



COOK • BAKE • HOST

FOR IMMEDIATE RELEASE

### **The Family That Cooks Together Stays Together**

*A whole list of fun filled cooking activities for the whole family awaits you at ToTT*

**Singapore, 3 February 2012** – Spanning over 36,000 square feet and centrally located along Dunearn Road, ToTT—short for Tools of the Trade—is more than just a kitchen wonderland for adults and culinary enthusiasts. Designed with the family in mind, ToTT has all the right elements that make it an ideal place for the family to spend time together. Complete with a Lil’ ToTT play area, a Bake&Go corner, and a cooking school that conducts cooking classes suited to participants of all ages; shoppers and their families are bound to have a great time every day at ToTT.

“Parents are growing more conscious of the importance of their children’s overall, rather than just educational development,” said Grace Tan, Marketing Manager, ToTT. “At ToTT, we emphasise character building through fun-filled activities such as baking and cooking. We provide a wholesome learning experience which encourages kids to acquire important life skills under the guidance of their parents.”

Families with older children can unleash their inner Junior Masterchef by signing up for hands-on cooking classes with top culinary experts including chef and cookbook author Vivian Pei, Malcolm Lee of Candlenut Kitchen, Chef Eric Low from Singapore Chefs Association, and Ernst Huber from Huber’s Butchery. Cooking class participants have the opportunity to master a variety of cooking styles and techniques ranging from 20-minute cupcakes to handmade pasta. All classes take place in the state of the art, hands-on kitchen at ToTT’s cooking studio. To address the needs of younger participants, the individual workstations even have a discreet built-in step that ensures that they will be able to comfortably reach the countertop.

Families with younger kids can bake together at the Bake&Go area where customers are able to personally create handmade cookies in less than 30 minutes using ready-made dough available at just \$12.85 per batch. Each batch of cookie dough makes around 30 cookies. Children are encouraged to exercise their creativity by mixing a variety of toppings, such as macadamia nuts and raisins, into the dough and shaping them into their very own creations at any of the six brightly coloured stations.

In addition, the ToTT Bistro provides an exciting and tasty menu that will delight both the young and old with familiar favourites such as chicken wings and pasta as well as ToTT’s signature *chempedak tempura*. Highlights of the all-day breakfast menu available on weekends and public holidays include the hearty *ToTT value set* with eggs, baked beans, toast, sautéed mushrooms and a choice of either bacon, ham or sausages and the child-friendly *animal farm pancakes*.



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More treats for the little ones await them at the 'Lil' ToTT' play area conveniently located next to the bistro. Rides and playground facilities keep them entertained while their parents tuck into breakfast.

The ToTT store is open from Mondays to Fridays from 11am to 9pm and from 10am to 9pm on Saturdays, Sundays and Public Holidays. For full information on the ToTT store or to sign up for the cooking classes, please log on to [www.tottstore.com](http://www.tottstore.com) or call 62197077.



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## Images



Bake delicious cookies with the whole family at ToTT's Bake & Go corner



## Unleash their inner Junior Masterchefs with ToTT's cooking classes



Enjoy ToTT bistro's signature dishes such as *Animal Farm Pancakes* and *Chempedak Tempura*



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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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