

Art of Baking

Catalogue

LEARN TO MAKE
BUTTERCREAM
FLOWERS WITH
G.G CAKRAFT FROM
SOUTH KOREA

GET

A \$250 VOUCHER

WHEN YOU BOOK FOR G.G
CAKRAFT MASTERCLASS
COURSES 1 & 3

**LOOKING FOR A
SUGARY GOOD
HOBBY?**

LEARN HOW TO BAKE
WITH FRIENDS & FAMILY
IN A FUN AND ENGAGING
ENVIRONMENT WITH
OUR AMAZING CHEFS

**SKILLSFUTURE &
UTAP CLAIMABLE
ON WILTON COURSES
AND MORE...**

**AUGUST -
SEPTEMBER 2023**



View Online

G.G Cakraft Masterclass

KOREAN BUTTERCREAM FLOWER WORKSHOP

G.G.CAKRAFT's buttercream flower cake is a glossy cake that looks hyper realistic. Its' natural color tone makes the flowers look real. You can learn how to make the Glossy-buttercream that has been first invented by G.G., who has the sole original patent on the buttercream recipe.

Through G.G.'s class, you will experience a more fruitful curriculum and beautiful buttercream flowers through this class.

Especially in this workshop, you will learn not only GG's authentic Glossy buttercream but also the techniques used to create cake art by combining various techniques such as buttercream, wafer paper and chocolate.



Early Bird Promotions

Early Bird Discount
Get 5% Off*

* For bookings before
the end of August

Purchase Course
1 & 3 on single receipt

**Get 10% Off
& \$250 Voucher**

Buy Course 1
Get \$50 Voucher

Buy Course 3
Get \$150 Voucher

Basic Korean Buttercream Flower - Course 1

3 Days Basic Course
SGD\$ 1,850.00



Classes Availability
7, 8 & 9 Oct



Peony
Blossom



Buttercream
Flower Whole



Ruffle
Flower

Advance Korean Buttercream Flower - Course 3

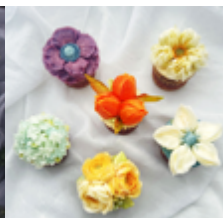
3 Days Course
SGD\$ 2,200.00



Classes Availability
13, 14 & 15 Oct



Bouquet
Cake



Buttercream
Cupcakes



Book
Cake

Korean Buttercream Flower - Course 2

1 Day Course
SGD\$ 570.00



Classes Availability
10 Oct



Buttercream
Flower

Chef KEVIN

毕业于台湾的烘焙专科学校，拥有五年的专业知识基础及22年的实际操作经验，除了曾在台湾各大5星级饭店与国际品牌的面包店工作之外，还到过香港、日本、新加坡、美国、中国、印尼等各地方工作，同时也兼任香港烘焙班及学校的授课讲师和面包顾问，于2014年出版了「来自星国的55种面包」一书，更在2016年参与在新加坡所举办的烘焙比赛荣获冠军，如今他将会把自己的所学的知识及技术传授给所有对烘焙有兴趣的学生

