

Japanese Home Cooking Class by Uncle Kagawa Part.3

Japanese Seafood Fried Noodles

-Yakisoba 海鮮焼きそば-

▲ This class will be conducted in English. We use alcohol for this cooking.

Learn how to make Japanese Seafood Fried Noodles, a popular Japanese street food at school events, festivals, snack shops, etc. This time, you will also learn how to handle fresh shrimp and squid.

Most of the ingredients for this class are available from local market.

Date & Time: 30th November (Wed) 10:00~12:30

* Must be at cooking room before 9:50.

Venue: Cooking room (2F)

Fee: RM 42.40 (RM40+SST6%) material cost included

- * Submit the application form with the class fee at JCKL counter.
- * not refundable.

Qualification: JCKL Members (15 years old and above)

- * We use a gas stove, so please refrain from bringing children.

Capacity: 10 persons

- * Please note that classes will not be held with less than 5 persons.

What to bring: apron, disposable gloves, hand towel, dishcloth (1-2 pieces), pen, transparent folder, several containers (For those who want to take it home.)

Teacher: Mr. Kagawa-Experienced working Japanese cook in Canada, USA, and Japan.



Yakisoba (Image)



Close Application: 28th Nov. 2022 (Mon)

- We accept applications on a first-come-first-served.
- We will close application as soon as we reached the capacity.
- Applications by phone or email will not be entertained.
- Please work together with other preparations and cleaning up during the class.
- For details, please contact Ms. Okumoto at JCKL office.

TEL: 03-2274-2274 or Email: okumoto@jckl.org.my

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Application form for Japanese Home Cooking Class by Uncle Kagawa Part.3

Name: _____ M'ship No: _____

Mobile No: _____ Email: _____

• If you cannot attend class, please inform JCKL by 10 am of the cooking class day.
Office Ms. Okumoto TEL: 03-2274-2274 or Email: okumoto@jckl.org.my