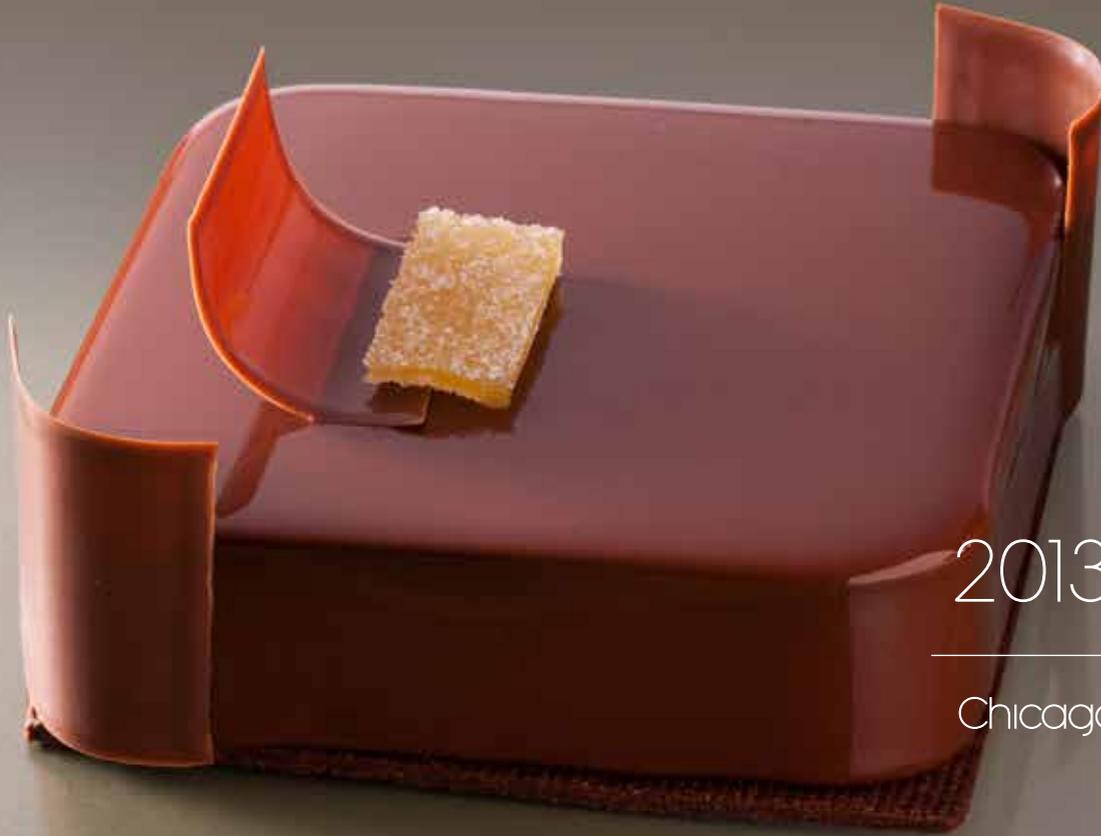


Creation by Chef Jérôme Landrieu for Cacao Barry



CHOCOLATE
ACADEMY



2013 Course Catalog

Chicago CHOCOLATE ACADEMY™ Center

REGISTER
ONLINE

www.chocolate-academy.com

Friends, Students & Alumni

We are very excited about our next session of classes, and welcome you to experience all we have to offer. Join us at our state-of-the-art facility, where you will receive instruction from some of the best and brightest chefs in the industry, and be treated like a guest in our home. Our small class size allows for individual attention and one-on-one interaction between students and instructors.

We continue to focus on building a solid foundation with chocolate through our Core Classes and we continue to push the envelope on creativity with our more experienced students, offering advanced technology and specialty courses with highly acclaimed chefs. Back by popular demand, we welcome Chef Mathieu Barriquault and Chef Josep Ribe. And for the first time, we welcome Chef Salvatore Martone, Chef John Kraus, Chef Jordi Puigvert and Chef Andres Lara. Each of these masters is a great source of knowledge, with a passion for sharing their expertise and inspiring students.

Here at the CHOCOLATE ACADEMY™ center, our goal is to create the atmosphere of a fine dining establishment, going above and beyond expectations to provide quality service with an acute attention to detail throughout the entire experience, both in and out of the classroom. Students use the same high-end, professional quality tools used by Cacao Barry and Callebaut chefs during class, and receive a new CHOCOLATE ACADEMY™ center apron and gloves to take home.

We are looking forward to all of our upcoming courses and invite you to join our social media community to stay up to date on events, demos and promotions. Prepare yourself to take the challenge by enrolling in some courses and learning new skills from the experts here at our CHOCOLATE ACADEMY™ center!



