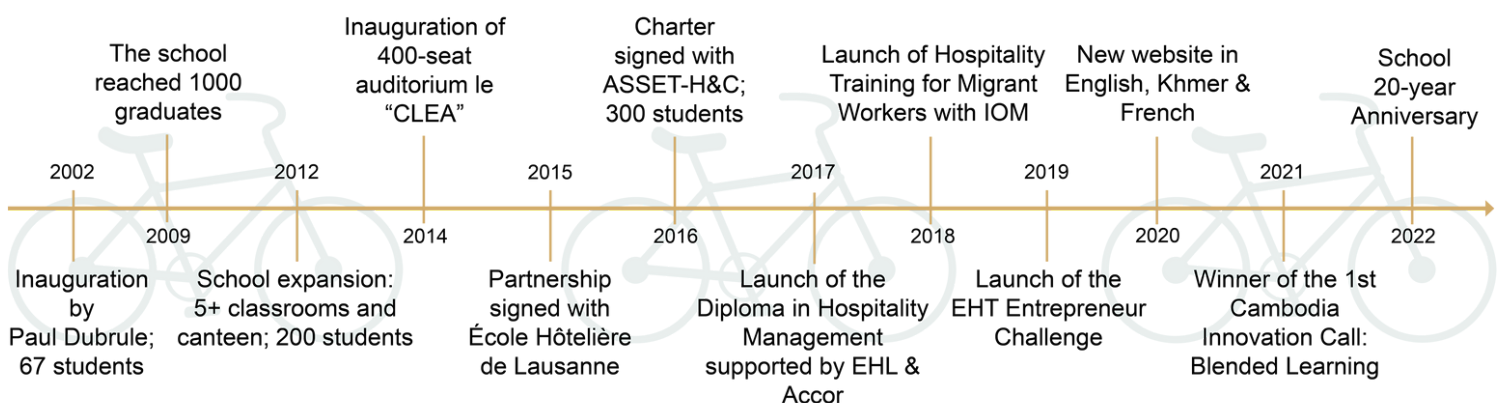


**François Schnoebelen**

Director, École d'Hôtellerie et de Tourisme Paul Dubrule

Welcome to EHT Paul Dubrule Short Courses, I firmly believe in the profound significance of lifelong learning in today's dynamic and ever-evolving world. Lifelong learning is not just a catchphrase; it is a transformative approach that empowers individuals to continuously acquire new knowledge, develop skills, and adapt to changing circumstances throughout their lives.

At EHT, we recognize the importance of staying relevant in the face of technological advancements and market demands. Our commitment to excellence in education and training ensures that our participants are equipped with the latest industry-relevant knowledge and practical skills. By enrolling in our short courses, individuals have the opportunity to upskill and reskill themselves regardless of their age or background, hotels and enterprises benefit from state-of-the-art hospitality and tourism training. We provide a conducive and innovative learning environment, supported by experienced instructors and cutting-edge facilities, to nurture the talents of our participants and foster a culture of lifelong learning. Together, we can embark on a transformative journey of personal and professional growth, empowering individuals to seize new opportunities and hotels embrace the challenges of tomorrow.

