



THE
FRENCH PASTRY
SCHOOL
City Colleges of Chicago

FOR IMMEDIATE RELEASE

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**THE FRENCH PASTRY SCHOOL AT CITY COLLEGES OF CHICAGO ANNOUNCES NEW
CONTINUING EDUCATION SCHEDULE**

Classes for Pastry Professionals and Food Enthusiasts Released for 2010

Chicago, Illinois (December 16, 2009) - The French Pastry School at City Colleges of Chicago is pleased to announce the new schedule of Continuing Education courses for 2010. These short-term, hands-on, intensive classes are geared toward pastry professionals with all levels of experience, as well as food enthusiasts or amateur bakers with little or no professional experience in pastry.

The Continuing Education program offers classes, three to five days in length, for all levels, whether students are just beginning their pastry education with a class such as the five-day Pastry Camp, or whether they have been working in the industry for years. The classes are taught by The French Pastry School's award-winning Chef Instructors, and visiting master chefs who travel to Chicago from as far away as France or Belgium to teach these courses.

The students of The French Pastry School's Continuing Education classes also travel from afar to take the courses, whether they are professional pastry chefs or beginning bakers. Professionals enroll in the courses to expand their knowledge of a particular topic and to learn from a world-renowned master in that particular field. Amateur bakers take the "food enthusiast" level courses to gain new recipes, hands-on practice, a theoretical understanding of pastry, and to have fun. Many of The French Pastry School's full-time students begin their pastry education with a Continuing Education class.

One of the most important elements that draws all students to the Continuing Education courses, as well as the full-time programs, is the quality of instruction. "I think the thing that is so amazing about this school is the team work; it's like a family. I think that everybody is on the same level of understanding of what has to happen," said Chef Nicholas Lodge, Master Cake Artist. "Every [Chef Instructor at The French Pastry School] is also a born teacher. I feel very connected and privileged to be part of the school because that's also my philosophy. The most important part of this [industry] is being able to pass on to people in a way that they can understand and appreciate."

Subjects taught in the Continuing Education courses will include a wide variety for all levels, such as cakes, chocolate candies, breads, petits fours, French entremets, ice cream and sorbet,

cake decorating techniques, and more. Some new offerings this year include the All Bread Pastry Camp, in addition to the returning Chocolate Pastry Camp, and the original Pastry Camp which teaches a little of all those subjects. Some returning Master Pastry Chefs will be Nicholas Lodge, Jean-Pierre Wybauw, and Pierre Zimmermann, as well as new masters to the school like Chef David Wesmael, M.O.F.

"We are very happy to offer so many different types of pastry classes to both professionals and food enthusiasts," said Chef Sébastien Canonne, M.O.F., co-founder and Academic Dean of The French Pastry School. "We always see impressive talent come through the school, and it's rewarding to all of us to be able to mold that talent, to guide our students in the craft of pastry, and to help them begin or continue their career in the pastry industry."

Registration for Continuing Education classes is now available online. Details on Continuing Education and all programs can be found at www.frenchpastryschool.com.

About The French Pastry School:

The French Pastry School is a premier international institution of pastry arts education. Superb instruction, superior equipment, and top quality ingredients enable the co-founders and Academic Deans, Chefs Jacquy Pfeiffer, and Sébastien Canonne, M.O.F., to uphold an exceptional educational facility for pastry and baking. The French Pastry School's team of award-winning instructors has grown to a faculty of eleven renowned instructors, including Master Baker Jonathan Dendauw, Pastry World Champion Dimitri Fayard, Bob Hartwig, Pastry World Champion En-Ming Hsu, Joshua Johnson, Chef de Cuisine John Kraus, Laura Ragano, and Master Cake Artists Nicholas Lodge & Mark Seaman.

The French Pastry School offers the rare opportunity for students to learn the art of pastry in an intimate setting, being personally mentored by masters in their field. Students' skills are finely honed through hands-on practice and repeated exposure to the best pastry techniques, tools, and ingredients. Our programs are ideal for anyone from the career changer to the professional to the novice. For more information on The French Pastry School, please visit www.frenchpastryschool.com.

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