



Chef Dylan

Dylan Ooi, a celebrated gelato specialist, began his journey in 2007 and founded "Chocolato" and later "Gelato," a successful gelato chain in Singapore. His talent earned global recognition, including competing in the Gelato World Cup and winning awards at the World Gourmet Summit. A pioneer in Asia's gelato scene, Dylan now mentors aspiring gelato makers, organizes the Asian Gelato Cup, and continues to innovate as a certified international judge.



About Us

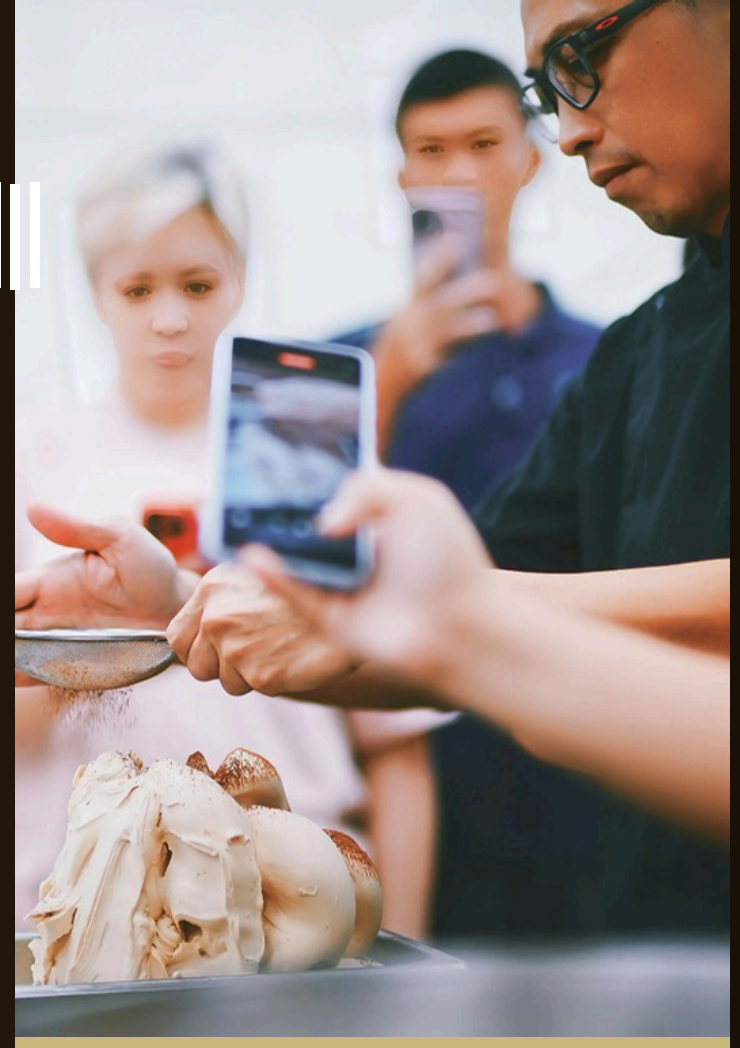
Gelato Master, a leading Asia-Pacific gelato expert, offers master classes and consulting, providing hands-on training in advanced techniques and recipes to help artisans and businesses refine their craft and optimize production.

We also offers tailored consulting on quality control, brand development, and market expansion, leveraging expert guidance to help clients overcome challenges and drive sustainable growth in the gelato industry.

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JOIN OUR
**ADVANCE
MASTER CLASS**

With Chef Dylan



Why You Choose Us?

our Advanced Master Class, led by Asia's top experts with decades of hands-on experience in recipe creation, retail setup, and central kitchen operations.

Whether you're starting out or scaling up, our proven techniques and personalized guidance will help you create exceptional gelato and build a thriving business!

- ✓ 12 Major Recipe Categories
- ✓ Business Risk Analysis
- ✓ B2B and B2C Setup & Supply
- ✓ 6 Months After Class Support



Course Details



Day1

- History of Gelato
- Gelato equipments
- Raw materials selection
- Gelato, Sorbet, Sherbet
- Sorbet ingredients & functions
- 4 major Sorbet categories
- Sorbet sweetness & AFP calculation
- Create your own recipe
- Taste and improve recipe

Day 2

- Retail market analysis
- Brand positioning
- Outlet design
- Single and chain store
- Gelato ingredients & functions
- Emulsifier & stabiliser
- 4 major Gelato categories
- Gelato sweetness & AFP calculation
- Create your own recipe
- Taste and improve recipe

Day 3

- Industrial & artisanal Gelato
- ISO22000 kitchen
- Controlling shelf life
- B2B supply and market trend
- Sherbet ingredients & functions
- 4 major Sherbet categories
- Sherbet sweetness & AFP calculation
- Create your own recipe
- Taste and improve recipe

Day 4

- Creativity in Gelato
- Making trendy Gelato popsicles
- Gelato cake
- Common problems and solutions
- Q&A session
- Certificate presentation