

# *Special Ramen Noodle Event*

Jointly organized by

in *Vancouver, Canada*



**May 23<sup>rd</sup> – 25<sup>th</sup>**

**2018**



# 1-day Special Ramen class

Attendance fee: CAD180 / person  
Limited space available

May. 23<sup>rd</sup> (Wed.)- 25<sup>th</sup> (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.



Mr. Jason Lim

*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 making workshop (using a noodle machine, LM10062IUS)*

*(different, basic types of ramen noodles)*

*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**

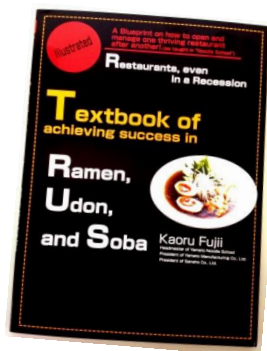


**Richmen Series/ noodle machine –  
LM10062IUS (CSA, NSF, UL certified)**

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.



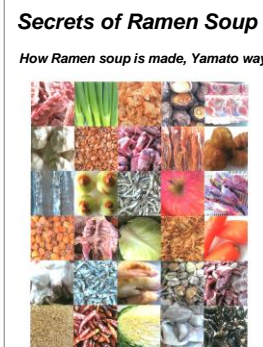
## Textbooks available for purchase at this event



Management  
book for noodle  
restaurants  
Written by **Kaoru  
Fujii**  
CAD26



"Ultimate Ramen -  
Science based  
innovative noodle  
making  
technologies"  
CAD50



"Nobody wants to  
share... Book of  
secrets on **Ramen  
Soup by Yamato  
Method**"  
CAD398

Go to [www.yamatonoodle.com](http://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](mailto:intl@yamatomfg.com)

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

1. Date of your participation\*: Jan. 23<sup>rd</sup>, 24<sup>th</sup>, 25<sup>th</sup>  
(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  
23<sup>rd</sup> 24<sup>th</sup> 25<sup>th</sup>:

CAD180 / person

Send your information to each item  
in the form (following) via email,

[Intl@yamatomfg.com](mailto:Intl@yamatomfg.com) or

[mnishimoto@yamatomfg.com](mailto:mnishimoto@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**

**PureRange**

**1560 Booth Ave, Coquitlam, BC V3K 1B9, Canada T: +1 778-397-7873**

**For direction: <https://goo.gl/maps/KuGTPngMGVP2>**

**Click to register:**  
<https://goo.gl/A247qr>

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