



COOK • BAKE • HOST

FOR IMMEDIATE RELEASE

**The ToTT Cooking School –
A Playground within a Kitchen Wonderland**

(Singapore – 24 Sept 2010) ToTT Store (short for Tools of the Trade) is the first retail store of its kind in Asia. A kitchen wonderland that is full of cooking, baking and hosting products and services, ToTT has all anyone would ever want and need in their kitchen. Besides integrating a bistro, cookbook section, a Bake & Go corner and a retail store within an awe-inspiring 36,000 square feet space, ToTT has taken one step further to truly become a one-stop culinary destination by offering cooking classes in their two state-of-the-art cooking studios with home appliances from Gaggenau and Bosch.

With ToTT the brainchild of Sia Huat, South East Asia's leading distributor of quality foodservice products, it would be hard-pressed for these studios to be any less than one of the best equipped cooking studios in the region. Each studio is furnished with cookware from de Buyer, Lacor and Staub; kitchen utensils from Cooper-Atkins, Epicurean, Giesser, Jamie Oliver and Zyliss; chef apparel from Chef Revival; and tableware from Legle and Chef & Sommelier. The 64-seater demonstration studio has televisions and cameras placed above the front counters, allowing participants to get up close. For a fully immersed and intimate learning experience, guests are encouraged to sign up for cooking classes in the 12-counter hands-on studio. Hero products exclusive to ToTT will also be showcased in some of these classes, creating the perfect opportunity to find out what the Jamie Oliver Flavour Shakers feel like or how a Sousvide Supreme works, before purchase.

The variety of classes that ToTT has lined up is nothing short of amazing. With all knowledge levels catered for, customers will have enjoyable and fulfilling experiences learning from a specially curated list of chefs. Some of the chefs that have confirmed their involvement are Chef Milind Sovani (The Song of India), who will be teaching Healthy Indian Cooking; Chef Janice Wong (2am:dessertbar), who will be teaching Sous Vide Sweets and Chef Damian D'Silva (The Soul Kitchen by Big D), who will be teaching Hearty and Spicy Eurasian Cooking.

The cooking studios can also be rented out for corporate team building exercises and for private events such as a private chef table. The flexibility of the space allows the studios to open out creating a single space suitable for large groups of people or could be sectioned off to create a more intimate and relaxed session between friends and family.

With these two cooking studios on-premise, ToTT further cements itself as a lifestyle destination where customers can spend the whole day browsing through the store, stopping by the Bake and Go corner with their kids and then sign up for a cooking class or two. Classes begin on October 16 and to be the first to experience these classes on offer, book online by visiting www.ToTTstore.com or by visiting the store itself located at Sime Darby Centre. Prices range from S\$38-\$138.

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About ToTT Store

ToTT Store is the largest kitchenware and tableware retail store in Asia. Aspiring to be one-stop culinary haven for anyone who cooks, bakes or hosts, ToTT stands at 36,000 square feet and comprises of a bistro, a gourmet produce section, a cookbook area, a children's corner, a DIY baking counter and a retail sector that carries exclusive cooking, baking and hosting-related merchandises such as the Jamie Oliver range, Epicurean, SousVide Supreme and NordicWare.

ToTT also offers culinary, baking and hosting classes at their two on-premise cooking studio with appliances from Gaggenau and Bosch – 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 teambuilding activities. ToTT is located at:

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