



THE
FRENCH PASTRY
SCHOOL
City Colleges of Chicago

FOR IMMEDIATE RELEASE

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THE FRENCH PASTRY SCHOOL AT CITY COLLEGES OF CHICAGO ANNOUNCES PLANS FOR EXPANSION

Plans in 2010 to House a New Professional Cake Decorating and Baking Program: L'Art du Gâteau

Chicago, Illinois (May 18, 2009) – The French Pastry School at City Colleges of Chicago is pleased to announce the expansion of an additional 11,000 square feet including a hands-on teaching kitchen, two theater-style kitchens, a research and development center, and administrative offices. With this addition, The French Pastry School will double in size fulfilling the rising demand for specialized instruction in the pastry field. It is The French Pastry School's mission to pursue excellence and provide the best expert education in all areas of pastry for its students.

The expansion will facilitate the additional space needed to accommodate more students for the existing programs, L'Art de la Pâtisserie, The Professional Pastry and Baking Program, a 24-week certificate program; the Continuing Education courses, 3- to 5-day courses for professionals and food enthusiasts; and the brand new L'Art du Gâteau – The Professional Cake Decorating and Baking Program beginning August 30, 2010.

L'Art du Gâteau 16-week program will be taught by internationally renowned master chef instructors, Sébastien Canonne, M.O.F., Jacquy Pfeiffer, Nicholas Lodge, John Kraus, and Laura Ragano, to name a few. This full-time certificate program is accredited by the Illinois Community College Board, and is designed to meet the needs of students who want to specialize in the art of cake decorating and baking. This unique, hands-on course will focus on all aspects of creating wedding, celebration, and specialty cakes. For career changers, professionals, and novices, L'Art du Gâteau – The Professional Cake Decorating and Baking Program will help students build a solid foundation of knowledge and skills needed to achieve a successful career. Students will be prepared to excel in the cake industry after only 16 weeks.

Subjects studied will include a wide variety of cake decorating, baking, and construction methods; taste and texture profiles; gum paste, butter cream, piping, and royal icing decorations; frosting, rolled fondant and butter cream; mold making; airbrushing techniques, modeling, sculpted cakes, and 3-D figurines, all from the top experts in each field. Techniques taught will include traditional classic British methods as well as innovative and modern French decorating styles. Students will learn chocolate and sugar decoration work giving them an edge in the cake industry.

“There is no program anywhere in the world that offers all the elements of cake baking, taste profiles, cake decoration and design for the wedding and specialty cake industry,” said Master Cake Artist Chef Nicholas Lodge, one of the instructors of the program, “There is a huge need for a program of this caliber. Students will have a wealth of information that will enable them to successfully set up a wedding cake business. It’s so exciting to be part of a program like this because people will really benefit from it.”

Financial aid, career counseling, and continued personal attention to students’ professional goals will all be available. Students will gain knowledge about the wedding and celebration cake business including all logistic, financial, and legal aspects. All topics in L’Art du Gâteau will be new and additional to the current full-time 24-week program at The French Pastry School, L’Art de la Pâtisserie.

“All of the new program’s components will allow the students to succeed in the cake business and set them apart from the competition,” said Chef Jacquy Pfeiffer, co-owner and co-founder of The French Pastry School. “The mentorship between students and experts with decades of experience will be vital to their learning and ultimately their success.”

The first session of L’Art du Gâteau – The Professional Cake Decorating and Baking Program will take place August 30 to December 18, 2010. Applications to the program will be accepted beginning August 1, 2009. Details on this and all programs, including financial aid options, can be found at www.frenchpastryschool.com.

The French Pastry School is a premier international institution of pastry arts education. Superb instruction, superior equipment, and top quality ingredients enable the co-founders, Chefs Jacquy Pfeiffer, and Sébastien Canonne, M.O.F., to uphold an exceptional educational facility for pastry and baking. The French Pastry School’s team of award-winning instructors has grown to a faculty of eight renowned instructors, including Master Baker Jonathan Dendauw, Pastry World Champion Dimitri Fayard, Bob Hartwig, Pastry World Champion En-Ming Hsu, Chef de Cuisine John Kraus and Laura Ragano.

The French Pastry School offers the rare opportunity for students to learn the art of pastry in an intimate setting, being personally mentored by masters in their field. Students’ skills are finely honed through hands-on practice and repeated exposure to the best pastry techniques, tools, and ingredients.

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For more information on The French Pastry School please visit www.frenchpastryschool.com or contact

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