



THE
FRENCH PASTRY
SCHOOL
City Colleges of Chicago

FOR IMMEDIATE RELEASE

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STUDENTS OF THE FRENCH PASTRY SCHOOL CONCLUDE THEIR TRAINING Graduates Embark on New Careers in Pastry

Chicago, Illinois (January 14, 2009) – The newest group of graduates of L’Art de la Pâtisserie, The Professional Pastry and Baking 24-week program at The French Pastry School at City Colleges of Chicago celebrated with their chef instructors, friends, family, and fellow pastry trainees on December 18th at The Union League Club of Chicago. All present were honored to have guest speakers, Deidra Lewis, Interim Chancellor of Colleges of Chicago and Carrie Nahabedian, Executive Chef and co-owner of NAHA Restaurant in Chicago speak at the ceremony.

Interim Chancellor Diedra Lewis gave words of encouragement to the students, and offered praise to The French Pastry School. Associated with the City Colleges since 1976, Lewis previously held the role as Executive Vice Chancellor for the City Colleges of Chicago, Associate Vice Chancellor for Academic Support and Student Services, Dean of Continuing Education, and many other significant leadership positions.

Chef Carrie Nahabedian shared her wisdom and advice as a leading national figure in the culinary field. “It’s up to you to preserve the craft [of pastry],” counseled Chef Nahabedian. “Protect everything you have learned; be true to what you have learned, because you learned from the best.” Chef Nahabedian was inducted into the Chicago Chefs Hall of Fame this year and won the James Beard Best Chef Great Lakes award in 2008 for her work with her ten-year old restaurant, NAHA. Recently, Mayor Daley proclaimed September 22, 2009 “Chef Carrie Nahabedian Day in Chicago.”

Following the ceremony, students, staff and guests proceeded to The French Pastry School located on Jackson Boulevard just a few blocks from The Union League Club. All partook in the pastries, breads, plated desserts, candies, and more that represented a culmination of the students’ six months of intensive training.

“We are very proud of our students and all they’ve accomplished this term,” said Co-Founder / Academic Dean for Student Affairs of The French Pastry School at City Colleges of Chicago,



Chef Jacquy Pfeiffer. “Their talents combined with their education, hard work, and commitment will take them wherever they wish to go in this field.”

Many of the recent graduates, most of whom are new to the pastry industry, will stay in Chicago to work in high-end restaurants and pastry kitchens while others will travel across the United States. Some establishments employing The French Pastry School’s alumni include the leading hotels of the world, such as the The Ritz-Carlton, The Peninsula, and Four Seasons Hotels & Resorts; and the best restaurants like Charlie Trotters, and Per Se. Other graduates have plans to open their own businesses.

The French Pastry School welcomed a new group of students to L’Art de la Pâtisserie program on January 4, 2010 when 72 new students began their 24-week pastry endeavor. Scheduled to start in the fall of 2010 is another new full-time program, L’Art du Gâteau, a full-time 16-week program focusing solely on the art of cake. Also offered year-round are three- to five-day Continuing Education classes for pastry professionals and food enthusiasts.

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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