


Half-day ramen noodle class

June 19th – 21st 2017

Vancouver, Canada

by PureRange and

YAMATO



*for those who want to be
Noodle Masters*

Half-day Ramen Noodle Class in Vancouver

Learn how to make a variety of great noodles, fresh from scratch. And, you can get to try probably the most delicious noodles you've ever made and tasted yourself. We can also do dumpling skins, and other types of noodles on demand. Please let us know your requests.

June 19th – 21st

1st class

10:00 – Greetings/orientation

10:15 – Ramen noodle theory – explaining all the ingredients and processes of noodle making

10:45 – Noodle making sessions

(using a ramen machine, LM10062IUS)

12:45 – Samplings (freshly made noodles with soups)

13:45 – FAQ session

2nd class

Starts from 14:00 and ends around 17:00

(same contents as 1st class)

Attendance fee:
CAD30 / person

Please choose from the following slots to attend.

Jun. 19th A: 10:00-13:00, B: 14:00-17:00

Jun. 20th A: 10:00-13:00, B: 14:00-17:00

Jun. 21st A: 10:00-13:00, B: 14:00-17:00



What you can expect from half-day ramen noodle class

- ◆ Try and understand the quality of noodles freshly made in house
- ◆ Learn and experience how a variety of authentic ramen noodles are made from scratch
- ◆ And, much more...

The most advanced and versatile ramen noodle making machine you can experience

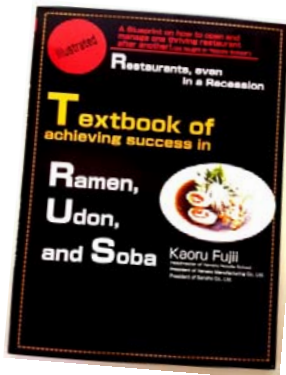


Richmen Series/ noodle machine – LM10062IUS (NSF/UL/CSA certified)

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 **Kaoru Fujii**
USD25

Ultimate Ramen Science-based innovative noodle making technologies



"Ultimate Ramen - Science based innovative noodle making technologies"
USD45

Secrets of Ramen Soup

How Ramen soup is made, Yamato way.



"Nobody wants to share... Book of secrets on **Ramen Soup by Yamato Method**"
USD350

Go to www.yamatonoodle.com for more details and how to sign up for the event.

How to register for the class – reserve your seat

1. Send your information by email to e-info@ymcnoodle.com

Please fill out your information below: (* is required to fill out)

1. Date of your participation*: Jun. 19th (A,B), 20th (A,B), or 21st (A,B)
(Choose the time-slot to attend)
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):

Attendance fee:
CAD30 / person

Send your information to each item in the form (following) via email, e-info@ymcnoodle.com or miiyamato@gmail.com

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.)

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.

[Location] – please be at the location at least 10 min. prior to starting time

PureRange

1560 Booth Ave, Coquitlam, BC V3K 1B9, Canada T: +1 778-397-7873

For direction: <https://goo.gl/maps/KuGTPngMGVP2>

Yamato MFG Co., Ltd.

Yamato MFG Co., Ltd., based in Japan with mission to spread delicious Japanese noodle cultures across the world collaborates with our clients and partners to bring the best and most advanced noodle making technologies to cultivate noodle professionals and prospering noodle restaurants all over the world.

Company info: http://www.yamatonoodle.com/about_yamato/ Please feel free to contact us for any questions at miiyamato@gmail.com,
TEL: +819089728710, or by Skype: [yamato.overseas](https://www.skype.com/user/yamato/overseas)