THE FRENCH PASTRY SCHOOL
OF KENNEDY-KING COLLEGE
AT CITY COLLEGES OF CHICAGO
Our students are optimally prepared to pursue a career in pastry after learning to use the finest ingredients and equipment and receiving intensive hands-on instruction from internationally acclaimed master pastry chefs. Whether in our full-time certificate programs, or a Continuing Education course, students are personally mentored by experts in their crafts. The French Pastry School’s goal is to transmit the knowledge, commitment and passion necessary for our students to continually elevate the art of pastry.
We can hardly believe that The French Pastry School of Kennedy-King College at City Colleges of Chicago celebrated its twentieth year in 2015 - time flies when you are doing what you truly love to do. We are proud that we have become a landmark of education in the United States. With our school’s substantial growth over the years, our mission remains the same.

A great education builds the necessary, solid foundation for your future. The hospitality industry requires passion and hard work, and with the proper training, strategy, vision and dedication, you will obtain the desired result.

The French Pastry School is always looking for ways to improve the education we offer to you. We hire and collaborate with expert Chef Instructors who are passionate and experienced leaders in their field. We constantly improve our kitchens and equipment with the latest technology to provide you with the most effective learning environment in a comfortable setting.

The French Pastry School is committed to the pursuit of excellence in the art of pastry, and we hope you will soon join the many career changers, food enthusiasts, and culinary professionals that have decided to embark on an exciting career in pastry.

Amicalement,

Chef Sébastien Canonne, M.O.F.  
Co-Founder

Chef Jacquy Pfeiffer  
Co-Founder
Experience the fine art of French pastry

Butter, sugar, flour, eggs. What else makes a great pastry chef? Are they born or are they made?

We believe some of both.

The French Pastry School molds your raw talent and drive. Your skills are finely honed through hands-on application in an intimate setting. In our programs, you discover what will be expected of you as pastry professionals once you enter the industry. You come to understand that, while you can bake an exquisite croissant, to do so consistently demands that you have the production knowledge, technical understanding, and an abundance of practice. This is the kind of experience you gain in our programs. Throughout your education, you receive the constant support of your chef instructors, academic counselors, and school administrators.
"I’ve been impressed with every French Pastry School graduate who has been a part of our staff. Their training is thorough and they have the kind of hands-on experience that’s essential for working in the top places.”

Rick Bayless
Award-Winning TV Celebrity Chef and Author
Chef/Owner
Frontera Grill, Topolobampo & XOCO
Learn from the experts

For hundreds of years, French pastry chefs have perfected their craft while working side-by-side with their mentors. This artist-apprentice relationship, which is the foundation of The French Pastry School’s instruction, allows each student the most comprehensive pastry arts education possible.

You will learn from chefs whose accolades and accomplishments in their craft are numerous, but more importantly, who have a passion for teaching. Our Chef Instructors teach each subject in our full-time programs according to their expertise in their particular field. From them, you will study techniques like the art of shaping a traditional baguette, making delicate macarons, artisan chocolates, or gumpaste flowers. The chefs demonstrate, they explain, they relay stories of success and failure. They have worked in the top restaurants, bakeries, and hotels around the world, or have owned their own businesses. You benefit from working closely alongside these chefs with their many years of experience.

For more information and complete bios on our Chef Instructors, view the enclosed materials.
We take pride in the quality of our courses, which are offered with great attention to the art and the science of pastry. The classes focus on artistry, visual presentation, theory, method, and technique, giving you the knowledge required for a successful pastry career.

Our in-depth programs expose our students to a complete learning experience, starting with the most basic skills and moving through advanced techniques. In each distinctive program, you will work in a class no larger than 18 students. Classes are conducted in a comfortable setting while at the same time communicating the importance of using ideal methods to produce the very best pastries.

