



KOREAN  
ROLL CAKES  
{ SEMI-PRIVATE CLASS }

02.04 : NEW SCHEDULE





# KOREAN ROLL CAKES

**BY ATTENDING THIS COURSE, YOU WILL  
LEARN THE FOLLOWING:**

- HOW TO BAKE 2 TYPES OF DELIGHTFULLY  
SOFT AND FLUFFY ROLL CAKE BATTER.  
( VANILLA & CHOCOLATE )
- HOW TO MAKE DELICIOUS DIFFERENT  
FILLINGS ( 3 RECIPES )
- HOW TO ROLLING THE CAKE BEAUTIFULLY
- HOW TO DECORATE WITH PIPING TIP
- HOW TO SERVE THE CAKE FOR YOUR  
FAMILY AND FRIENDS OR PREPARE FOR  
SALE.

## **DETAILS :**

- MENU :
  1. CLASSIC STRAWBERRY ( HANDS-ON )
  2. BELGIUM CHOCOLATE. ( HANDS-ON )
  3. CREAM CHEESE WITH GREEN GRAPE  
( DEMO ONLY )
- CAKE SIZE : ≈25CMX10CM
- BRING HOME 3 TYPES OF ROLL CAKE
- DURATION: 4 HOURS ( 13.00 - 17.00 )
- DIFFICULTY LEVEL : ★ ( BASIC )
- NO EXPERIENCE NEEDED
- EQUIPMENT, INGREDIENTS AND  
PACKAGING WILL ALL BE PROVIDED
- STUDENTS WILL WORK INDIVIDUALLY

**semi-private ( maximum 3 students )**

**INVESTMENT FEES : IDR 1.800.000/1 STUDENT**

**private class**

**INVESTMENT FEES : IDR 3.000.000**