

DON'T MISS THIS SPECIAL

RAMEN CLASS IN PARIS FRANCE

Feb 18th – 20th, 2019

you can expect...

- Try the quality of noodles freshly made in-house, and learn how to make them yourself!
- Study and experience how a great variety of authentic ramen noodles is made from scratch
- And, much more...!



A	CONTENTS	B
10:00	Greetings / orientation	14:00
10:15	Ramen noodle theory explaining all the ingredients and processes of noodle making	14:15
10:45	Noodle making sessions using a ramen machine, LM10062ICE	14:45
12:45	Samplings freshly made noodles with soups	16:45
13:45	FAQ session	17:45

*Please choose time slot (A or B) to attend.
 (We stop accepting applications once the space runs out)
 *Schedules may be subject to change

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



Learn how to make a variety of great quality fresh noodles from scratch.

Get an opportunity to try the most delicious noodles you've ever tasted.

Create you own variety of noodles (prior notification required)

Fee: Free
 but limited space available*

you can experience

The most advanced & versatile ramen noodle making machine

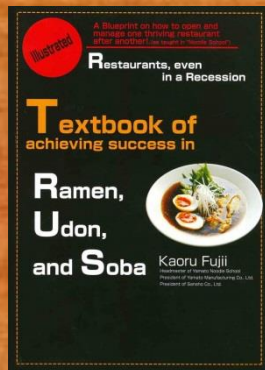


Richmen Series

LM10062ICE

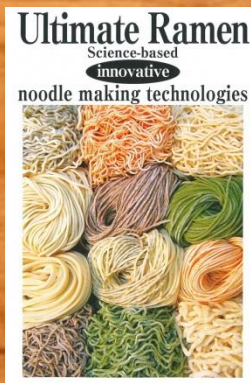
It is an all-in-one noodle making model that's capable of making 100 servings per hour (recommended max. daily production volume of 500 servings). It makes a variety of noodles, skins (gyoza, wonton, etc.), other wheat products you can imagine with ease.

Textbooks available for purchase at this event



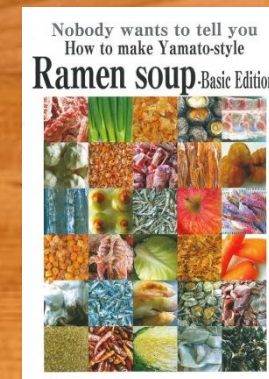
Management book
for noodle
restaurants
Written by
Mr. Kaoru Fujii

EUR 17



Ultimate Ramen
Science based
innovative noodle
Making
technologies

EUR 32



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

EUR 265

How to register for the class

Step
1

Click to register

<https://goo.gl/UX+ZN3>

or

Send your information by email to

intl@yamatomfg.com

mnishimoto@yamatomfg.com

Please fill out your information below:

(* is required to fill out)

1. Date of your participation*:
Feb. 18th - 20th (A,B)
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 !!

Our distributor

sushi robots



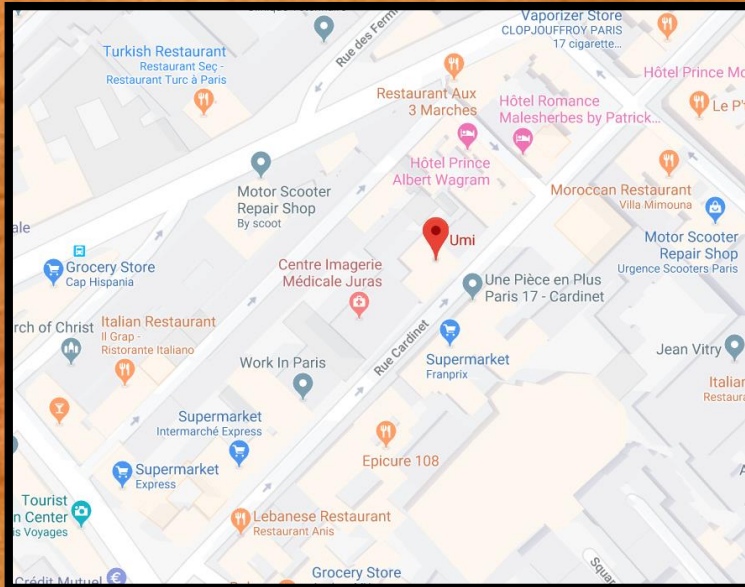
The SUSHI school

<http://www.sushi-robots.eu/>

LOCATION

Umi

119 Rue Cardinet 75017 Paris France



ABOUT US

Offering All You Need for a Successful Noodle Restaurant !!

Yamato MFG Co., Ltd., is a company based in Japan with a mission to promote a culture of delicious Japanese noodles across the world . We constantly work together with our clients and partners to bring them the best and most advanced noodle making technologies, fostering 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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