




DREAM CONES TRAINING COURSE

We think our job is to not simply train people how to make ice cream but to teach them how to be successful in the ice cream and confectionary business. Therefore, our training course is a combination of artisan training, so that you know how to make ice cream and confections and business training so that you know how to successfully display, promote your products and be a successful entrepreneur.

Our combined gelato and confectionary training course length is five days, starting on a Monday and ending the next week on Wednesday. The weekend in the middle is free time. Bangkok is an exciting place and your free weekend is a fine time to enjoy the sights. Ask for our Bangkok brochure, which is full of interesting photos and suggestions about places to stay and things to do in Bangkok.



Hotel cost is not included in the course price but there are some very inexpensive hotels near us. We provide lunch and uniforms. Training is done in English with close supervision. The course includes training to make:

GELATO
SORBETS
SHERBETS
ICE CREAM CAKES
ICE CREAM ROLLS

ICE CREAM SANDWICHES
ICE CREAM ON A STICK
COOKIES
BROWNIES
CAKES

WHAT YOU GET

This is a hands-on, working course, closely supervised by an English-speaking instructor with close support by our Thai-speaking workers. If it takes longer to train than you expected or you want some time working as an apprentice, you can stay as long as you wish. During the course you receive ice cream training plus the making of ice cream specialties.

Required reading and text for the course is found in certain chapters of my eBook, *Gelato Maker's Guide* available as a download from our website. If you are serious about getting into the ice cream business you need to read this book. We expect you to have read specified chapters before arriving.

In addition, you will receive two 1.5-hour lectures by me about ice cream, marketing, advertising, health/safety and several 1-hour sessions specific to your business. .

You also get to talk to all of our staff (all speak English) and discuss machinery, bookkeeping, ingredients—everything.



Above "Big Boss" Apple teaching the basic swirl decoration



Measuring ingredients



Adding decorative border



Student making training cake





Student with large tray of sorbet



Chef Michael with student



Luscious ice cream roll



Dream Cones Training Course Schedule



Big Boss supervising a trainee in the decoration of gelato

The training course text you will use is our eBooks, *Gelato Maker's Guide*, *Ice Cream Dream* and *Ice Cream Business Startup Kit Guide* by Michael Greenwald and other files specified below. These eTexts will be provided as part of the course.



Chef Michael driving Took-Took with load of fresh gelato





Join the fun! We have trained hundreds of people to make gelato and ice cream specialties. YOU CAN DO THIS!