

Dream Cones



ICE CREAM TRAINING

Learn from the experts in a real gelato factory



Chef Michael is a retired physician with culinary training at the Chef Julia Child school in Paris. He is the author of six books, four about ice cream plus *The Cruising Chef Cookbook*, the longest-selling cookbook in America, published in 1973. Capt. Greenwald is also a Master Mariner and Master of Power and Sail. His ship disaster manual, *Survivor*, was carried aboard US vessels for many years.

Chef Michael is the President of Dream Cones, manages food chemistry and shop design for franchisees. He has designed hundreds of shops and can design yours.

Our ice cream making course is a lot of fun but also hard work. It is a combination of artisan training, to make ice cream and confections plus business training to help you make money.

The 5-day course, starts 10 a.m. on the first Monday of alternate months:

Jan, Mar, May, Jul, Sep, Nov

Two morning lectures by Chef Michael discuss marketing, advertising, machinery maintenance, health safety. You can discuss your business plans and get expert advice!

WHAT YOU GET

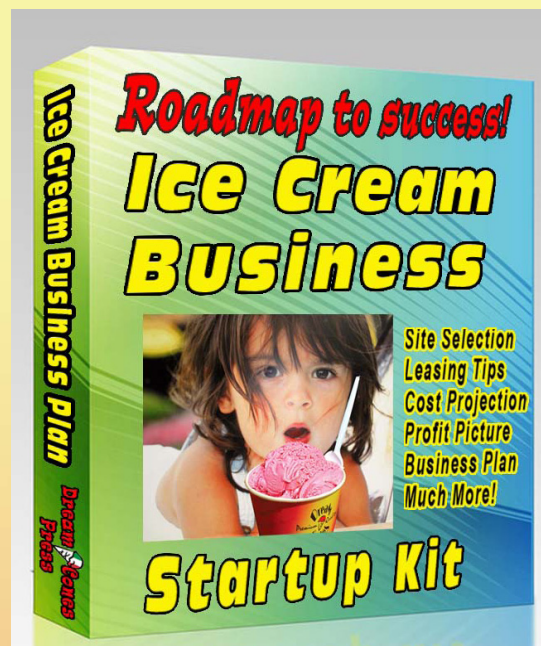
This is a hands-on, working course, closely supervised by an English-speaking instructors. You will learn all about:

**GELATO
SORBETS
SHERBETS
GELATO CAKES
GELATO ROLLS**

**ICE CREAM SANDWICHES
ICE CREAM ON A STICK
COOKIES
BROWNIES
INCLUSIONS**

[Download our Bangkok Weekend & Hotel Guide](#), which is full of interesting photos and suggestions about places to stay and things to do in Bangkok. Download the exciting [Thornbury Canal boat trip](#) you can take. Read New York Times article about where to find [Fabulous Bangkok street food](#).

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.



Each student receives free copies of our three ice cream eBooks. These books help the potential ice cream entrepreneur make ice cream and fine desserts, open a retail outlet and be successful.

Ice Cream Dream helps you open your new shop or restaurant.

Gelato Maker's Guide covers every element of making gelato.

Ice Cream Business Startup Book is a guide for the startup entrepreneur.

Interesting stories and valuable tips from an expert who has helped many entrepreneurs open successful ice cream businesses all over the world. Just the tips on location selection alone are worth the small price of this book!

We expect you to read specified parts of each book before arriving.

During the course you also get to talk to all of our staff and discuss machinery, prices, bookkeeping, ingredients—everything. This gives you the opportunity to decide if you want to franchise and you will learn exactly with whom you are dealing.

Chef Apple

Chef Apple is a university graduate, studied pastry making in Paris and Gelato manufacturing in Italy. She has 16 years experience in the ice cream business, is the CEO of Dream Cones and creates all our flavors.

Chef Apple also travels all over the world to help new ice cream entrepreneurs get started. When she is finished the freezers are full of ice cream, the staff is trained and everything works.



Chef Apple training staff at an opening in Viet Nam









We have trained hundreds of students to make and sell fine ice cream and desserts and we can help you! You will have to work hard but will be amazed how much we can teach you in a short time. Join the Dream Cones family. Put experts on your team!





No matter where you come from or where you are, the Dream Cones team can train you, set you up and get you going in the light food and fine dessert business.

Train with the pros.

Put experts on your team!

Dream Cones

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