



THE
FRENCH PASTRY
SCHOOL
City Colleges of Chicago

The French Pastry School
Guest Chef Master Classes
Is Proud to Bring

Chef John Kraus

*Teaching Seasonal Plated Desserts in Detroit, Michigan
August 7-9, 2006*

Seasonal Plated Desserts

Monday August 7 - Wednesday August 9, 2006, 7am - 3pm

Oakland Community College, Orchard Ridge Campus, J building, room J-144
27055 Orchard Lake Road, Farmington Hills, Michigan 48334, (248) 522-3705

Join Chef John Kraus, Instructor at The French Pastry School, as he shares his expertise in creating a menu for restaurant plated desserts. The class will focus on the integrity of seasonal produce and the techniques used to build a successful plated dessert such as Roasted Michigan Apricots with Buttermilk Yogurt Ice Cream. You will learn how to use a well thought out approach to highlight the ingredient and heighten the diner's senses. Chef John Kraus will use produce from local Michigan farmers to create an exciting seasonal menu.

Class is limited to 16 hands-on students. Please register today to confirm your spot in the class.

*Chef jackets, pants, and aprons required
Please bring a snack. Course ACF accredited.*

Personal Information:

Male Female

FIRST NAME

MIDDLE

LAST

STREET ADDRESS

CITY

STATE

ZIP CODE

DAYTIME PHONE

EVENING PHONE

EMAIL ADDRESS

NAME ON CREDIT CARD

CREDIT CARD NUMBER

EXP. DATE

Payment: Full payment of \$750 is payable by check to The French Pastry School or via credit card with completed Registration Form. Form and payment may be submitted by mail or fax.

*The French Pastry School
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Visit www.frenchpastryschool.com for more information