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FOR IMMEDIATE RELEASE

Nurture Young Masterchefs with Audra Morrice and ToTT

*Get kids in the kitchen early with a fun and challenging class by
popular Masterchef Australia 2012 finalist*

Singapore, May 2014 – Masterchef Australia 2012 finalist Audra Morrice and kitchen wonderland Tools of the Trade (ToTT) jointly present “Learn to be a Masterchef with Audra Morrice” a hands-on cooking class for young aspiring chefs between the ages of 8 to 15. Young participants will learn how to make their own pasta, meatballs and a tasty tomato sauce from scratch, ‘Masterchef’ style!

A cook and a mother, Audra Morrice is best known as the finalist in MasterChef Australia 2012 who produced some of the most consistent and amazing dishes on the show. Acknowledged for both her abilities to cook and bake, she was a crowd favourite in this series of Masterchef Australia.

On 28th June, for one afternoon only, young participants will master the art of creating their own pasta and meatballs from scratch in a fun and challenging hands-on cooking environment. Under the personal guidance of Audra, participants will learn how to create different types of hand made pasta starting with a basic dough, delicious spicy meatballs full of herbs and spices and a rich tomato sauce to complete the dish.

Apart from preparing the dish, Audra will also impart valuable lessons in the kitchen such as the basics of cooking, the value of good ingredients, how to



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maximise flavours in the simplest of dishes and basic knife skills to introduce good and safe habits in the kitchen to children at a tender age.

“Learn to be a Masterchef with Audra Morrice” will take place on Saturday, 28th June, between 3 to 5pm. Registration is now open online at www.ToTTStore.com. Priced at \$68 per child; ToTT members enjoy 10% discount. Participation is limited to the first 24 applicants and for children between the ages of 8 to 15 only.

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About Tools of The Trade (ToTT)

A “National Winner” at the 2012-2013 Global Innovation Award (gia) in Chicago, ToTT Store is the largest kitchenware and tableware retail store in Asia. Aspiring to be a one-stop culinary haven for anyone who cooks, bakes or hosts, ToTT Store at 36,000 square feet comprises of a bistro, a gourmet produce section, a cookbook area, a children’s corner, a DIY baking counter and a retail section that carries exclusive cooking, baking and hosting-related merchandise such as the Jamie Oliver range, Epicurean, Sous Vide Supreme and NordicWare.

ToTT Store also offers culinary, baking and hosting classes at their two on-premise cooking studios – one a 64- seater demo studio and the other a 12 counter hands-on studio - can be used to conduct private classes as well as for corporate and team-building activities. ToTT's online store, www.ToTTStore.com provides a complete online store experience for fans of the kitchen wonderland with over 1,500 products catalogued, exclusive deals and delivery for ease of shopping.

ToTT Store is located at:

896 Dunearn Road, #01-01A, Sime Darby Centre, Singapore 589472

T: (65) 6219 7077 W: www.ToTTstore.com FB: www.facebook.com/ToTTStore

Store Operating Hours:

Mon - Thu: 11.00am - 8.00pm ; Fri: 11.00am- 9.00pm ; Sat, Sun & PH: 10.00am – 9.00pm

Bistro Operating Hours:

Mon - Thu: 10.30am – 7.30pm ; Fri: 10.30 – 8.30pm ; Sat, Sun & PH: 9.30am – 8.30 pm