












	CHEF	CHEF INSTRUCTOR	WORKSHOP	DATE	PRICE
February		<p>Gary Rulli Maestro Pasticcere Italiano</p> <p>Owner Emporio Rulli San Francisco</p>	<p>Panettone and Italian Specialties <i>Panettone Genovese, Crostatas, Sfogliatine, Bombolini, Zeppole, Rum Babas and Northern Italian Cookies.</i></p> <p>www.rulli.com</p>	<p>Feb 23-25 3 days 24 hours</p>	\$ 1,050
March		<p>Jean-Marie Auboine 2012 TOP 10 Pastry Chef in America</p> <p>Founder & Partner Jean-Marie Auboine Chocolatier Las Vegas</p>	<p>All About Panning & Dragées <i>Chocolate and Sugar Panning with Nuts, Dry Fruits, Coffee Beans, and Cereals. Plain, Colored, Glossy, Marble Effect and Powdery finish. All you need to know to Create Great Panned Items!</i></p> <p>Exclusivity at Jean-Marie Auboine Chocolatier www.jmauboinechocolates.com</p>	<p>Mar 9-11 3 days 24 hours</p>	\$ 1,050
March		<p>Christophe Morel Finalist MOF Chocolatier</p> <p>Master Chocolatier & Owner CM Maître Chocolatier Montreal, Canada</p>	<p>Competition Chocolates Chef Christophe will share recipes and tricks from his experience at the most Prestigious Chocolate Competition in the world. <i>Enrobed and Molded Bonbons, Bars and Confections in a three day class that will leave you ready to compete!</i></p> <p>www.morelchocolatier.com</p>	<p>Mar 16-18 3 days 24 hours</p>	\$ 1,050
April		<p>Jean-Marie Auboine 2012 TOP 10 Pastry Chef in America</p> <p>Founder & Partner Jean-Marie Auboine Chocolatier Las Vegas</p>	<p>Bean to Bar <i>Crafting single origin and blend beans to make couverture from scratch: Roasting, Winnnowing, Grinding and Conching.</i> Different products will be created with the couverture. Wonderful way to really understand the process of chocolate making. Exclusivity at Jean-Marie Auboine Chocolatier</p>	<p>Apr 28-30 3 days 24 hours</p>	\$ 1,050

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May		Guillaume Mabileau MOF Pâtissier Owner Nuances Gourmandes France	Contemporary French Pastry Entremets, Tarts, Petit Gâteaux, Macarons and much more. www.nuancesgourmandes.com	May 18-20 3 days 24 hours	\$ 1,050
May		Davide Malizia World Champion <i>Artistic Sugar Showpiece</i> Italy	Sugar Showpieces World champion Davide Malizia will teach all his techniques to create the most breathtaking sugar showpiece. <i>Pour, Blown and Pulled sugar. Ribbons, flowers and much more.</i> www.davidemalizia.it	May 27-29 3 days 24 hours	\$ 1,050
June		Nathaniel Reid Pastry Chef of the Year 2010 10 Best Pastry Chef in America 2012 Nathaniel Reid Consulting St Louis	Pastry Shop Specialties <i>Gâteaux de Voyage, Tarts, Tea Cakes, Macarons, Madeleines, Cannelé de Bordeaux Spreads and Jams.</i> www.chefnathanielreid.com	Jun 8-10 3 days 24 hours	\$ 1,050
June		Salvatore Martone Pastry Chef of the Year 2012 Executive Pastry Chef Joel Robuchon Restaurant Las Vegas	Plated Desserts and Petit Fours A full range of plated desserts and petit fours, from three michellin style to catering and everything in between. Chef Salvatore will share his elegant approach and unique recipes. Exclusivity at Jean-Marie Auboine Chocolatier	Jun 22-24 3 days 24 hours	\$ 1,050