*Classes are conducted in Mandarin



AUGUST CLASSES

RedMan Baking Studio
@ Downtown East



香港紅豆砵仔糕

2 & 8 Aug

\$ 70



軟Q湯種麵包基礎課程一

3 & 4 Aug

\$ 250

SKILLSfuture



墨西哥吉拿棒

10 Aug

\$ 70





軟Q湯種+自製酵母麵包基礎課程二

11 & 12 Aug

\$ 250

SKILLSfuture



UTAP
Urban Training Assistance Programme



RedMan Baking Studio @ Northshore Plaza I



老婆餅

14 & 15 Aug

\$ 70



芝麻糖

16 Aug

\$ 70



軟Q湯種麵包基礎課程一

17 & 18 Aug

\$ 250

SKILLSfuture



UTAP
Urban Training Assistance Programme



蛋黃酥

22 & 23 Aug

\$ 70



廣式月餅

24 Aug

\$ 70



軟Q湯種+自製酵母麵包基礎課程二

25 & 26 Aug

\$ 250

SKILLSfuture



UTAP
Urban Training Assistance Programme

RedMan Baking Studio @ Serangoon



蛋黃酥

28 & 29 Aug

\$ 70



綜合手工餅乾

30 Aug

\$ 188



廣式月餅

31 Aug

\$ 70



SEPTEMBER CLASSES

RedMan Baking Studio @ Serangoon



廣式月餅



1 Sep

\$ 70

RedMan Baking Studio @ Sims Lane



蛋黃酥



12 & 18 Sep

\$ 70



廣式月餅

13 & 19 Sep

\$ 70



手工法式可頌和丹麥
麵包 1

14, 16 & 20 Sep

\$ 220



軟Q湯種+麵包基礎課
程三



21 & 22 Sep

\$ 280



OPEN KITCHEN 2023

SNOW SKIN MOONCAKE

Mid-autumn Open Kitchen 2023 is back for another year! We've opened up our Star Vista Kitchen Pod and Northshore Baking Studio for this awaited activity.

Learn, Bond, and have Fun making Snow Skin Mooncakes! We've got the perfect activity to bond with the family this mid-autumn season!

OPEN KITCHEN SCHEDULES

RedMan Baking Studio
@ The Star Vista

RedMan Baking Studio
@ Northshore Plaza I



Snow Skin Mooncake
Open Kitchen 2023

23 & 24 Sep

\$ 15



Snow Skin Mooncake
Open Kitchen 2023

23 & 24 Sep

\$ 15





Chef **ANNA**

Well known for her bubbly and approachable personality as she brings life to her baking classes. Having a humble start as a home baker, Anna has since spent over 15 years baking and conducting baking workshops for her customers. One of her most noteworthy industry experiences includes the head of research & development role at Awfully Chocolate and collaboration work with several major brands. As an ex-teacher from ministry of education and an ACTA certified instructor, she loves to share the joy and skill of baking with learners of all levels: "Give a man a fish and you feed him for a day; teach a man to fish and you feed him for a lifetime!"

AUGUST CLASSES

RedMan Baking Studio @ The Star Vista



Traditional Mooncake and Shanghai Mooncake

3, 10, 12, 15 & 25 Aug



\$ 138



Pie Fundamentals : Farmers Market Pies

16 & 17 Aug



\$ 270



Art of Bread Making - Sourdough

19 & 20 Aug



\$ 250



Art of Bread Making - Sourdough

23 & 24 Aug

\$ 250



Pie Fundamentals : Farmers Market Pies

26 & 27 Aug

\$ 270



Modern Classic Chiffons (Free Chiffon Tin)

29 Aug

\$ 178



Art of Bread Making - Sourdough

30 & 31 Aug

\$ 250



SEPTEMBER CLASSES

RedMan Baking Studio @ The Star Vista



Hand-made Fruit Tarts

1 & 19 Sep

\$ 70



Fresh Fruit Hojicha Bundt Cake

1 & 19 Sep

\$ 70



Traditional Mooncake and Shanghai Mooncake

3 & 15 Sep

\$ 138



Egg Brulee Tart

21 Sep

\$ 70



Art of Bread Making - Sourdough

22 & 23 Sep

\$ 250



RedMan Baking Studio @ Northshore Plaza I



Traditional Mooncake and Shanghai Mooncake

8 & 12 Sep



\$ 138



Art of Bread Making - Sourdough

9 & 10 Sep



\$ 250



Pie Fundamentals : Farmers Market Pies

14 & 15 Sep



\$ 270



Dark Chocolate Cake

28 Sep



\$ 178



Strawberry Shortcake

28 Sep



\$ 188



Modern Classic Chiffons (Free Chiffon Tin)

29 Sep



\$ 178



Fresh Fruit Hojicha Bundt Cake

30 Sep



\$ 70



Hand-made Fruit Tarts

30 to 1 oct Sep



\$ 70



Chef ALICE

Alice, Founder and creative director of The Cake Dresser. Started her journey with cakes and fondant modelling 12 years ago purely out of fun. Love how each piece of crafted figurine can lit up someone's face & create many years of sweet memories. She hopes to offer aspiring bakers a platform to explore, create and enjoy this joy of hers. Fondant decorating is not as challenging as it seems. You don't have to be artistic or possess special talents. It's a skill and can be acquired if you are willing to try.



