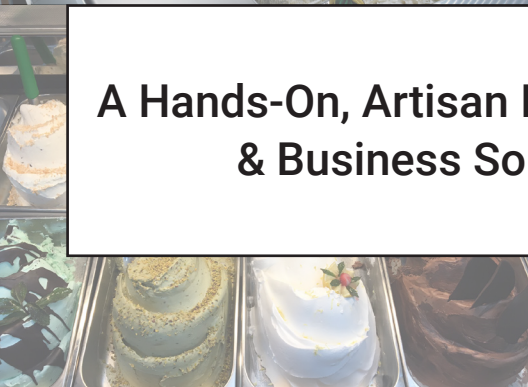


Learn From The Pros

AG ADVANCED GOURMET
EQUIPMENT & DESIGN



A Hands-On, Artisan Ice Cream Production & Business Solutions Course



Who Should Attend?

Anyone looking to start an ice cream business or add frozen desserts to their menu.



What Will You Learn?

Widest Range of Options For Producing
The Highest Quality Ice Cream, Sherbet
and Frozen Desserts

Basic Recipe Development Techniques
For Making **YOUR** Signature Desserts

How To Make Ice Cream Cakes,
Pies, Sandwiches, Novelties & Popsicles

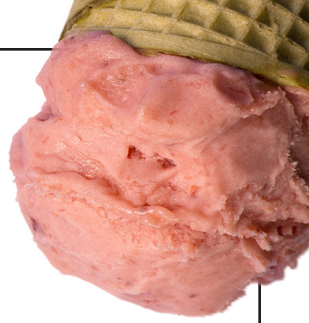
Produce Your Own Waffle Cones,
Sundaes, Milkshakes, Banana Splits &
Valuable Menu Idea

Non-Dairy Frozen Dessert Ideas

Science of Freezing - The Science
Behind Temperature Controls
Throughout the Process

Concept & Store Design Essentials

Key Data Development Information To
Build Your Business Plan For Success



Tuition

\$750 for 2-Day Seminar
December 3 - 4, 2018

\$500 Rebate Coupon — Non Transferrable
Good For One Year To Attendee Only
Redeemable for any purchase exceeding \$2,000

\$500 Credit To Anyone Who Has Attended Other
Seminars Within The Last Year.

Call 336.856.2919 or
e-mail sales@advancedgourmet.com to enroll.



AG ADVANCED GOURMET
EQUIPMENT & DESIGN

555 Birch Creek Rd. McLeansville, NC 27301

P: 336.856.2919 F: 336.217.8838

sales@advancedgourmet.com

www.advancedgourmet.com