

# Course catalogue

Hands-on training in Saundersfoot, Wales – accommodation included

Course	Investment	Duration	Highlights
<b>Bánh mì</b> Vietnamese baguette	<b>£5,000</b>	3 days	8 protein fillings, 5 sauces, pickles, operations. Award-winning recipes from London and Manchester shops.
<b>Trà sữa</b> Bubble tea and drinks	<b>£2,500</b>	2 days	30+ drinks, milk teas, matcha, fruit teas, milkshakes. Homemade toppings and cheese foam.
<b>Phở</b> Vietnamese noodle soup	<b>£2,000</b>	2 days	Broth mastery, traditional protein cuts, accompaniments, batch production and service flow.
<b>Bún bò Huế</b> Spicy beef noodle soup	<b>£2,000</b>	2 days	Lemongrass broth, signature sate paste, chilli oil, authentic Huế techniques.
<b>Bánh bao</b> Vietnamese steamed buns	<b>£1,000</b>	2 days	Premium dough recipe (£200k development). Commands £5-6 per bun vs £3 standard.

## All courses include

- Accommodation in Saundersfoot, Wales
- All ingredients and equipment
- Full recipe documentation
- Video recording permitted
- Supplier and equipment guidance
- Post-course support via phone and video call

## Schedule

9am to 5pm daily with lunch break. Intensive, hands-on instruction covering theory and practical application.

## Requirements

No prior experience required. Minimum age 15. Courses run on demand – contact to arrange dates.

## Group rates

- 2 attendees: 10% discount
- 3+ attendees: 15-20% discount

## Guarantee

Full refund if results do not meet expectations. Recipes proven across thousands of customers.

### Contact

info@bonucakes.com  
+44 7491 027943

### Location

2 Brewery Terrace  
Saundersfoot SA69 9HG

### Instructor

Direct instruction from the founder. One-to-one guidance throughout.