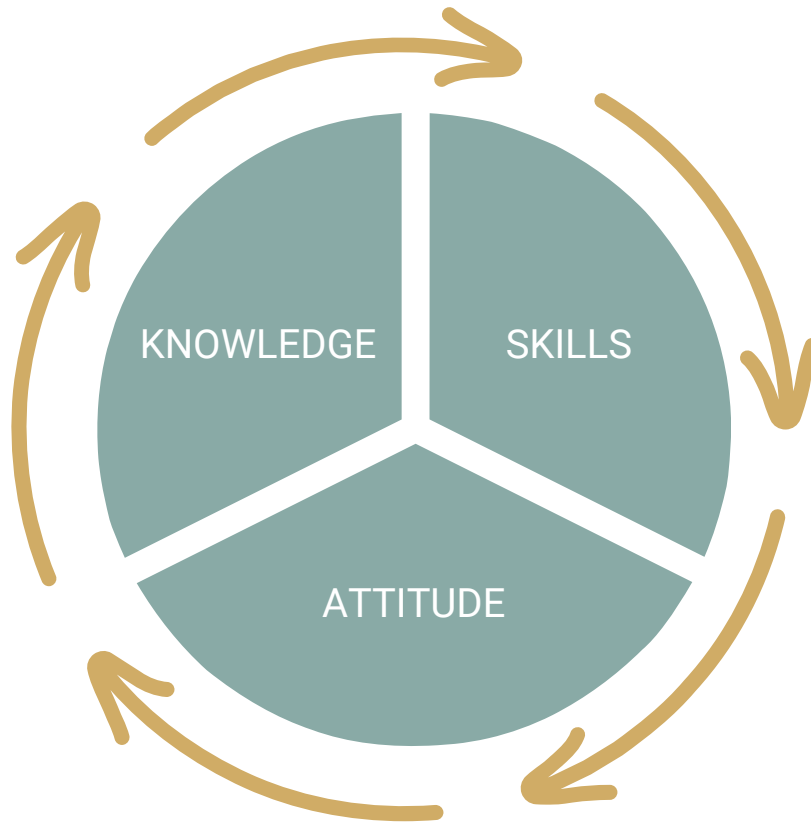





## COMPETENCY-BASED MODEL


**Knowledge** identifies what a person needs to know to perform the work in an informed and effective manner.

**Attitude** describes the founding reasons behind the need for certain knowledge or why skills are performed in a specified manner.



**Skills** describe the application of knowledge to situations where understanding is converted into a workplace outcome.

 A learner-centered model involves engaging students outside of the classroom with interactive content, allowing for in-depth exploration and social activities during class.

 Learning is a social process and to be successful in the business world, students learn to work together. Individuals acquire knowledge, skills, and attitudes as they observe and work in groups and teams.


