

## Dignity Kitchen Training Provider

### 厨尊培训机构

69 Boon Keng Road, Singapore 339772

Month of October 2024,

2024 年 10 月课程表

“Indulge in exceptional Culinary Education with our Master Chefs at the helm”

Our Classes are led by seasoned experts, who possess extensive knowledge and mastery acquired from years of experiences in prestigious hotels and diverse global settings.

#### Upcoming 3 Hour - National Silver Academy (NSA) Course 2024

我们的国际美食课程由经验丰富的国际名主厨授课，他们拥有多年国内外五星级酒店的掌厨经验与丰富料理知识，在我们名主厨的经验分享授课下，享受卓越的烹饪教育与名主厨料理的独特美食。——快来报名来临的全国乐龄学苑 (NSA) 3 小时课程 ——

Date (Year 2024)	Day	Time	Course Details	Course Details (Chinese)
1 Oct	Tuesday	9:00am-12:00pm NSA - Spore Heritage (TGS-2023020613)	Braised Chicken with Taro and Mushroom (Exclusive Class, Fully-Booked)(Hands-On)	芋头蘑菇红烧鸡
1 Oct	Tuesday	9:00am-12:00 pm NSA – Nyonya Delight (TGS-2023020612)	Chicken Rendang and Sambal Lady's Finger	仁当鸡和叁巴女士手指
2 Oct	Wednesday	9:00am-12:00 pm NSA – Spore Heritage-(TGS-2023020613)	Braised Sea Cucumber with Fried Mee Sua (Fully-Booked)	红烧海参配炒面线
4 Oct	Friday	9:00am-12:00 pm NSA – Spore Heritage (TGS-2023020613)	Black Double Boiled Herbal Chicken and Cantonese Steamed Egg Dessert-(NTZ)	黑炖草本鸡和广式蒸蛋甜点

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4 Oct	Friday	9:00am-12:00pm NSA – Spore Heritage (TGS-2023020613)	Braised Seafood Claypot-(Fully- Booked)(JH)	红烧海鲜煲 仔饭
5 Oct	Saturday	9:00am-12:00pm NSA – Western Cuisine Workshop (TGS-2023020617)	American Breakfast and The Table Setting for Western Food (Hands-On)	美式早餐和 西餐餐桌布 置
7 Oct	Monday	9:00am-12:00pm NSA – Spore Heritage Workshop (TGS-2023020617)	Braised Chicken With Chestnut (Exclusive Class)(Hands- On)(Fully-Booked)	栗子红烧鸡
8 Oct	Tuesday	9:00am-12:00pm NSA – Spore Heritage (TGS-2023020613)	Prawn Noodle Soup and Ngoh Hiang	虾面汤和 Ngoh Hiang
9 Oct	Wednesday	9:00am-12:00pm NSA – Spore Heritage (TGS-2023020613)	Chinese Sausage Lup Mei Fun (Hands-On)	中式香肠 Lup Mei Fun
11 Oct	Friday	9:00am-12:00pm NSA – Spore Heritage (TGS-2023020613)	Braised Sea Cucumber and Mee Sua (NTZ)	红烧海参配 炒面线
14 Oct	Monday	9:00am-12:00pm NSA – Spore Heritage (TGS-2023020613)	Steamed Beancurd With Sliced Fish (Exclusive Class)(Hands-On)	鱼片蒸豆腐
15 Oct	Tuesday	9:00am-12:00pm- NSA – Japanese Cuisine (TGS-2023020179)	Salmon Teriyaki and Chawanmushi	日本照烧

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16 Oct	Wednesday	9:00am-12:00pm NSA – Spore Heritage (TGS-2023020613) (New)	S'pore Heritage- Braised Mei Cai With Chicken (Hands- On)(Exclusive Class)	鸡炖美菜
17 Oct	Thursday	9:00am-12:00pm NSA – Nyonya Delight (TGS-2023020612)	Dry Mee Siam With Otah	干我暹罗与 乌塔
18 Oct	Friday	9:00am-12:00pm NSA – Spore Heritage (TGS-2023020613)	Hokkien Fried Noodles and Ngho Hiang	福建炒面和 Ngho Hiang
19 Oct	Saturday	9:00am-12:00pm NSA – Baking (TGS-2023020611)	Rasin Scone and Blueberry Muffin (Hands-On)	Rasin Scone 和蓝莓松饼
21 Oct	Monday	9:00am-12:00pm NSA – Spore Heritage (TGS-2023020613)	Braised Chicken with Taro and Mushroom, Roasted Pumpkin and Quail Egg Salad	芋头蘑菇红 烧鸡、烤南 瓜鹌鹑蛋沙 拉
22 Oct	Tuesday	9:00am-12:00pm NSA – Baking (TGS-2023020611)	Jackfruit Pound Cake (Hands-On)	菠萝蜜磅蛋 糕
23 Oct	Wednesday	9:00am-12:00pm NSA – Spore Heritage (TGS- 2023020613) (New)	Fragrant Pineapple Fish	香菠萝鱼
25 Oct	Friday	9:00am-12:00pm NSA – Western Cuisine Workshop (TGS-2023020617)	Barramundi With Master Brownie (NTZ)	尖吻鲈配布 朗尼大师

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26 Oct	Saturday	9:00am-12:00pm NSA – Baking (TGS-2023020611)	Sugee Cake	Sugee 蛋糕
28 Oct	Monday	9:00am-12:00pm NSA – Spore Heritage (TGS-2023020613)	Braised Preserved Radish with Chicken Drumstick, Sago and Banana With Coconut Cream	红烧腊萝卜 配鸡腿、西 米和香蕉配 椰子奶油
29 Oct	Tuesday	9:00am-12:00pm NSA – Western Cuisine Workshop (TGS-2023020617)	Spanish Paella and Jalapenos	西班牙海鲜 饭和墨西哥 胡椒
30 Oct	Wednesday	9:00am-12:00pm NSA – Spore Heritage (TGS-2023020613)	Sour Plum Chicken with Snow Fungus and Fig	酸梅鸡配雪 菌和无花果

**Payment proof at least 7 working days before the course start date. Thanks.**

**Training Admin Department: 9853 9032**