The French Pastry School’s programs have been created specifically to respond to the demands of our aspiring students’ needs:

**L’Art de la Pâtisserie**
The Professional Pastry and Baking Program
24 Weeks in length

**L’Art du Gâteau**
The Professional Cake Decorating and Baking Program
16 Weeks in length

**Continuing Education Courses**
Specialized Pastry Courses for Food Enthusiasts and Professionals
3 to 5 Consecutive Days Each

The French Pastry School Programs are approved by the Illinois Community Colleges Board through Kennedy-King College at City Colleges of Chicago.

About City Colleges of Chicago:
City Colleges of Chicago (CCC) is one of the largest community college systems in the nation, with 5,800 faculty and staff serving to 120,000 students annually at seven campuses and thirteen satellite sites. Programs include associate degrees, transfer-track, occupational certificates, continuing education and adult education. CCC is also home to The French Pastry School, the Washburne Culinary Institute and two restaurants. For more information, call (773) COLLEGE or visit www.ccc.edu.
Students of The French Pastry School represent a variety of backgrounds, experiences, and ages. You come to our school in Chicago from across the nation and around the world. Most of you have little or no experience in the professional pastry realm. Among you, our diverse group of students, you may have culinary experience, or you may be a career changer. You may be teachers, secretaries, lawyers, actors, veterans, scientists, writers, consultants, dentists, truck drivers, dancers, nurses, and financial planners. You might have dreams of opening your own business, or you may already be an entrepreneur. You are high school graduates, or you have college, master’s, or doctorate degrees. You want to learn from masters. You love to bake, and you wish to turn your hobby into a vocation. You have a strong desire to do what you love: pastry.

At the conclusion of a French Pastry School program, you will be so well prepared in your new craft that you can go directly to work in five-star, five-diamond kitchens under the finest chefs. Many graduates start their own chocolate, wedding cake, ice cream or catering businesses, open distinctive bakeries, or work in other sectors of the food industry like sales, journalism, photography, and others.

Please visit our website for more information on our students.
“Changing careers was a difficult decision, but my experience here has given me the knowledge and courage I need to move forward in this industry. The program exceeded my expectations and gave me a solid foundation in pastry, and confidence in my ability.”

Stacy Waldrop ~ Chicago, Illinois

“You hear people say that, ‘The French Pastry School uses the best ingredients,’ but they really do – every single thing is the best you can get. The chefs tell us that if you know the purpose of every ingredient, you can make anything.”

Pauline Mannion ~ Miami, Florida

“The chefs spend time with you to ensure that you understand what is taking place in the teaching kitchen. I feel very comfortable here, like I belong.”

Angela Garza Lobo ~ Monterrey, Mexico
L’Art de la Pâtisserie
The Professional Pastry & Baking Program

The premier 24-week, hands-on certificate program in pastry, baking, and confectionery arts education offers superb instruction, superior equipment, and top quality ingredients to our students. This intensive program is designed to meet the needs of students wishing to attain a broad and thorough foundation in the art of pastry and baking, from bread to chocolate to ice cream, and everything in between.

Baking Theory, History & Science
The foundation for all the others, this course takes you deeply through the technology and science of pastry. Learn the different properties of various types of flours, sugars, eggs, fats and leaveners, and how the interaction between each ingredient affects the outcome of a product. Immerse yourself in the history of French pastry, the development of the palate, and the hierarchy of a kitchen.

Breakfast Pastries
Breakfast pastries, or Viennoiseries, are a staple of many pastry shops around the world. The warm memory of beautiful pâtisseries with cases of golden, flaky pastries comes to life in this course while you explore the processes of creating laminated doughs like the classic croissant and pain au chocolat, a buttery brioche, the Alsatian Kougelhopf, and Danishes.

Food Service Sanitation
In this course, you will learn all about the importance of providing food safely, assessing all possible contaminants, and preventing foodborne illness. You will have a firm understanding of procedures necessary in order to keep a commercial kitchen safe. As part of this course, you will take the ServSafe Sanitation Certification exam and have the chance to receive your Sanitation Certification.

French Cakes
Perfect cakes are not just made, they are built. In this course, you learn all aspects of creating French cakes, or entremets, including sponges, fillings and glazes. You will study the art of cake architecture and explore how distinct flavors and textures are balanced in beautiful and delicious cakes.

