

*DON'T MISS THIS SPECIAL*

# **RAMEN CLASS IN SINGAPORE**



**June 12<sup>nd</sup> - 14<sup>th</sup>, 2018**

**you can expect...**

- 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...





**He knows  
everything about RAMEN**  
**INSTRUCTOR**  
**MR. JASON LIM**

**C**hef Jason started his ramen restaurant and has been kept abreast in the latest techniques and know-how in the ramen kitchen. also, he been teaching our ramen school in Singapore.

**H**e 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....

**H**e will share his expertise, based on actual experiences and learning in the class.



<b>Time</b>	<b>CONTENTS</b>
<b>10:00</b>	<b>Greetings / orientation</b> introduction of ramen cuisine
<b>10:15</b>	<b>Ramen Seminar</b> structure of ramen dish, production of soup and noodles, and more
<b>12:15</b>	<b>Lunch break</b>
<b>13:00</b>	<b>Ramen soup workshop</b> making of broth, flavored oil, toppings (char siew, etc.)
<b>15:30</b>	<b>Soup blending and tasting</b>
<b>16:45</b>	<b>FAQ session</b>
<b>17:00</b>	<b>End</b>

\*Schedules may be subject to change



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.

**Fee: SGD 160/ person**  
**but limited space available\***



# you can experience

## The most advanced & versatile ramen noodle making machine

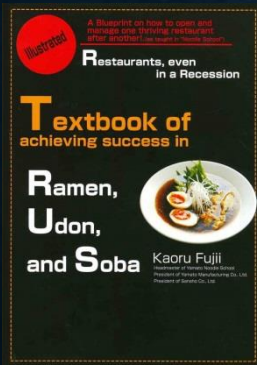


Richmen Series

**YLM10062I**

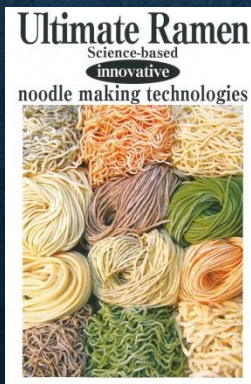
It is an all-in-one noodle making model that's capable of making 100 servings per hour (recommended max. daily production volume of 500 servings). It makes a variety of noodles, skins (gyoza, wonton, etc.), other wheat products you can imagine with ease.

## Textbooks available for purchase at this event



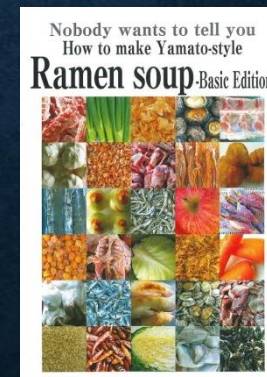
Management book  
for noodle  
restaurants  
Written by  
Mr. Kaoru Fujii

SGD 28



Ultimate Ramen  
Science based  
innovative noodle  
Making  
technologies

SGD 53



Nobody wants to  
share  
Book of secrets on  
Ramen Soup by  
Yamato  
Method

SGD 428

# How to register for the class

Step  
1

Click to register

<https://goo.gl/4HxsdV>

or

Send your information by email to  
[fongyee@eurekacookinglab.com](mailto:fongyee@eurekacookinglab.com)

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

1. Date of your participation\*:  
Jun. 12<sup>nd</sup> – 14<sup>th</sup>
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)

Step  
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.)

Step  
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.

OK

**Registration completed !!**



# LOCATION

**The Eureka Cooking Lab**  
8 Jalan Kuras, Singapore 577725



# ABOUT US

**Offering All You Need for a  
Successful Noodle Restaurant !!**

**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.

English Staff



Akira Mii



Megumi Nishimoto

Chinese Staff



Kin Getsu

Russian & English



Evgeny Uskov



Please feel free to contact us for any questions

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