REVERSE PEDAGOGY

EXPERIENTIAL EDUCATION

SOCIAL LEARNING

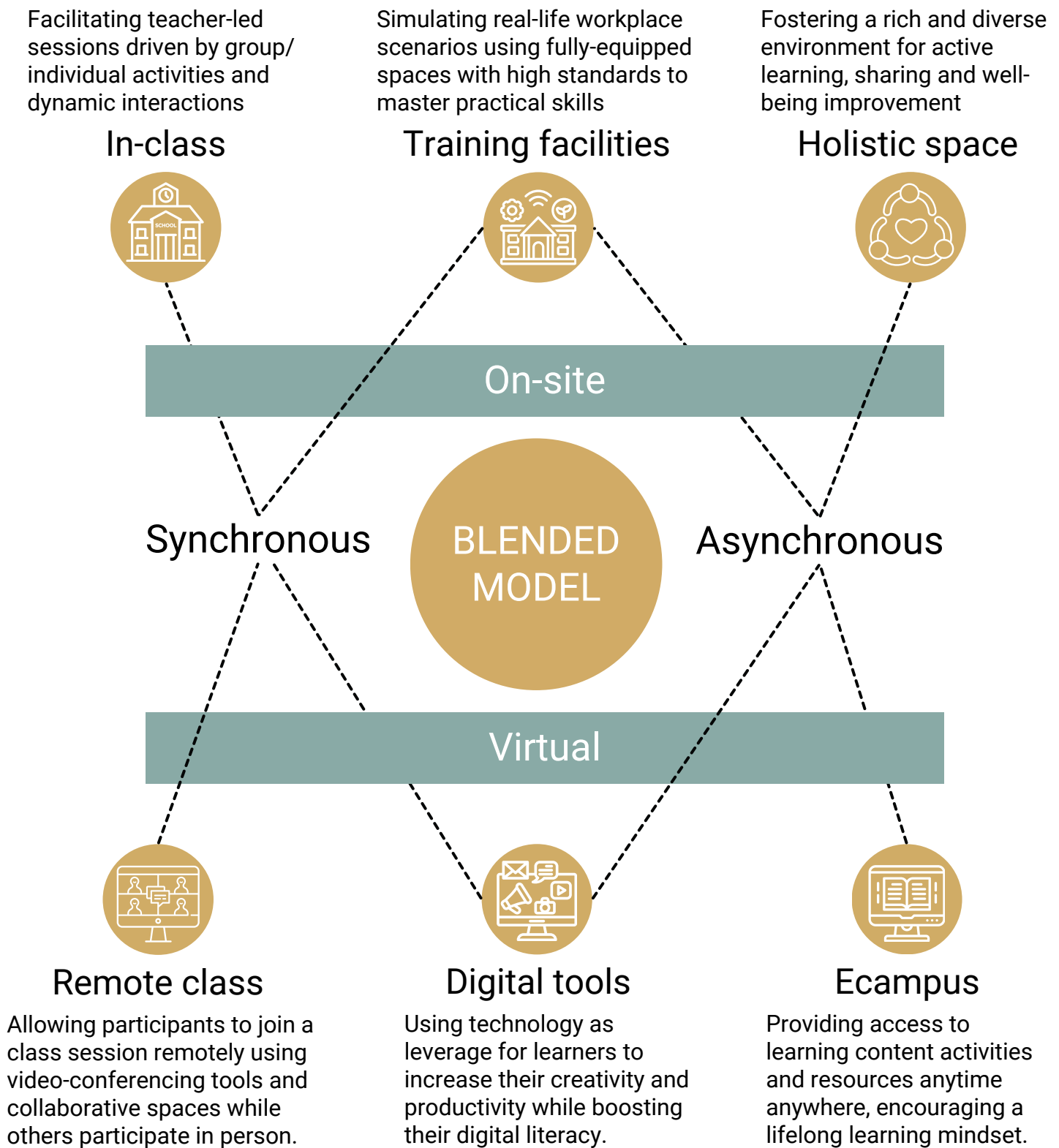
LIFELONG LEARNING MINDSET

The process of learning through real-world situations and reflection, creating an atmosphere where students can apply their learning right away, as well as bring their work experience back into the classroom.

 Encouraging a mindset for lifelong process of upskilling and reskilling long after their academic journey at EHT.



# EHT Learning Ecosystem



# Culinary Arts - Short Courses

## WHY?

Short courses are perfect to develop specific technical skills and enable you to improve your knowledge in multiple areas and functions in the gastronomy world. Our catalogue includes a large offer for professionals and individuals to develop skills in culinary arts, including popular dishes, desserts, and bakeries.

Register and learn how to prepare and present food in a few hours, and how to impress your colleagues, family, or friends through our culinary short courses. From mastering the art of making sushi to producing classic French recipes, you will improve your culinary knowledge and techniques in preparing delicious recipes.

At the end of the short course, you will be able to make your own recipes using the handouts prepared by our chefs and the skills learned during the short course schedule.



### Price / short course

Price according to course

\*Minimum pax required / short course = 5



### Schedule

5 days (part-time) | 20 hours

Monday to Friday, 13:00 to 17:00



**Delivery method:** On-site, interactive sessions

**Language:** Khmer and English



### More information

Mrs. RIEM Borany

info@ecolepauldubrule.org

+855 (0) 70 442 284

\*We reserve the right to cancel or postpone a short course if the minimum participants required is not reached.

## CALENDAR

### January & February

- Quiche-Making Made Easy
- Handmade Pasta for all
- Birthday Cakes - Tips & Tricks
- Baking fresh pastries Croissants and more!

### March & April

- Sushi Art: from rice to roll
- Discover Western-style cakes Tiramisu, Black Forest & Opera
- Small Bites Creations : Cookies, Brownies & Muffins

### May & June

- Healthy Vegetarian Food
- 100 sauces to flavor your dishes
- Bread Baking: French Baguette & more!
- The Perfect scoop: Ice Cream and Sorbets

### July & August

- Quiche-Making Made Easy
- Handmade Pasta for all
- Birthday Cakes - Tips & Tricks
- Baking fresh pastries Croissants and more!

### September & October

- Sushi Art: from rice to roll
- 100 sauces to flavor your dishes
- The Perfect scoop: Ice Cream and Sorbets
- Discover Western-style cakes Tiramisu, Black Forest & Opera

### November & December

- Healthy Vegetarian Food
- Bread Baking: French Baguette & more!
- Small Bites Creations : Cookies, Brownies & Muffins





Quiche is a popular dish in French cuisine. It is derived from the German word Kuchen, which means cake or tart. In this course, you will learn how to prepare this dish using an open tart made of salty shortcrust dough and filled with a savory mixture of egg, cream, bacon, meats (such as seafood, chicken, or bolognese), and vegetables (such as spinach or mushroom). Finally, you will learn how to serve it warm as a starter or a la carte as a main dish.