Bread Making
With reactions between the water, flour, salt, and yeast, bread dough can behave like a living thing. As a baker, you must learn to understand its needs in order to get the desired result. Learn to develop flavor with different kinds of levains and how proper mixing, proofing, shaping, and baking can turn your starter into a broad range of artisan breads.

Tarts
To make a perfect tart, you must first know how to make a perfect crust and filling. In the tart course, you will learn the basics that will allow you to create any flavor: make doughs like pâte sablée and pâte à foncer and experiment with custard versus fruit-based fillings that will create a well-balanced treat.
**Ice Cream and Sorbets**
Everyone’s favorite ice creams are taught in this course as you gain the knowledge needed to create any flavor of this delicious, frozen treat from scratch. Understanding the science of the delicate balance needed for perfect ice cream and sorbet will allow you to formulate a wide variety of recipes. You’ll put these skills in action as you create delicious, composed frozen desserts.

**Petits Fours**
In this course, students will learn how to make individual petits fours, or miniature French pastries. This course will allow students to practice different types of elements consistently used in French pastry: pâte à choux, pastry cream, buttercream, fruit fillings, chocolate fillings, and a variety of tart doughs.

**Jams, Jellies, & Preserves**
Discover the difference between the two most popular conservation methods by practicing different recipes and techniques. Gain an understanding of the art and science of this age-old culinary practice that not only preserves your favorite fruits but also turns them into delicacies.

**Chocolate Candies**
Understand why chocolate has been prized for centuries, from the Americas to Europe, ever since the Aztecs first cultivated the cocoa tree. Using the best chocolate couverture, learn tempering techniques and prepare hand-dipped, molded, and enrobed candies filled with a variety of ganaches and caramels.

**Plated Desserts**
Elegant designs and innovative flavors are the hallmarks of this course, which teaches the philosophy of plated desserts. Focused on balancing taste, texture, and presentation, students create dishes that highlight the use of the best quality and freshest ingredients. Students learn to make the classics that have been on restaurant menus for years and the elements that go into making a composed dessert with several components.

**Sugar Candies**
In this course, experimenting with distinct types of confections will give you a thorough understanding of sugar’s many possibilities. You will learn about the different types of sugar like sucrose and glucose, and their unique properties. Create caramels, traditional hard candies, fruit based sweets, and whipped confections.

**Wedding and Specialty Cakes**
A beautifully-decorated, multi-tiered, and delicious cake is a monument to a special occasion, and often the most memorable part of it. Bake sponge cake from scratch, make a buttercream filling, assemble the components and put on the finishing touches. You will learn unforgettable decoration techniques using rolled fondant, buttercream, gumpaste and royal icing.

**Chocolate & Sugar Decoration**
Apply your new understanding of chocolate and sugar while constructing striking and edible sculptures. Learn to use molds, spray guns, and a variety of practical techniques with all kinds of chocolate to create a well-balanced chocolate showpiece. Pastillage, a useful medium in sugar work, is combined with pulled and blown sugar to craft a delicate, brilliant sugar masterpiece.

This full-time program is approved by the Illinois Community College Board through Kennedy-King College at City Colleges of Chicago for 24 college credit hours.
L’Art du Gâteau
The Professional Cake Decorating and Baking Program

This all-inclusive, 16-week, full-time course is custom-designed to meet the needs of students who want to specialize in the prestigious art of cake baking and decorating. L’Art du Gâteau is a unique hands-on program focusing on all aspects involving the creation of wedding, celebration, and specialty cakes.

**Baking Theory, History & Science**
This course takes you through the technology and science of the ingredients of cakes, and the history of cake baking and decorating. You learn basic skills, and familiarize yourself with the professional kitchens and equipment. You understand what each ingredient does in a recipe, and how they affect each other to result in a beautiful final masterpiece.

