

## Dignity Kitchen Training Provider

### 厨尊培训机构

69 Boon Keng Road , Singapore 339772

Month of Aug 2024,

2024 年 8 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 experience in prestigious hotels an 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	Day	Time	Course Details	
5 Aug	Mon	1.00 pm to 4.00 pm TGS-2023020611 Baking (Hands-On)	Snow -skin Mooncake	冰皮月饼
6 Aug	Tue	9.00 am to 12.00 pm TGS-2023020617 Western Cuisine (Hands-On)	Chicken A-la-King	皇家奶油炖鸡
7 Aug	Wed	9.00 am to 12.00 pm TGS-20230206 Nyonya Delight	Dry Mee Siam and Otah	干炸米暹 乌达
12 Aug	Mon	9.00am to 12.00pm TGS-2023020613 Singapore Heritage (Hands-On)	Braised Chicken with Taro and Black Mushroom	芋头黑蘑菇红 烧鸡
13 Aug	Tue	9.00 am to 12.00 pm TGS-2023020610 Malay Heritage- (Fully Booked)	Panggang Fish Soto Ayam	马来风味烤鱼 马来鸡汤
14 Aug	Wed	9.00am to 12.00 pm TGS-2023020613 Singapore Heritage	Double-boiled herbal chicken Cantonese Steam Egg (dessert)	药材炖鸡 粤式蒸蛋 (甜品)

16 Aug	Fri	9.00 am to 12.00 pm TGS-2023020613 Singapore Heritage- (Fully Booked)	Braised sea-cucumber. Wok Fried Mee Sua	红烧海参 炒面线
17 Aug	Sat	9.00 am to 12.00 pm TGS-2023020611 Baking (Hands-On)	Pandan Kaya Cake	班兰咖椰蛋糕
19 Aug	Mon	1.00 pm to 4.00 pm TGS-2023020613 Singapore Heritage (Hands-On)	Braised Chicken with Chestnut and Mushroom	板栗蘑菇焖 鸡
21 Aug	Wed	9.00 am to 12.00 pm TGS-2023020613 Singapore Heritage	Sliced Fish in White Sauce Wasabi Prawn	白汁鱼片 芥末虾
23 Aug	Fri	9.00 am to 12.00 pm TGS-2023020617 Western Cuisine (Hands-On)	<i>Portuguese Braised Chicken</i>	葡式焖鸡
26 Aug	Mon	9.00 am to 12.00 pm TGS-2023020611 Baking (Hands-On)	Snow -skin Mooncake	冰皮月饼
27 Aug	Tue	9.00 am to 12.00 pm TGS-2023020617 Western Cuisine	<i>Chicken Stroganoff and Woldorf Salad</i>	鸡肉沙拉沃, 尔多夫沙拉
28 Aug	Wed	9.00 am to 12.00 pm TGS-2023020179 Japanese Cuisine (Fully Booked)	<i>Salmon Teriyaki and Chawanmushi</i>	日本照烧 茶碗蒸
30 Aug	Fri	9.00 am to 12.00 pm TGS-2023020611 Baking (Hands-On)	<i>Cream puff</i>	奶油 泡芙

**Note: To secure a place, please submit completed registration form and payment proof at least 7 working days before the course start date. Thanks.  
Training Admin Department : 9853 9032**