### WHY TAKE THIS SHORT COURSE?

- Improve your cooking techniques
- Capable of producing a quality French classic recipe
- Understand and apply hygiene and food safety rules
- Learn new food product knowledge and practical culinary skills to apply in your business, at work or at home



### LEARNER PROFILE

- Be 17 years old or more
- Attending the course in Siem Reap
- Motivation about learning cooking skills
- Interest in Western recipes



### LEARNING OUTCOMES

- Understand the types of short-crust dough & savory custard
- Produce various types of quiche and their custard filling
- Operate equipment safely and following international hygiene standards
- Apply principles of food handling and preparation



### WHAT'S INCLUDED

- All ingredients and equipment in the kitchen
- Printed/digital handouts + Library resources
- Certificate of completion

Please bring your own pen/notebook and cooking apron



### TRAINER PROFILE

#### Mr. SENG Sim

Mr. SENG is a Master ASEAN trainer and a senior culinary arts teacher. He has 20+ years of experience in multiple culinary functions. He has worked as an executive chef and culinary instructor in upscale hotels and training institutions in Cambodia. He is currently the Head Chef at EHT Paul Dubrulé.



**Dates:** 16-19 January | 16-19 July  
4 days (4 hrs/day), 1 PM to 5 PM



**Delivery method:** On-site  
**Language:** Khmer and English

### REGISTER



**Price**  
\$250 / participant  
Minimum 5 participants required



**For more info:** Mrs. RIEM Borany  
info@ecolepauldubrulé.org  
+855 (0) 70 442 284







# Handmade Pasta for all

## Culinary Arts Short Courses

Pasta is one of the most popular dishes in the world and a classic in Italian cuisine. Made from flour dough, water, and other ingredients, it is shaped into many different forms and sizes. Working in a small group with the support of our culinary trainers, you will discover two main groups of pasta: fresh and dried pasta as well as classic sauces.



### WHY TAKE THIS SHORT COURSE?

- Improve your cooking techniques
- Capable of producing a quality Italian classic dish
- Understand and apply hygiene and food safety rules
- Learn new food product knowledge and practical culinary skills to apply in your business or at home



### LEARNER PROFILE

- Be 17 years old or more
- Attending the course in Siem Reap
- Motivation about learning cooking skills
- Interest in Western recipes



### LEARNING OUTCOMES

- Understand different types of pasta and sauces
- Prepare various styles of pasta recipes
- Operate equipment safely and following international hygiene standards
- Apply principles of food handling and preparation



### WHAT'S INCLUDED

- All ingredients and equipment in the kitchen
- Printed/digital handouts + Library resources
- Certificate of completion

Please bring your own pen/notebook and cooking apron



### TRAINER PROFILE

#### Mr. SENG Sim

Mr. SENG is a Master ASEAN trainer and a senior culinary arts teacher. He has 20+ years of experience in multiple culinary functions. He has worked as an executive chef and culinary instructor in upscale hotels and training institutions in Cambodia. He is currently the Head Chef at EHT Paul Dubrule.



**Dates:** 13-16 February | 13-16 August  
4 days (4 hrs/day), 1 PM to 5 PM



**Delivery method:** On-site  
**Language:** Khmer and English

### REGISTER



**Price**  
\$250 / participant  
Minimum 5 participants required



**For more info:** Mrs. RIEM Borany  
info@ecolepauldubrule.org  
+855 (0) 70 442 284







Discover the basic techniques of making your own sushi, a Japanese dish very popular in the world. Like with all good sushi, we will start with the rice and its seasoning, then get you shaping and rolling – teaching you easy ways you can keep making your own sushi at home. Explore five styles of Sushi: Nigiri-Sushi, Maki-Sushi, Inari-Sushi, Chirashi-Sushi and Oshi-Sushi.



### WHY TAKE THIS SHORT COURSE?

- Improve your cooking techniques
- Capable of producing a variety of quality sushi types
- Understand and apply hygiene and food safety rules
- Learn new food product knowledge and practical culinary skills to apply in your business or at home



### LEARNER PROFILE

- Be 17 years old or more
- Attending the course in Siem Reap
- Motivation about learning cooking skills
- Interest in the art of sushi



### LEARNING OUTCOMES

- Understand the various types of sushi
- Prepare different types of sushi and garnish
- Operate equipment safely and following international hygiene standards
- Apply principles of food handling and preparation



### WHAT'S INCLUDED

- All ingredients and equipment in the kitchen
- Printed/digital handouts + Library resources
- Certificate of completion

Please bring your own pen/notebook and cooking apron



### TRAINER PROFILE

#### Mr. SENG Sim

Mr. SENG is a Master ASEAN trainer and a senior culinary arts teacher. He has 20+ years of experience in multiple culinary functions. He has worked as an executive chef and culinary instructor in upscale hotels and training institutions in Cambodia. He is currently the Head Chef at EHT Paul Dubrule.