**Recipe Creation with Taste & Texture Profile Methods**
Our chefs teach you the difference between several classic sponges made with various techniques. You will craft various fillings that combine different textures: smooth, crunchy, chewy, and tender all come together to create a unique tasting experience. Assemble these components into a well-built cake while maintaining the integrity of the various tastes and textures.

**Food Service Sanitation**
In this course, you will learn all about the importance of providing food safely, assessing all possible contaminants, and preventing foodborne illness. You will have a firm understanding of procedures necessary in order to keep a commercial kitchen safe. As part of this course, you will take the ServSafe Sanitation Certification exam and have the chance to receive your Sanitation Certification.

**Elaborate Gumpaste Work & Detailed Piping Techniques**
After making and coloring your gumpaste from scratch, you will craft a garden of botanically accurate flowers, berries, and leaves then arrange them tastefully. You will learn a wide variety of piping techniques using both buttercream and royal icing that will add a great level of detail to your work.

**Wedding, Celebration, & Specialty Cakes**
Make a variety of celebration cakes that will spark your imagination. When a client requests a cake for a birthday, a baby shower, or a Mother’s Day celebration, you must first consult with them so you can recreate their vision. Our master sugar artists will teach you techniques using fondant, gumpaste, and other edible decorations that can bring their ideas to life.

**French Buttercream Frosting & Rolled Fondant Cake Covering**
You will learn how to cover both real and dummy cakes in various shapes and sizes using buttercream and rolled fondant. A smooth finish will create a canvas for other decorative embellishments that you will learn. Excellent piping techniques are essential for any cake decorator and take practice to refine. The details they add give your cakes a traditional, elegant, or whimsical look.
**Chocolate Decorations for Cakes**
Our chocolatiers share the secrets of tempering white, milk or dark couverture and turning it into gorgeous accents for your cakes. Once you learn the various techniques, you will be able to add your personal signature or make a client’s vision come to life.

**Mold Making Methods**
Your chef instructors unveil the wonderful world of custom mold making using a range of mediums such as gelatin, cornstarch, cocoa powder and even silicone. This skill is essential to reproducing figurines or elements that become the main focal point of a centerpiece or cake topper. Using marzipan or rolled fondant, you can make figurines easily and efficiently.

**Miniature Pastries**
Improve the foundation of your pastry skills in this section, as you learn many classic and modern petits fours or miniature French pastries and party favors. Knowing the basics of these pastries and the elements that comprise them will give you a better understanding of how to create delicious tastes and textures.

**Comprehensive Airbrushing Skills**
Airbrushing is an art that helps you easily create an interesting design, texture, or a 3-D effect on any kind of cake. Our experts show you elaborate techniques of color layering and details, how to make shadows, highlights, and trompe l’oeil effects.

**Pastillage & Pressed Sugar**
Learn various techniques in pastillage, a versatile medium that can be rolled or molded into any shape you need. Pastillage can be colored to any desired shade, sanded or airbrushed. Pressed sugar is a simple and interesting technique used to produce edible bases for centerpieces or cake-toppers.

**3-D sculpted cakes**
Personalized sculpted cakes are extremely popular and they require a lot of planning and technique. You will first learn to build a strong structure to give your cake support and balance, and then build, carve, and cover your creative cake in fondant. You will give your masterpiece its final touches by airbrushing, painting, and adding 3-D components to make it come to life.

**Pulled & Blown Sugar**
Our master sugar artists unfold the mystery around this century-old craft: an edible version of glass blowing. Become familiar with various pulled sugar, blown sugar, cast sugar and more to create accent pieces that will make your cake look like a work of art.

**Practical Cake Business Applications**
Talent and knowledge of technique is not enough to excel in a competitive industry. Our chef mentors will share insight throughout the course and teach you the basics of pricing, portioning cakes, keeping inventory, and consulting with clients.

This full-time program is approved by the Illinois Community College Board through Kennedy-King College at City Colleges of Chicago for 16 college credit hours.
The Continuing Education Courses

Designed to bring new techniques to the pastry industry in a hands-on setting, Continuing Education Classes are offered to the pastry professional, culinary professional and food enthusiast. Students are taught by our Chef Instructors and Master Chefs from around the world. Each chef will teach you the latest in pastries along with the basics that are sure to impress your customers and friends.

