



COOK • BAKE • HOST

FOR IMMEDIATE RELEASE

The Perfect Cooking School for a Fun and Unique Event

Singapore, 25 April 2011 – Premier culinary destination Tools of The Trade (ToTT) now offers its customers an added advantage. Besides its top of the range kitchenware store, bistro and fine food retail store Toque, it boasts a highly successful ToTT Cooking School that is open to private events with catering options. Backed by the passion that cooking brings people together, ToTT is taking this step to further capitalize on its cooking studios and culinary events expertise to provide the perfect option for parties and team-building activities.

ToTT Cooking School is part of the 36,000-square feet ToTT premises. Made up of a 64-seater demo kitchen and an adjacent 12-counter hands-on studio, ToTT Cooking School is fully equipped with some of the world's best kitchenware from sponsors such as Bosch, Gaggenau, De Buyer cookware, Epicurean cutting boards, Giesser knives and Jamie Oliver Kitchen Utensils. The 64-seater demo studio is further furnished with two 55" TVs showing six views of the instructor's table from two cameras, a hands-free microphone, DVD player, PC cable and sound system.

ToTT guest chefs and instructors can also be hired to conduct a cooking class for your event, for just a modest additional fee. Ingredients and equipment are provided so all your guests need to think about is how good their dishes will taste. There's no need to worry about planning the meal, shopping for ingredients or doing the washing up afterwards! You can also choose to supplement your event with additional dishes from our catering menu created by Head Chef Xu Tianmu, star protégé of Chef Sam Leong. Some of the events ToTT have helped to organize include team building culinary sessions, catering for corporate training in our studio, children's birthday parties and hen parties.

As a natural extension of a cooking session, guests are free to check out the rest of ToTT. All kitchen tools and utensils in the cooking studio are available for purchase at the ToTT Store while premium cooking ingredients, such Australian Wagyu Beef, can be purchased at the well stocked fine food store Toque, created by Euraco Fine Foods.

"The ToTT Store was created to bring an integrated specialty retail concept to Singapore. And the ToTT team also wishes to see our customers have great experiences with their friends and family," says Grace Tan, Marketing Manager of ToTT. "With private events at the ToTT Cooking School, we complete this one-stop culinary experience."

Venue rental is \$1,200 from Monday to Thursday and \$1,500 from Friday to Sunday and public holidays. These rental rates are for three-hour blocks and includes a culinary assistant, complimentary ToTT aprons, and complimentary coffee and tea. Visit http://tottstore.com/private_events.html or email us at cookbakehost@tottstore.com to customize your event today!

Note to Editor: Toque, the fine food retail store, is part of the integrated ToTT Store concept and is located within ToTT's premises.



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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 at 36,000 square feet and comprises of a bistro, a fine food store, 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 kitchen utensils, 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 corporate and teambuilding activities. ToTT is located at:

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