

# CHEF FOR A DAY 2010

Friday 12 March

## CELEBRATION CAKES

### A G E N D A

Time	Detail	Staff
10.00 am	<b>Guests arrive:</b> Coffee & home made biscuits, Danish pastries in Manor Restaurant	
10.20 am	Split into two groups: <ul style="list-style-type: none"><li>Decorate and finish Sugarpaste cake – parcel with star explosion</li></ul>	Craig
11.40 am	<i>Coffee Break</i>	
12 noon	Split into two groups: <ul style="list-style-type: none"><li>Decorate and finish Chocolate celebration cake with truffles</li></ul>	Craig
1.30 pm	<i>Lunch</i>	
2.45 pm	<b>Questions to Chefs</b> over <i>coffee</i>	
3.00 pm	<b>Tour Kitchens</b>	
3.30 pm	Departure with a box of your finished cakes	