For Food Enthusiasts
Within our Continuing Education program, we offer hands-on courses specifically geared toward food enthusiasts. These courses require no previous experience in pastry or baking, and provide a professional, fun, and comfortable introduction to many areas of the pastry arts. A variety of topics are presented in these short-term courses, ranging in length from three to five days. Many students begin with a “food enthusiast” level Continuing Education class such as Pastry Camp to see if our full-time programs are right for them.

For Professionals
Throughout the year, distinguished visiting chefs offer focused, short-term, hands-on master classes to professionals in specialty aspects of pastry. These courses have brought prominent international figures like Pierre Hermé, Stéphane Glacier, M.O.F., Jean-Pierre Wybauw, Christine Ferber, Oriol Balaguer, Franck Kestener, M.O.F., and Paco Torreblanca. The topics explore all levels of expertise and subjects such as breads, plated desserts, or chocolate candy.

For a complete listing of our Continuing Education program please visit our website: www.frenchpastryschool.com.

These courses are accredited by the American Culinary Federation for Continuing Education Hours (CEH's). The American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) is recognized by the Council on Higher Education Accreditation (CHEA).

In addition to the Chef Instructors of The French Pastry School, Master Pastry Chefs from around the world come to teach their award-winning specialties and techniques. Some guest chef instructors have included the following:

Chef Olivier Bajard, M.O.F. Perpignan, France
Chef Christine Ferber Niedermorschwihr, France
Chef Norman Love Confections, Fort Myers, Florida
Chef Christophe Michalak Plaza Athénée, Paris, France
Chef Oriol Balaguer Oriol Balaguer, Barcelona, Spain
Chef Jean-Pierre Wybauw Master Chocolatier, Belgium
Chef Bronwen Weber Frosted Art Bakery & Studio Dallas, Texas
Chef Stéphane Glacier, M.O.F. Stéphane Glacier, Colombes, France
Chef Thierry Mulhaupt Thierry Mulhaupt, Strasbourg, France
Chef Pierre Hermé Pierre Hermé, Paris, France
“I have never seen a pastry school such as this. The preparation was perfect, the facilities were amazing, and the workshop was a wonderful, wonderful experience.”

Chef Pierre Hermé
The French Pastry School has become known as one of the finest pastry schools in the United States. The executive chefs, who hire graduates from this school after experiencing their preparation, actively seek new French Pastry School graduates for their kitchens. That is a true compliment to the school and to our city.”

Richard M. Daley
Former Mayor, City of Chicago

Chicago is a wonderful, dynamic, and friendly city to call home, whether you are moving here from across the state, country, or world, or whether you have lived here for some time. The French Pastry School of Kennedy-King College at City Colleges of Chicago is conveniently located near many of the city’s best restaurants, shops, museums, and many other cultural venues and happenings. The city’s plethora of colleges and universities presents a vibrant student community across the city. Public transportation makes every unique neighborhood easily accessible from downtown where The French Pastry School is located.

Although it may seem daunting to move to a new big city, it is relatively simple to find a comfortable, affordable apartment in Chicago. Our team is happy to steer you in the right direction and make recommendations for you on apartment searching services and convenient resources to use to help you find a neighborhood and living situation that is right for you.

Our students thrive in their metropolitan community. While able to enjoy the many activities the city has to offer, they also benefit greatly from the many pastry chefs in the city’s top restaurants, bakeries, cafés, wedding cake boutiques, and other businesses. These chefs welcome our students for stage opportunities, where they can observe fine professionals in action, acquiring real-life experience outside the teaching kitchens.

The motto of the city of Chicago is “I will” – a spirit that has always been exemplified in the endeavors of its residents who strive for excellence, innovation, and a unique Chicago character, from building some of the nation’s tallest skyscrapers to creating extraordinary schools.
Career Placement

Finding the right career opportunities for our students is as important to us as it is to you. We strive to provide the best support for our current students and our alumni. Here are the components to help with your career placement:

• **Your Résumé**  
  Assistance begins with your submitted application. One of the requirements is your current résumé, so that as a student, we can help you tailor it to the food industry.