**Dates:** 12-15 March | 17-20 September  
4 days (4 hrs/day), 1 PM to 5 PM



**Delivery method:** On-site  
**Language:** Khmer and English

### REGISTER



**Price**  
\$275 / participant  
Minimum 5 participants required



**For more info:** Mrs. RIEM Borany  
info@ecolepauldubrule.org  
+855 (0) 70 442 284







# 100 sauces to flavor your dishes

## Culinary Arts Short Courses

In Western cuisine, the sauce is one of the four essential elements, along with the main ingredient, the cooking method, and the garnish. A sauce is a flavored liquid that is served with a meat or vegetable dish to moisten the food and enhance its taste and appearance. Sauces can be made from different ingredients, such as stocks, juices, creams, wines, herbs, spices, meat bones and more.



### WHY TAKE THIS SHORT COURSE?

- Improve your cooking techniques
- Capable of producing a quality and consistent sauce
- Understand and apply hygiene and food safety rules
- Learn new food product knowledge and practical culinary skills to apply in your business or at home



### LEARNER PROFILE

- Be 17 years old or more
- Attending the course in Siem Reap
- Motivation about learning cooking skills
- Interest in Western sauces



### LEARNING OUTCOMES

- Understand different types of sauces (Brown Stock, Chicken Stock, Brown Sauce, Emulsion Sauce)
- Understand how to check the quality of sauces
- Operate equipment safely and following international hygiene standards
- Apply principles of food handling and preparation



### WHAT'S INCLUDED

- All ingredients and equipment in the kitchen
- Printed/digital handouts + Library resources
- Certificate of completion

Please bring your own pen/notebook and cooking apron



### TRAINER PROFILE

#### Mr. SENG Sim

Mr. SENG is a Master ASEAN trainer and a senior culinary arts teacher. He has 20+ years of experience in multiple culinary functions. He has worked as an executive chef and culinary instructor in upscale hotels and training institutions in Cambodia. He is currently the Head Chef at EHT Paul Dubrule.



**Dates:** 13-20 May | 14-21 October  
6 days (4 hrs/day), 1 PM to 5 PM



**Delivery method:** On-site  
**Language:** Khmer and English

### REGISTER



**Price**  
\$250 / participant  
Minimum 5 participants required



**For more info:** Mrs. RIEM Borany  
info@ecolepauldubrule.org  
+855 (0) 70 442 284







Discover the basic techniques of vegetarian cuisine and its endless flavour possibilities. Following a variety of ingredients available, you will develop various dishes using elevated techniques while minimizing waste. Turn vegetarian dishes into works of art and healthy dishes. Vegetarian foods include fruits, vegetables, grains, nuts, seeds, legumes, among others.



### WHY TAKE THIS SHORT COURSE?

- Improve your cooking techniques
- Make an attractive and tasty vegetarian meal
- Understand and apply hygiene and food safety rules
- Learn new food product knowledge and practical culinary skills to apply in your business or at home



### LEARNER PROFILE

- Be 17 years old or more
- Attending the course in Siem Reap
- Motivation about learning cooking skills
- Interest in vegetarian cuisine



### LEARNING OUTCOMES

- Understand the various types of Vegetarian cuisine
- Understand how to substitute meat for vegetarian food
- Operate equipment safely and following international hygiene standards
- Apply principles of food handling and preparation



### WHAT'S INCLUDED

- All ingredients and equipment in the kitchen
- Printed/digital handouts + Library resources
- Certificate of completion

Please bring your own pen/notebook and cooking apron



### TRAINER PROFILE

#### Mr. SENG Sim

Mr. SENG is a Master ASEAN trainer and a senior culinary arts teacher. He has 20+ years of experience in multiple culinary functions. He has worked as an executive chef and culinary instructor in upscale hotels and training institutions in Cambodia. He is currently the Head Chef at EHT Paul Dubrule.



**Dates:** 11-14 June | 17-20 December  
4 days (4 hrs/day), 1 PM to 5 PM



**Delivery method:** On-site  
**Language:** Khmer and English

### REGISTER



**Price**  
\$220 / participant  
Minimum 5 participants required



**For more info:** Mrs. RIEM Borany  
info@ecolepauldubrule.org  
+855 (0) 70 442 284







For some events, there is no celebration without a big cake! The birthday is one of the most famous ones, with a cake to share, served with small lit candles on top that children can't wait to blow. With this quick lesson, learn how to make birthdays even more magical with personalized cakes !!!



