

Festive Pastry & Dessert Workshop

The Festive Bakery and Dessert Workshop has been scheduled for September 28th from 3pm to 6pm. To thank our alumni for their support of the workshop, we have added 4 additional quotas, which are available on a first-come, first-served basis.

The Festive Bakery and Dessert Workshop equips students with basic skills of baking and decorating desserts in just three hours. Students will be able to create personalized festive cakes or desserts, which make unique gifts for themselves, friends, or loved ones. The course is taught by a pastry chef who graduated from Le Cordon Bleu in Paris and covering topics such as the fundamental knowledge of dessert-making, demonstrations, and hands-on practice by students.

The course fee is HK\$900, with an alumni discount of **HK\$700**. For more information and to register, please visit the course website:

<https://hkuspace.hku.hk/prog/festive-pastry-dessert-workshop>

In addition, HKU SPACE will launch a "Master Chef Private Kitchen Workshop" where provides an opportunity for students to learn from experienced chefs and improve their culinary skills. Course details will be announced soon, so please keep an eye on the website:

<https://hkuspace.hku.hk/cht/interest/hospitality-and-lifestyle/gourmet-and-culinary-art/>

Happy Nut Crunchy Cake (Demonstration and Practice) September 28th from 3pm to 6pm.

