



FOR IMMEDIATE RELEASE

Media Contact:

Anne Kauffmann  
The French Pastry School  
312.726.2419 ext.207

[akauffmann@frenchpastryschool.com](mailto:akauffmann@frenchpastryschool.com)  
[www.frenchpastryschool.com](http://www.frenchpastryschool.com)

### **FRENCH PASTRY SCHOOL MAKES HISTORY AT GRADUATION CEREMONY Graduates Ready to Begin Careers in Pastry and Cake Following Intensive Training**

Chicago, Illinois (January 19, 2010) – The graduation celebration on Friday, December 17, 2010 honored not one, but two full-time programs' graduates of The French Pastry School of Kennedy-King College at City Colleges of Chicago. More than 400 attendees including friends, family, faculty, staff and newly minted alumni celebrated the conclusion of the programs at the Union League Club of Chicago. Seventy-two students in L'Art de la Pâtisserie – The Professional Pastry and Baking Program, and 36 in L'Art du Gâteau – The Professional Cake Decorating and Baking Program completed their six- and four-month terms, respectively. This graduation also applauded the inaugural class of L'Art du Gâteau.

Many of the recent graduates will relocate across the country, from New York to Las Vegas to California, while others will stay in Chicago to work in pastry kitchens in highly regarded establishments like Blackbird/avec restaurants under Pastry Chef Patrick Fahy, fellow alumnus. Some will go to new pastry hubs such as Ann Arbor, Michigan's Cake Nouveau, owned by another fellow alumna, Courtney Clark. Several graduates, who have completed one certificate program, will enroll in the other and continue their education working toward a second certificate.

Guest speaker at the ceremony, Chef Gina Hartwig, co-owner of Lovely: a Bake Shop and Bakin' & Eggs, and also a graduate of the July 2006 class of L'Art de la Pâtisserie, addressed the students and attendees. From the perspective of a successful career changer, she told the story of building her businesses following her experience as a student and intern at The French Pastry School. Hartwig advised the graduates, many of whom also have dreams of one day creating their own businesses, to "overcome the unknown. If you wait until you think you know everything, you'll never move forward. ... Harness all that you have learned," she said, "and take risks."

Jacquy Pfeiffer, Academic Dean for Student Affairs, also addressed his students, congratulating them on their success of completing the first stage of their pastry and cake education. "Today you have succeeded, but you now need to switch your mind from that of a student to an artisan," he said, reminding them to persevere in their commitment to working toward their goals in their new career. "No one can tell you how to succeed or how long it will take to master your craft... Remember, you're only as good as your last croissant or celebration cake!"

The ceremony was followed by a grand buffet at the school, showcasing the graduates' newly acquired skills. Everyone partook in the sweet creations representing a culmination of the students' intensive training. The grand buffet included breads, breakfast pastries, plated desserts, tarts, entremets, petits fours, ice cream, sorbet, chocolate and sugar candies, chocolate sculptures, sugar sculptures, bread sculptures, and all the final wedding cakes produced by the "pioneers" as Chef Jacquy called them, of L'Art du Gâteau program. New sessions for both programs began on January 3, 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 many renowned chefs, including Master Baker Jonathan Dendauw, Pastry World Champion Dimitri Fayard, Della Gossett, Scott Green, Pastry World Champion En-Ming Hsu, Joshua Johnson, Master Cake Artist Nicholas Lodge, Kristen Ryan, Master Cake Artist Mark Seaman, and World Baking Champion Pierre Zimmermann.*

*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, please visit [www.frenchpastryschool.com](http://www.frenchpastryschool.com).*

###

For more information on The French Pastry School please visit [www.frenchpastryschool.com](http://www.frenchpastryschool.com) or contact Anne Kauffmann  
The French Pastry School  
312.726.2419 ext.207  
[akauffmann@frenchpastryschool.com](mailto:akauffmann@frenchpastryschool.com)  
[www.frenchpastryschool.com](http://www.frenchpastryschool.com)