SEPTEMBER CLASSES

RedMan Baking Studio
@ Serangoon



Unicorn Boba ^^

3 Sep

\$ 98



Hamburger ^^

10 Sep

\$ 98



Fondant Decor Cake:
Safari

28 Sep

\$ 230



^^ Classes are suitable for children of 7 years and above



Chef **PAULINE**

Pauline is a well-taught baker with over 40 years of experience in baking and flower piping techniques. Baking was her meditation; making it beautiful was her art. Pauline aims to spread her passion and joy for baking to every student in her baking class – creating a fun and fulfilling baking experience in her baking class.

AUGUST CLASSES

RedMan Baking Studio
@ Northshore Plaza I



Daisy Blossom Chocolate Sculpture

20 Aug

\$ 190



SEPTEMBER CLASSES

RedMan Baking Studio
@ Northshore Plaza I



Garden of Rose Chocolate Sculpture

24 Sep

\$ 190



Chef HONG POH

Hong Poh, a graduate with a Diploma in Pastry and Baking from SHATEC, began his career in luxurious 5-star hotels, mastering the art of fine pastry production. With over 10 years of experience in commercial kitchens, he is passionate about pastry and chocolates. Recently, he transitioned into a chef instructor role and aims to share his expertise and help students enhance their skills and knowledge through baking classes at RedMan Baking Studio.



AUGUST CLASSES

RedMan Baking Studio @ Northshore Plaza I



**Classic Chocolate Truffles
and Bon Bon**

11 Aug

\$ 108



**Tropical Fruity Chocolate
Bar**

28 Aug

\$ 148



SEPTEMBER CLASSES

RedMan Baking Studio @ Northshore Plaza I



**Classic Chocolate Truffles
and Bon Bon**

16 Sep

\$ 108



**Tropical Fruity Chocolate
Bar**

25 Sep

\$ 148





Chef SI MIN

Simin discovered her passion for creative steamed buns by chance and spent months perfecting the recipe. Her smooth and fluffy buns have brought her immense joy, and she aims to share this happiness with her students and customers. Additionally, she is a double Gold Award Winner in prestigious international chef competitions and is known for creating a fun and enjoyable learning experience in her baking classes.

AUGUST CLASSES

RedMan Baking Studio
@ Northshore Plaza I



Basics of Character Steamed Mantou Buns

12 to 13 Aug



\$ 388

SEPTEMBER CLASSES

RedMan Baking Studio
@ Northshore Plaza I



Basics of Character Steamed Mantou Buns

21 & 22 Sep



\$ 388



Chef **PATRICK**

Chef Patrick is a veteran in the area of cakes, bread, and pastries. He helmed the fort as a pastry chef in the hotel industry for over 15 years. He travels often to Cambodia and the Philippines to conduct demos and training for the RedMan brand. Amidst his busy schedule, he continued to impart his wealth of knowledge and love for the trade to his students at Phoon Huat for more than 20 years and still loved what he does.



AUGUST CLASSES

RedMan Baking Studio
@ Sims Lane



**Art of Bread Making -
Sourdough**

12 & 13 Aug

\$ 250



SEPTEMBER CLASSES

RedMan Baking Studio
@ Sims Lane



**Art of Bread Making -
Poolish Dough**

2 & 9 Sep

\$ 220





Chef **BETTY**

After her company's acquisition and relocation to Netherlands, Betty chose to become a stay-at-home mom to prioritize her family. Her passion for baking led her to discover the world of royal icing decorating, which sparked her love for cookie decorating. Inspired by her sister, she founded Mixnbake.co, an online Instagram cookie shop. With her family's support, Betty turned her hobby into a business, aiming to touch people's lives with her beautiful creations and share the art of cookie decorating with others.

SEPTEMBER CLASSES

RedMan Baking Studio
@ The Star Vista



Let's Make Popsicles! ^

2,3,7,8 & 9 Sep

\$ 250



^ Classes are suitable for children of 5 years and above

Wilton Course 1

Building Buttercream

Building Buttercream Skills, this is a course for beginners who are keen to embark on cake and cupcake decorating projects. After completing Course 1, you will be able to apply all the new techniques learnt to showcase your new creations.

