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### **The French Pastry School Brings Chef Instructors Together for FENI**

Culinary Educators Gather at The French Pastry School for the 12<sup>th</sup> Annual FENI Summit

Chicago, Illinois (February 22, 2009) – Pastry and culinary educators from around the country gathered in Chicago at several venues including The French Pastry School at City Colleges of Chicago to participate in the 12<sup>th</sup> Annual Foodservice Educators Network International (FENI) Summit. The event was produced by Chef Educator Today magazine and Talcott Publishing.

February 12<sup>th</sup> through the 15<sup>th</sup>, nearly 200 culinary and pastry instructors from around the country participated in various educational and networking events in the culinary hub of the city of Chicago to further their commitment to taking education to new heights. The French Pastry School's instructors have participated with FENI in previous summits, and a new offering to this year's summit were master classes in pastry and baking offered at The French Pastry School at City Colleges of Chicago.

Classes taught at The French Pastry School included both demonstration and some hands-on learning, exploring topics such as chocolate tempering, decorations, showpieces, and candy, sugar decorations and showpieces, the art of rolled fondant, designing special occasion cakes, gum paste flowers, wedding cake piping and decorating, artisan breads, and French petits fours. Among the Chef Instructors leading these courses for the FENI participants were Sébastien Canonne, M.O.F., Master Cake Artist Mark Seaman, John Kraus, Laura Ragano, and Master Baker Jonathan Dendauw.

“FENI gives us and all culinary educators a great opportunity to learn from each other,” said Chef Jacquy Pfeiffer, Dean of Student Affairs at The French Pastry School, “Meeting together in this way and sharing ideas allows us to elevate the level of culinary and pastry instruction all across the country.”

In addition to the pastry classes, FENI participants were further edified by a lecture on leadership given by Chef Charlie Trotter. A presentation sponsored by Fishnick was given on promoting energy efficiency and environmental awareness, and a silent auction was held to benefit For the Love of Chocolate Foundation which awards scholarships to deserving applicants of The French Pastry School. The auction raised over \$3,000 to benefit the foundation. During the awards ceremony on the evening of February 14<sup>th</sup>, Chef Jacquy Pfeiffer was awarded a medallion “to



honor his continued dedication to FENI over the years,” said Daniel von Rabenau, FENI Executive Director and Publisher of Chef Educator Today magazine, “The medallion symbolizes Jacquy's creative and continuous efforts to enhance the quality of culinary education.”

Participants anxiously await The French Pastry School's expansion and renovation of facilities, and the new L'Art du Gâteau – The Professional Cake Baking and Decorating Program, as well as ongoing Continuing Education classes. The French Pastry School looks forward to participating with FENI once again at next year's Summit in Chicago, February 19-21, 2011.

#### ***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 twelve renowned instructors, including Master Baker Jonathan Dendauw, Pastry World Champion Dimitri Fayard, Della Gossett, Bob Hartwig, Pastry World Champion En-Ming Hsu, Joshua Johnson, John Kraus, Laura Ragano, 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).*

#### ***About FENI***

*The primary purpose of the Foodservice Educators Network International is to provide a focal point for culinary educators to network, and better prepare for those they educate and influence. Through Chef Educator Today Magazine and the annual FENI Summit, culinary educators and others allied to the field have a continuous opportunity to expand their culinary knowledge, present papers, as well analyze the latest technical and theoretical concepts. FENI brings together the culinary industry's most innovative chefs, award winning culinary educators, and dynamic personalities to enhance the teaching skills, motivate, and develop communication among those attending the annual Summit. FENI acknowledges the dedication of its past members, Sponsorship and Institutional Partners, the funding of Talcott Publishing and the leadership of its Executive Director, Daniel von Rabenau.*

#### ***About For the Love of Chocolate Foundation***

*For the Love of Chocolate Foundation provides scholarships for qualified students in the specialized training of the pastry arts. The foundation awards scholarships to students of L'Art de la Pâtisserie program taught by The French Pastry School for the City Colleges of Chicago. For the Love of Chocolate Foundation promotes commitment in pastry arts education for individuals looking to change careers, as well as individuals who have shown potential in the culinary field but who have no formal pastry education. See [www.fortheloveofchocolatefoundation.org](http://www.fortheloveofchocolatefoundation.org) for more information.*

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