### WHY TAKE THIS SHORT COURSE?

- Get new ideas for birthday cakes and develop your sense of creativity
- Improve your pastry international standards and knowledge
- Understand and apply hygiene and food safety rules
- Learn new food product knowledge and practical culinary skills to apply in your business or at home



### LEARNER PROFILE

- Be 17 years old or more
- Attending the course in Siem Reap
- Motivation about learning cooking skills
- Interest in desserts recipes, especially cakes



### LEARNING OUTCOMES

- Make a birthday/sponge cake adapted to the recipe
- Prepare a cover cream for the cake and decorate a cake
- Operate equipment safely and following international hygiene standards
- Apply principles of food handling and preparation



### WHAT'S INCLUDED

- All ingredients and equipment in the kitchen
- Printed/digital handouts + Library resources
- Certificate of completion

Please bring your own pen/notebook and cooking apron



### TRAINER PROFILE

#### Mr. MET Sarit

Mr. Met is a senior Pastry Chef with 20+ years of experience in pastry and bakery functions. He has worked for 5+ years in international five-star hotels and 5+ years in a cruise ship line. He is an expert in pastry techniques and a demonstrated experience with pastry recipes from many regions of the world. He is currently the Pastry & Bakery head instructor at EHT Paul Dubrule School and runs his own pastry business.



**Dates:** 15-19 January | 15-19 July  
5 days (4 hrs/day), 1 PM to 5 PM



**Delivery method:** On-site  
**Language:** Khmer and English

### REGISTER



**Price**  
\$300 / participant  
Minimum 5 participants required



**For more info:** Mrs. RIEM Borany  
info@ecolepauldubrule.org  
+855 (0) 70 442 284







# The Perfect scoop: Ice Cream and Sorbets

## Culinary Arts Short Courses

Join our ice cream and sorbets short course and learn how to make your own ice cream and sorbets flavours from scratch. Our experienced culinary trainer will teach you the basics of ice cream making, including food safety, recipe development and techniques. You will also be able to experiment with different flavours and ingredients to find your perfect ice cream or sorbet combination.



### WHY TAKE THIS SHORT COURSE?

- Get basic skills to make ice-cream and sorbets
- Improve your pastry knowledge and understand the international standards of pastry
- Understand and apply hygiene and food safety rules
- Learn new food product knowledge and practical culinary skills to apply in your business or at home



### LEARNER PROFILE

- Be 17 years old or more
- Attending the course in Siem Reap
- Motivation about learning cooking skills
- Interest in ice-cream making



### LEARNING OUTCOMES

- Understand international standards and techniques to make ice cream and sorbet
- Create different ice cream and sorbets flavours
- Operate equipment safely and following international hygiene standards
- Apply principles of food handling and preparation



### WHAT'S INCLUDED

- All ingredients and equipment in the kitchen
- Printed/digital handouts + Library resources
- Certificate of completion

Please bring your own pen/notebook and cooking apron



### TRAINER PROFILE

#### Mr. MET Sarit

Mr. Met is a senior Pastry Chef with 20+ years of experience in pastry and bakery functions. He has worked for 5+ years in international five-star hotels and 5+ years in a cruise ship line. He is an expert in pastry techniques and a demonstrated experience with pastry recipes from many regions of the world. He is currently the Pastry & Bakery head instructor at EHT Paul Dubrule School and runs his own pastry business.



**Dates:** 13-20 May | 14-21 October  
6 days (4 hrs/day), 1 PM to 5 PM



**Delivery method:** On-site  
**Language:** Khmer and English

### REGISTER



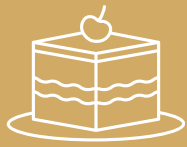
**Price**  
\$250 / participant  
Minimum 5 participants required



**For more info:** Mrs. RIEM Borany  
info@ecolepauldubrule.org  
+855 (0) 70 442 284







# Discover Western-style cakes Tiramisu, Black Forest & Opera

## Culinary Arts Short Courses

Join our Western cakes short course and learn how to prepare delicious cakes like Tiramisu, Black Forest or Opera from scratch. Our experienced culinary trainer will teach you the basics of cake making, including food safety, recipe development, and key techniques. You will also be able to experiment with different flavours and ingredients to make a perfect and well-balanced cake.



