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## **FRENCH PASTRY SCHOOL BRINGS CAKE DECORATING EDUCATION TO INTERNATIONAL AUDIENCE**

**Chef Mark Seaman Teaches Mixed Media Cake Decorating Techniques**

Chicago, Illinois (August 20, 2010) – Sculpted cakes, sparkling sugar flowers, figurines made out of gum paste, buttercream, towering rolled fondant covered cakes... These were a few of the eye-catching edible creations featured at the International Cake Exploration Soci t  (ICES) Annual Convention. ICES held its 35<sup>th</sup> annual convention August 12-15 in San Diego, California where sugar artists, vendors, cake decorators, and cake enthusiasts from around the world met to learn about the art of cake design. Attendees had the opportunity to observe a demonstration by Chef Mark Seaman, Master Cake Artist and Chef Instructor at The French Pastry School at City Colleges of Chicago, who taught the art of mixed mediums in cake decorating.

Chef Seaman taught decorative elements such as gumpaste orchids, pressed sugar leaves, and airbrush techniques. These decorations adorned a multi-tiered cake covered in rolled fondant. “Combining these different mediums in one piece adds a lot of character to a cake,” said Seaman who teaches cake decorating in The French Pastry School’s L’Art du G teau and L’Art de la P tisserie certificate programs. “When creating lifelike replicas in sugar, it’s more realistic to include a variety of colors as well as textures, which mixed mediums allow us to do.”

Founded in 1976 in Monroe, Michigan, today ICES is comprised of more than 4,000 members. They represent nations from every continent including the United States, Canada, Mexico, Japan, India, Costa Rica, England, Iran, Peru, South Africa, France, Germany, China, Nigeria and still others, showing that the interest in cake decorating and design extends across cultures and all over the world. Vendors were present with cake baking and decorating supplies including companies such as PME Arts & Crafts, CK Products, and Demarle.

“ICES creates a forum for anyone who’s interested in cake to come together and learn, to share ideas, and ultimately elevate the art of cake baking and decorating worldwide,” said Anne Kauffmann, Marketing Director at The French Pastry School who also attended the convention. “This is a great opportunity for cake artists to discover all the various possibilities that exist in this art form.”

Kauffmann shared information about educational opportunities at The French Pastry School, such as the new L’Art du G teau – The Professional Cake Decorating and Baking Program beginning August 30, 2010. Chef Seaman as well as Chef Nicholas Lodge, Master Cake Artist who also demonstrated at the ICES convention, will be two of the instructors in this program devoted solely to the art of cake.



Members look forward to next year's convention in Charlotte, North Carolina. More information on the International Cake Exploration Soci t  may be found at [www.ices.org](http://www.ices.org).

***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 S bastien 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 many renowned chefs, including Master Baker Jonathan Dendauw, Pastry World Champion Dimitri Fayard, Della Gossett, Scott Green, Pastry World Champion En-Ming Hsu, Joshua Johnson, Master Cake Artist Nicholas Lodge, Laura Ragano, Kristen Ryan, Master Cake Artist Mark Seaman, and World Baking Champion Pierre Zimmermann.*

*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](http://www.frenchpastryschool.com).*

***About ICES***

*The International Cake Exploration Soci t  (ICES) is an organization comprised of over 4000 sugar artists, cake decorators and vendors from all over the world. Their sugar art masterpieces can be as small as one exquisite gum paste rose or as large as beautiful towering sugar sculptures. Whether you'd like to learn more about the sugar art craft, or if you've been teaching cake decorating for years, ICES has a place just for you. For more information, please visit [www.ices.org](http://www.ices.org).*

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