



THE  
FRENCH PASTRY  
SCHOOL  
*City Colleges of Chicago*

FOR IMMEDIATE RELEASE

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**New Addition to the Staff of The French Pastry School**  
Brigitte Lermen Joins the Admissions Team

Chicago, Illinois (December 1, 2009) – The French Pastry School is growing, adding Assistant Admissions Director, Brigitte Lermen to the team. Lermen assists potential students through the application process of the full-time programs, L'Art de la Pâtisserie – The Professional Pastry and Baking Program, and L'Art du Gâteau – The Professional Cake Baking and Decorating Program. Lermen also assists pastry professionals and food enthusiasts in registration for the Continuing Education classes.

Lermen has experience in both the pastry and hospitality industries. Originally from Germany, she has worked as a pastry chef at a Relais & Châteaux property in Switzerland, a two-star Michelin restaurant in Germany, and the Hyatt Regency Hotel in Vancouver, British Columbia, Canada. Lermen was also employed with the Ritz-Carlton company for many years in the pastry and hospitality departments.

Applicants to The French Pastry School's full-time programs are primarily career changers. The application process to The French Pastry School often begins with a personal tour of the school and significant interaction between the applicant and the admissions staff, which also includes Director of Operations, Franco Pacini, Director of Admissions, Elaine Kilby, Student Finance Director, Renée Bohus, and Assistant Admissions Director, Adriana Saldaña-Meath. The latter three are all graduates of the 24-week L'Art de la Pâtisserie program.

Co-founder and Academic Dean of Student Affairs, Chef Jacquy Pfeiffer is pleased to have Lermen join the team. "Brigitte brings experience that will truly benefit our applicants, many of whom are entering the pastry industry for the first time," said Pfeiffer. "Her international experience as a pastry chef and a manager adds a vital element to the team, and balances us well."

The French Pastry School's upcoming 24-week term of L'Art de la Pâtisserie will begin on January 5, 2010. Their new 16-week L'Art du Gâteau program will commence August 30, 2010. Continuing Education courses for both pastry professionals and food enthusiasts will be offered next year as well. The schedule is now available online at [www.frenchpastryschool.com](http://www.frenchpastryschool.com).

***About The French Pastry School:***

*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 and Academic Deans, 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 eleven renowned instructors, including Master Baker Jonathan Dendauw, Pastry World Champion Dimitri Fayard, Bob Hartwig, Pastry World Champion En-Ming Hsu, Joshua Johnson, Chef de Cuisine John Kraus, Laura Ragano, and Master Cake Artists Nicholas Lodge & Mark Seaman.*

*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. Our programs are ideal for anyone from the career changer to the professional to the novice. For more information on The French Pastry School, please visit [www.frenchpastryschool.com](http://www.frenchpastryschool.com).*

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For more information on Brigitte Lermen or The French Pastry School please visit [www.frenchpastryschool.com](http://www.frenchpastryschool.com) or contact:

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