

Pastry Seminar 2008

Presented by the



www.pastryprofessionalsmn.com



**March 30 ••• April 1
2008**



Pastry Seminar 2008

The Pastry Professionals Association is proud to provide an educational experience with instructors that are known for their expertise in the field so chefs can receive the additional training they want. Pastry Seminar 2008 will be held Sunday, March 30 through Tuesday, April 1, 8AM to 5 PM at Le Cordon Bleu College of Culinary Arts. Each day's schedule includes two - 4 hour classes with optional evening demonstrations.

Who Should Attend

Professional chefs, owners, and managers from the hospitality industry who work in or have an interest in the areas of desserts, pastries, breads, sugar and chocolate artistry.

Location

Le Cordon Bleu College of Culinary Arts is located at 1315 Mendota Heights Road in Mendota Heights, MN.
(www.twincityculinary.com)

Seminar Courses and Instructors Include:

- *Color & Chocolate* by Susan Notter
- *Flavor Composition of Desserts* by Anil Rohira
- *The Art of Air Brushing while using Casted Molds* by Stephane Treand
- *Creating Unique Confections* by Andrew Shotts
- *Brazilian Recipes & Ingredients* by Flavio Fedrico
- *Creating Desserts for the Buffet Table* by Marshall Rosenthal

Evening Classes (\$40.00 each or included with seminar registration)

- *Business Coaching* by John O'Malley (*Sunday 6:30 pm—9:30 pm*)
- *Setting a Beautiful Dessert Buffet* by Keith Hanson (*Sunday 6:30 pm—9:30 pm*)
- *Working with Sugar & Pastillage* by Ewald Notter (*Monday 6:30 pm—9:30 pm*)
- *Sculpted Cakes Demo* by Bronwen Weber (*Tuesday 6:30 pm—9:30 pm*)

Special Hands-on 8 hour class on Wednesday, April 2 (for an additional fee)

- *Sculpted Cakes* by Bronwen Weber



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REGISTRATION FORM PASTRY SEMINAR MARCH 30-APRIL 1, 2008

Please complete one form for each registrant.
Please PRINT. You may also register on our
website at www.pastryprofessionalsmn.com.

Name: _____
(as you wish it to appear on name badge)

Title: _____

Company: _____

Address: _____

City: _____

State/Zip code: _____

Daytime Phone: (_____) _____

Evening: (_____) _____

E-mail: _____

Do you need a vegetarian option for your lunch? No
_____ Yes _____

Unisex Chef Coat Size: (please circle one)
XS S M L XL XXL

**Please note that the chef coats run slightly large*

Size	XS	S	M	L	XL	XXL
Women's	4-6	8-10	12-14	16-18	20-22	24-26
Men's	30-34	36-38	40-42	44-46	48-50	52-54

(continued on reverse)

Registration Fees:	If received by 03/01/2008	If received after 03/01/2008
3-day Seminar	\$600.00	\$700.00
Bronwen Weber's 6-hour hands on class – 04/02/2008	\$275.00	\$325.00
3-day seminar + Bronwen Weber's class	\$825.00	\$925.00

METHOD OF PAYMENT

_____ Check enclosed
(payable to Pastry Professionals Association)

*Credit card payments for registration fees are
accepted only through our website and a \$15.00
will be added for this convenience.*

\$_____ Payment in full enclosed

OR

_____ \$300.00 Deposit enclosed
Balance due prior to March 15, 2008

Return completed form and payment to:
Jessica Bartl
Jessica's Cakes
870 Dodd Road
West St. Paul, MN 55118

Note: Cancellations will be accepted and re-
funds provided *only* if the cancellation notice is
received prior to **March 1, 2008**. *No refunds
will be issued after March 1, 2008.*