### WHY TAKE THIS SHORT COURSE?

- Learn about Western-style cakes such as Tiramisu, Black Forest & Opera
- Develop new skills to prepare different cakes
- Understand and apply hygiene and food safety rules
- Learn new food product knowledge and practical culinary skills to apply in your business or at home



### LEARNER PROFILE

- Be 17 years old or more
- Attending the course in Siem Reap
- Motivation about learning cooking skills
- Interest in Western desserts recipes



### LEARNING OUTCOMES

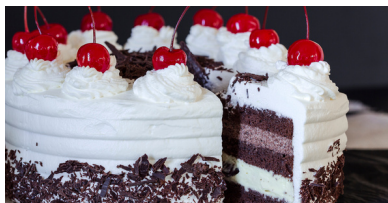
- Understanding about flour, oven baking, and temperature for stocking
- Creating different types of Western-style cakes
- Operate equipment safely and following international hygiene standards
- Apply principles of food handling and preparation



### WHAT'S INCLUDED

- All ingredients and equipment in the kitchen
- Printed/digital handouts + Library resources
- Certificate of completion

Please bring your own pen/notebook and cooking apron



### TRAINER PROFILE

#### Mr. MET Sarit

Mr. Met is a senior Pastry Chef with 20+ years of experience in pastry and bakery functions. He has worked for 5+ years in international five-star hotels and 5+ years in a cruise ship line. He is an expert in pastry techniques and a demonstrated experience with pastry recipes from many regions of the world. He is currently the Pastry & Bakery head instructor at EHT Paul Dubrulle School and runs his own pastry business.



**Dates:** 11-15 March | 16-20 September  
5 days (4 hrs/day), 1 PM to 5 PM



**Delivery method:** On-site  
**Language:** Khmer and English

### REGISTER



**Price**  
\$300 / participant  
Minimum 5 participants required



**For more info:** Mrs. RIEM Borany  
info@ecolepauldubrulle.org  
+855 (0) 70 442 284







# Small Bites Creations Cookies, Brownies & Muffins

## Culinary Arts Short Courses

Join our sweet small bites short course and learn how to prepare soft and tasty cookies, brownies and muffins of different flavours. Our experienced culinary trainer will teach you the basic preparations to produce uniform sweet bites, including food safety, recipe development, and key techniques.



### WHY TAKE THIS SHORT COURSE?

- Learn to make cookies, brownies and muffins
- Develop a sense of creativity to prepare small sweet bites
- Understand and apply hygiene and food safety rules
- Learn new food product knowledge and practical culinary skills to apply in your business or at home



### LEARNER PROFILE

- Be 17 years old or more
- Attending the course in Siem Reap
- Motivation about learning cooking skills
- Interest in sweet small bites



### LEARNING OUTCOMES

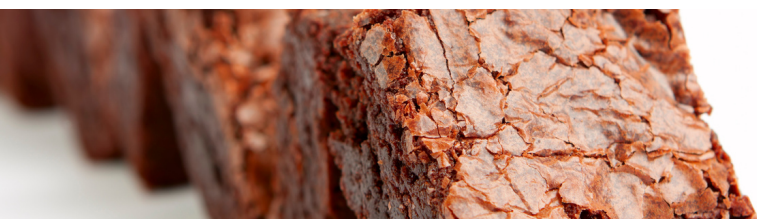
- Ability to create cookies, brownies, and muffins
- Produce different flavoured sweet small bites
- Operate equipment safely and following international hygiene standards
- Apply principles of food handling and preparation



### WHAT'S INCLUDED

- All ingredients and equipment in the kitchen
- Printed/digital handouts + Library resources
- Certificate of completion

Please bring your own pen/notebook and cooking apron



### TRAINER PROFILE

#### Mr. MET Sarit

Mr. Met is a senior Pastry Chef with 20+ years of experience in pastry and bakery functions. He has worked for 5+ years in international five-star hotels and 5+ years in a cruise ship line. He is an expert in pastry techniques and a demonstrated experience with pastry recipes from many regions of the world. He is currently the Pastry & Bakery head instructor at EHT Paul Dubrule School and runs his own pastry business.



**Dates:** 23-26 April | 04-08 November  
4 days (4 hrs/day), 1 PM to 5 PM



**Delivery method:** On-site  
**Language:** Khmer and English

### REGISTER



**Price**  
\$250 / participant  
Minimum 5 participants required



**For more info:** Mrs. RIEM Borany  
info@ecolepauldubrule.org  
+855 (0) 70 442 284







# Bread Baking French Baguette & more!

Culinary Arts  
Short Courses

Learn to prepare and bake various styles of bread, including the class French baguette - a long, crisp crust and thin type of bread commonly made from basic lean dough. Our experience culinary trainer will teach you the correct technique to prepare good dough and demonstrate the steps to produce fresh and crunchy baguettes (among other breads) that you can enjoy with your favorite toppings. Bon appétit!