Wilton Course 2

Royal Icing Essentials

You'll learn core techniques to make a wide variety of flowers. Throughout this course, the medium that will be taught will be royal icing. This ideal medium allows us to create decorations in advance. You'll also learn how to design a professional-looking cake, from selecting the colours to arranging your flowers.

Wilton Course 3

Gum Paste And Fondant

Learn how to handle gum paste and fondant in this course and create shapes, borders and flowers. You will also be able to use fondant to cover a cake and make use of all the techniques taught in class to add onto your current project.

Wilton Project Course

Advanced Wired Gum Paste Flowers

Expansion of knowledge on gum paste flowers with wires attached. Learn to create beautiful, life-like flowers.



SCAN ME FOR
MORE WILTON
COURSES



Our Wilton Method Certified Instructors

Chef Sandy



Sandy, an enthusiastic baker since her youth, satisfies her own cake and pastry cravings. She continuously expands her baking and cake decorating skills through courses and workshops, both locally and internationally. Her creations are adored by family, friends, and others. Sandy has been a Wilton Method Instructor since 2007, teaching Wilton Courses at authorized centers and conducting baking and cake decorating workshops.

Chef Sonya



from a Eurasian background, has a lifelong exposure to cooking and baking. She learned the joy baking brings from her Grand-aunty's beautiful wedding cakes. With a professional background in Singapore Airlines and international hotels, Sonya pursued early childhood studies in Sydney. She became a qualified Wilton instructor with a diploma in PME cake decorating. Completing her Wilton Instructor Certificate allows her to teach and share her knowledge. Sonya conducts demonstration baking and training classes, bakes for charities and friends, and enjoys creating elaborate birthday cakes with characters from cartoons, movies, and mythology.

Chef Rapika



Founder of the leading Halal wedding cake brand, Blush Artisan Cakes. She started her baking journey straight after O'Levels, pursuing a diploma in Baking & Culinary Science at Temasek Polytechnic. After graduating, she decided to pursue the in-depth world of cake decorating and work for a cake decorating academy for 2 years before starting her own brand of wedding cakes for the next 5 years, incorporating her style at the same time. She hopes to inspire budding artist to pursue their dreams at the same time providing guidance and imparting as much skills and knowledge for their cake decorating journey.

Chef Allyson



Passion for baking began in her childhood when she learned from her mother. She inherited her mother's recipe for the sugee cake, a traditional Eurasian dessert, which became her signature cake. Allyson's love for cake decoration transformed them into vibrant and artistic creations. With over 10 years of experience, she continues to enhance her skills by attending courses like Planet Cakes of Australia and staying updated with market trends through cookbooks and social media.

Chef Stephanie



Childhood memories of teatime treats at the original Polar Cafe on High Street left a lasting impression on her. The enticing aroma of pastries and the mesmerizing skill of the staff in decorating cakes captivated her. Stephanie has a deep love for desserts, especially old-school treats and decorated cakes. Since 2010, she has been teaching Wilton and trained as a PME UK Cake Decorating Instructor. Stephanie believes that anyone can transform a simple cake into a stunning masterpiece with proper guidance. She considers the ability to teach and share her knowledge as a gift and a blessing, which is why she thoroughly enjoys teaching.

Our 5 Baking Studio Locations

At RedMan Baking Studio, our Chefs are constantly coming up with new and creative ways to delight our Baking Studio customers. All recipes are developed in-house and come from the many years of experience that our In House Chefs have under their belts. You'll often find that our recipes are unparalleled in their uniqueness and incorporate flavours and techniques from many different cultures. Each class is conducted with passion and our Chefs take the time to make sure everyone learns and brings home a delicious creation!



**RedMan Baking Studio @
Downtown East**

1 Pasir Ris Close
#01-101, S519599



**RedMan Baking Studio @
Northshore Plaza I**

407 Northshore Dr
#02-23, S820407



**RedMan Baking Studio @
Serangoon**

204 Serangoon Central
#01-108, S550204



**RedMan Baking Studio @
Sims Lane**

1 Sims Lane
#01-10/11, S387355



**RedMan Baking Studio @
The Star Vista**

1 Vista Exchange Green
#B1-14/15, S138617



phoonhuat



@phoonhuat



Phoon Huat Pte Ltd



Phoon Huat



RedMan Baking Studio