

The French Pastry School presents

# *Advanced Chocolate/Sugar Showpiece for Competition*

*taught by Chef Jacquy Pfeiffer*

*March 6 - 8, 2007 (6am - 3pm)*

Entering into a competition that includes a Chocolate or Sugar Showpiece? In this class, Chef Jacquy Pfeiffer will teach you how to master the arts of design, planning and assembly for showpieces that are sure to give you the knowledge to create masterpieces. In this comprehensive class Chef Pfeiffer will share his award winning expertise when conceptualizing a showpiece from beginning to end. One of the most crucial factors of competition is to plan the execution of the sculpture from the beginning as well as ensure that the structure is sound and able to be transported once completed.

In this class, you will work with chocolate and sugar mediums. For both instances a competitor is responsible for having the knowledge base of shapes and forms, correct usage and combination of colors and the importance of structure. Chef Pfeiffer will demonstrate how to design and create a showpiece from an imposed topic, share the rules of design and color, template making and assembly. When discussing chocolate showpieces you will learn about cut outs, molds, and the technique of modeling and sculpting chocolate called cold emulsion. During the sugar showpiece portion Chef Pfeiffer will share with you the techniques he has won competitions with casting, pulling, blowing and molding sugar.

Chef Jacquy Pfeiffer is the founder, co-owner and instructor at The French Pastry School with more than 10 years of successfully winning, coaching and judging in key pastry competitions. Chef Pfeiffer was victorious in the 1st Cacao Barry Grand Prix International de la Chocolatiere in Paris with his sculpture title Lord of Flight. In 2002 Pfeiffer was the co-manager and coach, with Chef Sebastien Canonne MOF, for the winning United States team for the World Pastry Championship in Las Vegas, NV. Pfeiffer, along with Canonne, are the founders of Pastry Chicago and *For the Love of Chocolate*.

For Professionals.



Spots are limited. Call us or visit our website to register.  
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