Chef Jérôme Landrieu
USA Director - CHOCOLATE ACADEMY™ Center



Sponsors

Thank you to our CHOCOLATE ACADEMY™ center Sponsors:



Registration Details

Classes are held from 8:30 am to 5:00 pm CST and include a continental breakfast and daily lunch.

New courses may be added and dates are subject to change, so please visit our website for the most current and complete course calendar information and to register for classes.

www.chocolate-academy.com



Chef Jérôme Landrieu

Pastry Chef and Director, Chicago
CHOCOLATE ACADEMY™ center
since 2008

CAREER :

- 2003-Present, Pastry and Chocolate Demonstrations around the world
- 2003-2008, Instructor, Bellouet Conseils School, Paris, France

EDUCATION :

- Pastry and Chocolate certification
- Studied under three MOF chefs to perfect his craft

RECOGNITION :

- 2012, featured in "So Good" magazine
- 2011 Top 10 Best Pastry Chefs in America, *Dessert Professional*
- 2007, Pastry Semifinalist, Meilleur Ouvrier de France Competition
- 2006, two 1st prizes in sugar artistry, and 2nd prize for artistry at Chocolat by Pascal Caffet in Troyes, France
- 2006, substitute for Team France, The Pastry World Cup
- 2004, 1st prize, Tasting Selection, Salon du Chocolat in Paris, France



Chef Celine Plano

Pastry Chef and Technical
Advisor, Chicago CHOCOLATE
ACADEMY™ center since 2012

CAREER :

- 2009, Executive Pastry Chef, Peninsula Hotel, Chicago, IL
- 2006, Opening Executive Pastry Chef, Four Seasons Hotel, Westlake Village, CA
- 1997-2006, from Chef de Partie to Executive Pastry Chef, Ritz Carlton Hotels, Atlanta and San Francisco
- 1992-1997, worked in several Parisian Michelin star restaurants including Fauchon Pâtisserie

EDUCATION :

- Pastry and Chocolate certification

Core Courses

Discovering Chocolate

February 11-13, April 8-10, June 3-5, July 8-10, August 12-14, October 21-23,
December 2-4, 2013

Instructor: **Chef Celine Plano** Cost: \$700

Beginner: 🍪

Have you worked with chocolate before but want to build your skills and confidence? Spend three hands-on days learning and practicing chocolate crystallization techniques with Chef Celine. In our most popular course, Discovering Chocolate, you'll learn about the chocolate making process from cocoa bean to bar, create basic bonbon fillings, and learn different dipping and molding techniques. This is a great course for beginners and those wanting to gain a sound base knowledge of chocolate.

Chocolate Beyond the Basics

January 14-16, March 4-6, June 17-19, November 4-6, 2013

Instructor: **Chef Celine Plano** Cost: \$800

Intermediate: 🍪🍪

Are you an intermediate level chocolatier, with professional intentions? Are you ready to build upon the knowledge you gained in our beginner level Discovering Chocolate course? If so, prepare yourself to plunge deeper into the complex world of chocolate with Chef Celine, and learn more complicated bonbon filling recipes and techniques, including dual layers! You will also work with cocoa butter spraying techniques, practice making chocolate decorations and complete your own tabletop showpiece.

Pre-requisite: Knowledge and practice of hand crystallizing chocolate

Chocolate Expertise

May 6-8, August 5-7, 2013

Instructor: **Chef Jérôme Landrieu** Cost: \$800

Professional: 🍪🍪🍪

More advanced chocolatiers can gain flexibility and consistency in the kitchen with CHOCOLATE ACADEMY™ center Director, Chef Jérôme Landrieu, as they learn the most advanced chocolate techniques. Chef Jérôme will reveal his approach to production organization, shelf life theory and chocolate storage as he demonstrates that results are not only based on the recipe but also on the process. See first-hand how the processes you use can directly affect the original flavor and texture of your creations, as you spend time testing ganache methods and analyzing results. Chef Jérôme will touch on chocolate creations from innovative tablets to mouth watering bonbons. Gain the tools, techniques and methods you need to improve your skills and apply them to your everyday world of chocolate.

Prerequisite: Chocolate Beyond the Basics

Creation by Chef Jérôme Landrieu for Cacao Barry



Guest Chef
Andres Lara

Executive Pastry Chef, Pollen

EDUCATION

- French Pastry School, Chicago IL

CAREER

- Currently Executive Pastry Chef at Pollen
- Taught at the Chocovic Chocolate Academy in Vic, Spain
- Worked in Michelin-starred restaurants around the world including Bagatelle in Norway, el Bulli in Spain, Noma in Denmark and Iggy's in Singapore
- Worked with pastry chef/owner Eric Perez at Visage Pâtisserie, Shanghai, China
- Began at Pasteleria Hotel in Spain, alongside Chef Paco Torreblanca

OF NOTE

- His unique style, reflecting sophistication and elegance shines through in eclectic assortments of gourmet desserts and pastries imbued with Mediterranean influences.