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July		<p>Alain Chartier MOF Glacier World Champion Frozen Desserts Turin 2003 Owner Alain Chartier Shops' France</p>	<p>Ice Cream, Gelato & Frozen Desserts <i>Ice Cream, Sorbet, Gelato, Ice Cream Cakes, and Frozen Desserts. Technology of Ice Cream Making</i> Learn how to balance your recipes to have the most delicious Ice Cream with Chef Alain Chartier</p> <p>www.alainchartier.fr</p>	<p>Jul 6-8 3 days 24 hours</p>	<p>\$ 1,050</p>
August		<p>Jean Marc Scribante Finalist MOF Chocolatier</p> <p>Japan</p>	<p>Traditional French Confiserie <i>A world of candies and traditional French confections like Rocks, Calisson, Berlingot, Licorice Rolls, Gummies, Liquor Candies, Pastilles, Nougat, Marshmallows and Pate de Fruit.</i></p> <p>Exclusivity at Jean-Marie Auboine Chocolatier</p>	<p>Aug 3-5 3 days 24 hours</p>	<p>\$ 1,050</p>
August		<p>Frank Haasnoot World Chocolate Master Winner <i>Holland Chocolate Master</i></p> <p>Executive Pastry Chef Mandarin Oriental Taipei Taiwan</p>	<p>La Patisserie de Frank Hasnoot <i>A full display of Entremets, Tarts, Petit Gâteaux, Verrines, Macarons and a Chocolate Showpiece.</i></p> <p>www.frankhaasnoot.com</p>	<p>Aug 24-27 4 days 32 hours</p>	<p>\$ 1,400</p>
August		<p>Jérôme Langillier World Pastry Champion Lyon 2009 International Consultant Member of the Organizing Committee of the World Pastry Cup Founding Member of the International Desserts Académie Executive Pastry Chef Clostan Traiteur Catering Lyon, France</p>	<p>Catering Desserts & Buffet Display A full display of Catering Desserts and Buffet Specialties. Verrines, Tarts, Entremets and much more from a World Champion.</p> <p>www.jerome-langillier.com</p>	<p>Aug 31- Sep 2 3 days 24 hours</p>	<p>\$ 1,050</p>

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September		Pierre Mirgalet MOF Chocolatier Master Chocolatier Owner Bordeaux, France	Traditional French Chocolaterie & Confiserie <i>Chocolate Bonbons, Bars, Tablettes, Marshmallows, Pate de Fruit, Lollipops and Hard Candies.</i>	Sep 9-11 3 days 24 hours	\$ 1,050
September		Marc Ducobu Relais Desserts Owner Patisserie Ducobu Waterloo, Belgium	Belgium Pastries <i>Traditional Belgium specialties: Cakes, Tarts, Marzipan figurines, Cookies and Pastries from an Award Winning Pastry Chef.</i> www.ducobu.be	Sep 21-23 3 days 24 hours	\$ 1,050
October		Melissa Coppel Chocolatier Of the Year 2013 Founder & Partner Jean-Marie Auboine Chocolatier Las Vegas	Contemporary Bonbons & Dessert Bars <i>A full arrangement of Colorful molded bonbons, Beautiful enrobed ones and playful Dessert Bars, all with a long shelf life.</i> Also learn how to create and balance your own recipes. melissacoppel.com	Oct 5-7 3 days 24 hours	\$ 1,050
November		Jean-Marie Auboine 2012 TOP 10 Pastry Chef in America Founder & Partner Jean-Marie Auboine Chocolatier Las Vegas	All About Panning & Dragées <i>Chocolate and Sugar Panning with Nuts, Dry Fruits, Coffee Beans, and Cereals. Plain, Colored, Glossy, Marble Effect and Powdery finish.</i> All you need to know to Create Great Panned Items! Exclusivity at Jean-Marie Auboine Chocolatier www.jmauboinechocolates.com	Nov 2-4 3 days 24 hours	\$ 1,050

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December		<p>Francisco Migoya Top 10 Chocolatiers in America 2013 Top 10 Pastry Chefs in America 2011 <i>Author of Elements of Dessert</i></p> <p>Head Chef Modernist Cuisine Bellevue, Washington</p>	<p>The Chocolates of Francisco Migoya Francisco Migoya's unique style translate in his amazing work. He will teach a full range of chocolates and tablettes with his own twist.</p> <p>Modern, unique and simply delicious!</p>	<p>Dec 7-9 3 days 24 hours</p>	<p>\$ 1,050</p>

Workshop Prices include daily Lunch & Coffee Station
Free WIFI Access

LIMITED SPOTS AVAILABLE

Maximum 14 People per workshop

Classes Start at 8:30 am and finish at 5:30pm.

Professional Uniform required.

Only Pictures allowed. Recording is not allowed inside the Facility.

INFORMATION & RESERVATIONS

You can register online or contact us:

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