



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 St. Louis, Missouri*

*September 8-10, 2006*

***Hurry Space is Limited!***

### Seasonal Plated Desserts

*Friday September 8 - Sunday September 10, 2006, 2 - 8pm*

L'Ecole Culinaire

9811 South Forty Drive, St. Louis, MO 63124, Rm. 205

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 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 Missouri farmers to create an exciting seasonal menu.

- **Hands on demo working in teams of two. Team and Individual Awards for best of Demo!**
- **Equipment giveaways from the EuroGourmet Equipment Store!**
- **Snacks & dinner provided! Saturday night dinner out w/ EuroGourmet!**
- **This is a professional career enhancing demo, helping to create passion in your pastries!**

**Class is limited to 16 hands-on students.**

**Please register today to confirm your spot in the class.**

*Chef jackets, pants, and aprons required  
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 SECURITY NO.

**Payment: Full payment of \$750 is payable by check to EuroGourmet, Inc. or via credit card with completed Registration Form. Form and payment may be submitted by mail, fax or by phone.**

## EuroGourmet

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