



THE  
FRENCH PASTRY  
SCHOOL

OF KENNEDY-KING COLLEGE  
AT CITY COLLEGES OF CHICAGO

# VETERANS AND MILITARY SERVICES

We value our Veterans and Military Personnel

## Get started today!

Schedule a one-on-one tour with your personal advisor.

- Meet our chefs, students, and staff
- Tour our state-of-the-art teaching kitchens
- Learn how you can advance your expertise or transition into a new pastry and baking career

Work with your personal advisor to complete an application and to apply for your educational benefits.

- Complete a FAFSA application ([www.fafsa.ed.gov](http://www.fafsa.ed.gov))
- Apply for educational benefits ([www.gibill.va.gov](http://www.gibill.va.gov))
- Apply for IVG/ING grants
- Request copies of your DD214 (if discharged)
- Request official copies of your college/military transcripts



One-on-one support to guide you through the Admissions and Financial Aid process



Assistance with applying for Military and VA benefits



Access to College services including: Disability Access Center, Wellness Center, Advocacy Services, Peer Support, and Career Services

## Financial Assistance

There are many types of financial benefits (e.g., Chapter 30, 31, 32, 33, etc.) for those actively serving in the military, veterans, and their family members. We will help you understand your benefits and qualifications. Contact us at [financialoptions@frenchpastryschool.com](mailto:financialoptions@frenchpastryschool.com)

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# THE FRENCH PASTRY SCHOOL

Teaching the Fine Art of Baking and Pastry

## Full-Time Programs

We offer intensive and exclusive professional programs. Start your baking and pastry career today.

- **Pastry and Baking Program**  
(L'Art de la Pâtisserie)  
24 Weeks, January or July
- **Cake Program**  
(L'Art du Gâteau)  
16 Weeks, January or September
- **Bread Program**  
(L'Art de la Boulangerie)  
10 Weeks, June

## Workshops & Continuing Education

3 to 5-day classes cover baking, decorating, chocolates, confections, and more for the professional and home baker.

- **Food Enthusiasts:** These workshops are perfect for any level. Learn French macarons, artisan breads, beautiful cakes, chocolates, and much more!
- **Professionals:** Learn from M.O.F.'s and World Champions. Master showpieces, chocolates, entremets, breads, and more to increase your professional skills.



### World-class Expertise

Learn from World Pastry Champions, Master Bakers and Cake Artists, and Certified Master Sugar Artists.



### Personalized Guidance

1-to-18 chef-to-student ratio ensures personalized training and mentoring - before, during, and after graduation.



### Exceptional Learning

Hands-on learning of hundreds of recipes and techniques, taught entirely in state-of-the-art kitchens.