



# ***Special Ramen Noodle Event***

***June 12<sup>th</sup> – 14<sup>th</sup> 2017***

***Paris, France***

***Jointly organized by The Sushi School and***

***YAMATO***

# 3-hour ramen noodle class in Paris, France

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 tasted. We can also do dumpling skins, and other types of noodles on demand. Please let us know your requests.

## June 12<sup>th</sup> and 14<sup>th</sup>

1<sup>st</sup> class

\*All classes are conducted in English.

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, LM10062ICE)

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

13:45 – FAQ session

(\*Schedules may be subject to change)

2<sup>nd</sup> class

Starts from 14:00 and ends around 17:00

(same contents as 1<sup>st</sup> class)

Please choose from the following slots to attend.

(We stop accepting applications once the space runs out)

Jun. 12<sup>th</sup> A: 10:00-13:00, B: 14:00-17:00

Jun. 14<sup>th</sup> A: 10:00-13:00, B: 14:00-17:00

Attendance: FREE, but limited space available\*





# 1-day Special Ramen class

Attendance fee: EUR60 / person  
Limited space available

Jun. 13<sup>th</sup> (Tues.)

*\*All classes are conducted in English.*

In one day, you can learn the basics of ramen. Components of ramen soup, conditions for making good ramen soup, how the variety of ramen noodles are freshly made from scratch, etc.



*10:00 – Greetings/orientation*

*10:15 – Ramen Seminar (history of ramen, structure of ramen dish, soups, how ramen is different from other noodle types, floor plan, and more)*

*12:15 – Lunch break*

*13:00 – Lecture on noodle making theory/ingredients*

*13:45 – Noodle making workshop (using a noodle machine, LM10062ICE)*

*(different, basic types of ramen noodles, gyoza/dumpling skins)*

*15:45 – Sampling of freshly made noodles*

*16:45 – FAQ session*

*17:00 – End*

*(\*Schedules may be subject to change)*



# What you can expect to get from the Special Ramen Event

- ◆ 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

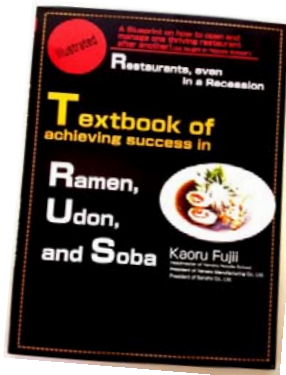


## Richmen Series/ noodle machine – LM10062ICE (CE certified)

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**  
EUR20

### Ultimate Ramen Science-based innovative noodle making technologies



"Ultimate Ramen - Science based innovative noodle making technologies"  
EUR38

### Secrets of Ramen Soup

How Ramen soup is made, Yamato way.



"Nobody wants to share... Book of secrets on **Ramen Soup by Yamato Method**"  
EUR285

Go to [www.yamatonoodle.com](http://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](mailto:e-info@ymcnoodle.com)

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

1. Date of your participation\*: Jun. 12<sup>th</sup> (A,B), 13<sup>th</sup>, or 14<sup>th</sup> (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:

**Free** of charge for the classes on 12<sup>th</sup> and 14<sup>th</sup>.

**EUR60** / person for the class on 13<sup>th</sup>.

Send your information to each item in the form (following) via email,

[e-info@ymcnoodle.com](mailto:e-info@ymcnoodle.com) or  
[miiyamato@gmail.com](mailto: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**

**Ecole Francaise de Pizzaiolo**

**28 Rue Sauffroy 75017 Paris France**

**For direction: <https://goo.gl/maps/aF1n6c2XsTn>**

**Click to register:**  
<https://goo.gl/BALHJv>

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