

Special Ramen Class

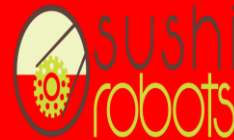
In Paris, France

Mar. 6th – Mar. 9th

2018



Jointly organized by



Half-day ramen noodle class in Paris, France

Learn how to make a variety of great noodles, fresh from scratch. And, you can get to try probably the most delicious noodles you've ever tasted. We can also do dumpling skins, and other types of noodles on demand. Please let us know your requests.

Mar. 6th (Tue.) ***All classes are conducted in English.**

1st class

10:00 – Greetings/orientation

10:15 – Ramen noodle theory-explaining all the ingredients and processes of noodle making

10:45 – Noodle making sessions

(using a ramen machine, LM10062ICE)

12:45 – Samplings (freshly made noodles with soups)

13:45 – FAQ session

*(*Schedules may be subject to change)*

2nd class

Starts from 14:00 and ends around 17:00

(same contents as 1st class)

Please choose from the following slots to attend.
(We stop accepting applications once the space runs out)

Mar. 6th:

A: 10:00-13:00, B: 14:00-17:00

Fee: FREE, but limited space available*



Mr. Jason Lim

Chef Jason started his ramen restaurant and has been kept abreast in the latest techniques and know-how in the ramen kitchen. He has provided consulting services to numerous ramen and udon restaurants in many parts of the world and developed great knowledge and experiences in noodle making, soup preparation, etc.... He will share his expertise, based on actual experiences and learning in the class.



1-day Special Ramen class

Attendance fee: EUR120 / person
Limited space available

Mar. 7th (Wed.)- Mar. 9st (Fri.)

In one day, you can learn the basics of ramen. Components of ramen soup, conditions for making good ramen soup, how the variety of ramen noodles are freshly made from scratch, etc.

For this special class, we are bringing Mr. Jason Lim, who's been teaching our ramen school in Singapore. He has vast experiences, working with ramen chefs, shops, and running ramen shops himself.



10:00 – Greetings/orientation- introduction of ramen cuisine

10:15 – Ramen Seminar (structure of ramen dish, production of soup and noodles, and more)

12:15 – Lunch break

13:00 – Noodle and Gyoza making workshop (using a noodle machine, LM10062ICE)

(different, basic types of ramen noodles and Gyoza skins)

14:30 – Ramen soup workshop – making of broth, flavored oil, toppings (char siew, etc.) cooking demonstration

15:30 – Soup blending and tasting

16:45 – FAQ session

17:00 – End

*(*Schedules may be subject to change)*

****All classes are conducted in English.***



What you can expect to get from the Special Ramen Event

- ◆ Try and understand the quality of noodles freshly made in house
- ◆ Learn and experience how a variety of authentic ramen noodles are made from scratch
- ◆ And, much more...

The most advanced and versatile ramen noodle making machine you can experience

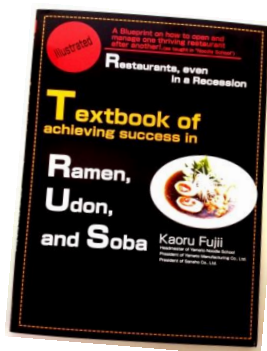


Richmen Series/ noodle machine – LM10062ICE (CE certified)

It is an all-in-one noodle making model that's capable of making 100 servings per hour (recommended max. daily production volume of 500 servings). It makes a variety of noodles, skins (gyoza, wonton, etc.), other wheat products you can imagine with ease.



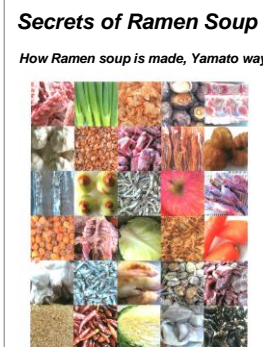
Textbooks available for purchase at this event



Management book for noodle restaurants
Written by **Kaoru Fujii**
EUR17



"Ultimate Ramen - Science based innovative noodle making technologies"
EUR32



"Nobody wants to share... Book of secrets on **Ramen Soup by Yamato Method**"
EUR265

Go to www.yamatonoodle.com for more details and how to sign up for the event.

How to register for the class – reserve your seat

1. Send your information by email to intl@yamatomfg.com

Please fill out your information below: (* is required to fill out)

1. Date of your participation*: Mar. 6th, (A, B), Mar 7th - 9th
(Choose the time-slot to attend)
2. Name*:
3. Company/restaurant name (if applicable):
4. Email*:
5. TEL*:
6. Type of noodle of interest:
7. Purpose of attendance:
8. What you want to consult about (if there's any):

Attendance fee for 1-day class on
Mar 7th – Mar 9th :
EUR120 / person

Send your information to each item
in the form (following) via email,
intl@yamatomfg.com or
mnishiimoto@yamatomfg.com

2. Receive an registration email from Yamato MFG.

You'll receive an email with payment instruction for the attendance fee.
(credit card payment via PayPal or other option you may prefer.)

3. Make payment and get a confirmation email.

After the payment has been confirmed, we will send you a confirmation email and guideline for attendance.

[Location] – please be at the location at least 10 min. prior to starting time

Ecole Francaise de Pizzaiolo

28 Rue Sauffroy 75017 Paris France

For direction: <https://goo.gl/maps/aF1n6c2XsTn>

Click to register:
<https://goo.gl/Afcaar>

Yamato MFG Co., Ltd.

Yamato MFG Co., Ltd., based in Japan with mission to spread delicious Japanese noodle cultures across the world collaborates with our clients and partners to bring the best and most advanced noodle making technologies to cultivate noodle professionals and prospering noodle restaurants all over the world.

Company info: http://www.yamatonoodle.com/about_yamato/ Please feel free to contact us for any questions at miiyamato@gmail.com,
TEL: +819089728710, or by Skype: [yamato.overseas](https://www.skype.com/en/contacts/yamato/overseas)