• **Preparation**  
  One-on-one career counseling helps you determine your future pastry plans and how to achieve your goals. We assist you with cover letter development, as well as effective practices in applying and interviewing for internships and jobs.

• **Staging**  
  Our Career Advisor helps you put a plan in action. Students each receive a list of stage opportunities – where you can volunteer or observe for a day (or longer) to find out what type of business is ideal for you. Staging can open doors to future employment.

• **Building Relationships**  
  During the program, you are provided with opportunities to form a variety of contacts in Chicago and across the nation. We help you establish relationships with chefs and businesses and encourage you to take advantage of the school’s extensive network.

• **Support for your Future Career**  
  Students receive continuous support from our administrative team as well as the teaching faculty. We will continually check in with you on your progress. By the time you graduate, you will have established goals, an up-to-date, industry-focused résumé, and a well-defined action plan.

Students and alumni are always welcome to discuss their plans, career path, and questions with our team at any time.
Career Placement (Continued)

Potential employers from all over the United States and the world contact us seeking to hire our alumni.

These are just a few of the avenues you can explore after graduation:

- Restaurants
- Catering Companies
- Hotels
- Bakeries
- Food Styling
- Photography
- Food Writing
- Wedding and Celebration Cake Boutiques
- Food Sales
- Teaching
- Research and Development
- Country Clubs
- Resorts
- Cruise Ships
- New Business Ventures
- Chocolate Candy Business
- Wholesale Business

“My instructors at The French Pastry School were a daily inspiration, and their hands-on, world-class instruction prepared me for the industry. Because of my education, I have worked in some of the best pastry kitchens in the world. Since graduating, I’ve worked at three Ritz-Carlton properties as Executive Pastry Chef: in Moscow, Russia, Laguna Niguel, California, and Reynolds Plantation, Georgia.”

Brian Sundeen
July 2001 – L’Art de la Pâtisserie

For complete information on career placement assistance and alumni success stories, please visit our website: www.frenchpastryschool.com.
Create with the finest equipment and ingredients

To create the highest quality product, we introduce our students to the world’s foremost purveyors of equipment and ingredients.

Extraordinary pastries, desserts, breads, and confections can be made only by using the highest quality ingredients, tools, and equipment. In our programs, you will never have to compete for a stand mixer or a convection oven. You won’t collide with someone on your way to the blast chiller. You’ll never have to search for Silpats, extracts, or glucose. You will never be short of chocolate couverture or fruit purées.

Our teaching kitchens and educational facilities are expertly designed specifically for the art, science, technique and method dedicated to the pastry profession. We offer our instructors great autonomy in their use of top-of-the-line ingredients as they share their knowledge with our students who, in turn, have the rare ability to practice the craft without limitation.

Many factors will propel you into a lasting and exciting career in pastry; the most important of these is being a member of The French Pastry School family.
Aromatics for Gastronomy

For more information visit www.frenchpastryschool.com.
Achieve your goals in a pastry career

“Nowhere else can you get the intense, hands-on training from a staff who are not only brilliant chefs but also talented teachers and inspiring mentors.”

Sarah Levy
Alumna, The French Pastry School
Owner, S. Levy Foods

Your commitment to learning your craft gains momentum upon graduation, after which you will be equipped to apply for jobs in the best kitchens around the country, to start distinctive and successful businesses, or to work in many other sectors of the pastry industry. Your hard work, dedication, and skills acquired from your pastry education will set you apart from the competition.

Visit our web site at www.frenchpastryschool.com to schedule an observational tour of the school, where you can get a feel for our intimate environment and the quality of our instruction. Talk to the chefs and students while you observe them in action.

Please take a look at the enclosed materials for more information and our application. Contact us any time to arrange a personal tour. We hope to hear from you soon!