

Ice cream & Gelato Business class

Introduction to Entrepreneurship of Ice Cream & Gelato Business Class “Class A: Top-up Your Business with Ice Cream”

This class is aimed for business men who are interested and would like to step in the ice cream/gelato business. This class will give you the instruction for how to start topping up your business with ice cream production and selecting the business model which is proper for you, even you have no basic ice cream knowledge before.



Course Outline:

- Knowing about each kind of frozen desserts
- The difference for ice cream homemade, gelato and industrial ice cream
- Knowing ingredient structure, raw materials and complete production process for ice cream
- Knowing and selecting tools and equipments which are necessary and match to your budget for investment
- Ice cream/ Gelato workshop by high quality professional equipment and tips for the best quality ice cream/gelato
- Ice cream market overview in Thailand and main success factors for ice cream business
- Particularly specific ice cream business case for topping up business
- The feasibility study with your customizing ice cream business plan add on to your existing business

Teaching materials: Handbook of i-Cream solutions training class, Workshop area with professional equipments and tools

Benefits: the class fee includes teaching material, Apron, lunch and coffee break

Duration: 1 day class

Timesheet: 9:00 am – 12:00 am / 13:00 pm – 17:00 pm

Instructor: Gelato chef master: Michele Olivetti And Ice cream chef: Varatorn Ampornpan

Class info

Date class : 21 November 2012
Location : Thanaphoom building, Phetchaburi road
Min – Max : 10 person/dass (4)
Class fee : 4,000 THB. Per person
For more information and reservations
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