## WHY TAKE THIS SHORT COURSE?

- Learn to make freshly made French baguettes and soft rolls
- Develop new products using different bread styles
- Understand and apply hygiene and food safety rules
- Learn new food product knowledge and practical culinary skills to apply in your business or at home



## LEARNER PROFILE

- Be 17 years old or more
- Attending the course in Siem Reap
- Motivation about learning cooking skills
- Interest in Western bread styles



## LEARNING OUTCOMES

- Identify the various types of bread
- Understand bread flour, oven baking, and temperature for stocking yeast products
- Operate equipment safely and following international hygiene standards
- Apply principles of food handling and preparation



## WHAT'S INCLUDED

- All ingredients and equipment in the kitchen
- Printed/digital handouts + Library resources
- Certificate of completion

Please bring your own pen/notebook and cooking apron



## TRAINER PROFILE

### Mr. MET Sarit

Mr. Met is a senior Pastry Chef with 20+ years of experience in pastry and bakery functions. He has worked for 5+ years in international five-star hotels and 5+ years in a cruise ship line. He is an expert in pastry techniques and a demonstrated experience with pastry recipes from many regions of the world. He is currently the Pastry & Bakery head instructor at EHT Paul Dubrulle School and runs his own pastry business.

## REGISTER



Dates: 10-17 June | 16-23 December  
6 days (4 hrs/day), 1 PM to 5 PM



Delivery method: On-site  
Language: Khmer and English



Price  
\$220 / participant  
Minimum 5 participants required



For more info: Mrs. RIEM Borany  
info@ecolepauldubrulle.org  
+855 (0) 70 442 284





# Baking fresh pastries Croissants and more!

Culinary Arts  
Short Courses

Learn to make perfect freshly-baked croissants, chocolatines, and more following classic French techniques. Our experienced culinary trainer will guide you through the basics of dough preparation, baking techniques, and final steps. You will also learn about oven baking and temperature best practices to ensure a nice gold outside crust while a soft buttery inside of your baked goods.



## WHY TAKE THIS SHORT COURSE?

- Learn to make freshly made croissants, chocolatines and more
- Explore new baked goods using different techniques
- Understand and apply hygiene and food safety rules
- Learn new food product knowledge and practical culinary skills to apply in your business or at home



## LEARNER PROFILE

- Be 17 years old or more
- Attending the course in Siem Reap
- Motivation about learning cooking skills
- Interest in classic pastry recipes



## LEARNING OUTCOMES

- Understand bread flour, oven baking, and temperature for stocking yeast products
- Produce baked goods following fundamental rules
- Operate equipment safely and following international hygiene standards
- Apply principles of food handling and preparation



## WHAT'S INCLUDED

- All ingredients and equipment in the kitchen
- Printed/digital handouts + Library resources
- Certificate of completion

Please bring your own pen/notebook and cooking apron



## TRAINER PROFILE

### Mr. MET Sarit

Mr. Met is a senior Pastry Chef with 20+ years of experience in pastry and bakery functions. He has worked for 5+ years in international five-star hotels and 5+ years in a cruise ship line. He is an expert in pastry techniques and a demonstrated experience with pastry recipes from many regions of the world. He is currently the Pastry & Bakery head instructor at EHT Paul Dubrule School and runs his own pastry business.



**Dates:** 12-16 February | 12-16 August  
5 days (4 hrs/day), 1 PM to 5 PM



**Delivery method:** On-site  
**Language:** Khmer and English

## REGISTER



**Price**  
\$250 / participant  
Minimum 5 participants required



**For more info:** Mrs. RIEM Borany  
info@ecolepauldubrule.org  
+855 (0) 70 442 284





សាលាសណ្ឋាគារ និងទេសចរណ៍ ប៉ូល ឌុបឌ្រូល

École d'Hôtellerie et de Tourisme Paul Dubrulle

# PASSPORT TO EXCELLENCE

[ecolepauldubrulle.org](http://ecolepauldubrulle.org)

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Cambodia

+855 (0)63 963 672 | +855 (0)95 219 994  
[info@ecolepauldubrulle.org](mailto:info@ecolepauldubrulle.org)