Mediterranean and Asian Inspired Desserts

March 18-20, 2013

Cost: \$850

Professional 🍷🍷🍷

Chef Andres, Executive Pastry Chef at Pollen, draws on the extensive experience he's gained working around the globe, and delves into the flavors and cultures of the Mediterranean and Asia. Learn how he finds inspiration for a wide variety of plated desserts, as well as a few petit fours and retail items, finding a delicate balance combining traditional pastry ingredients with savory. He demonstrates how to expand your repertoire to include good olive oils and sea salts, goat cheeses and olives, as well as more local flavors like peanut, kalamansi, yuzu.

Guest Chef
Mathieu Barriquault

Master Chocolatier



Creation by Chef Jordi Puigvert

Chocolate Technology I*

April 15-16, 2013

Cost: \$500

Professional   

Chef Mathieu, world-renowned Consultant shares his extensive knowledge during this workshop that explores the technology behind chocolate, particularly ganaches. By developing a thorough understanding of your ingredients and processes and how they interrelate, you'll determine how to improve taste, texture, and shelf life.

Chocolate Technology II*

April 17-18th, 2013

Cost: \$600

Professional   

Following Chocolate Technology I, work with Chef Mathieu to create calculation tables for your own ganache recipes. Using your laptop and an Excel file, analyze the creation of improved ganache recipes, and discuss shelf life assessment and sensory analysis.

EDUCATION

- Masters of Food Engineering
- French Pastry Institute – Three years at The Innovation Centre focusing on the technology and technique of preservation of artisan chocolates

CAREER

- International Chocolatier, worked in several well-known Chocolatiers in Moscow, France and Japan
- Currently traveling the globe as a consultant based in Dublin, Ireland

**Please note, these are not hands-on classes.*

REQUIREMENTS FOR CHOCOLATE TECHNOLOGY II:

- Chocolate Technology I completed
- Students must bring their own computer with Excel (or other compatible table software) loaded





Guest Chef Josep Ribe

*Technical Advisor,
CHOCOLATE ACADEMY™ center in Spain*

EDUCATION

- Joviat School in Manresa, Spain – studied Hotel and Catering Management, 5 years as general and pastry chef, the final year concentrating full time on pastry and chocolate

CAREER

- 2003, began giving seminars, courses and demonstrations on chocolate at both National and International levels
- 2001, joined the CHOCOLATE ACADEMY™ center in Spain, working alongside Ramon Morato

AWARDS

- 2005, MMACE – 1st prize for Supreme Master Chocolatier for Spain: the LLUIS SANTPAU Trophy
- 2004, CANJOP (National Competition for Young Pastry Chefs) – 1st prize and Champion of Spain

Spanish Styled Pastries and Confections

May 20-21, 2013

Cost: \$600 (2-day course)

Professional 🍪🍰🍩

No need to head off to Europe – CHOCOLATE ACADEMY™ center's Spanish Technical Advisor is coming to Chicago! Chef Josep has worked closely with Ramon Morato at our CHOCOLATE ACADEMY™ center in Spain since 2001, and now joins us here in our state-of-the-art kitchen. He will guide you through an exploration of the rich and indulgent world of Spanish chocolate candies and modern pastries. Through his eyes, you'll gain a vision and understanding of typical Spanish pastry and chocolate traditions, enabling you to bring these influences to your own pastries and confections and add a distinctively Spanish flair to your dessert offerings.

** Please note, the Chicago NRA convention will be in town this week so it is important to book lodging ASAP.*

Guest Chef
Salvatore Martone

Executive Pastry Chef, Four Seasons Hotel, NY



Creation by Chef John Kraus

Exquisitely Executed Plated Desserts

July 29-31, 2013

Cost: \$850

Professional 🍷🍷🍷

Come work alongside the 2012 winner of *StarChef's International Pastry Competition*. Chef Salvatore spread his wings and came to the US to put his culinary skills to the test after completing his formal training in Italy and France. His career carried him from Las Vegas to California and finally to New York, where he is currently the Executive Pastry Chef at the Four Seasons Hotel. His extensive repertoire of plated desserts combine a mélange of fruits, cakes, sauces and mousses to create beautifully unique presentations with unexpected but irresistible tastes and textures. See first-hand what makes him tick and learn how his Plated Desserts have won the hearts of foodies across America.

EDUCATION

- 2004, Art de La Pâtisserie, The French Pastry School, Chicago IL
- 2001, Istituto Arte Culinare, Venice, Italy
- 1986–1991, School of Culinary Arts, Naples, Italy

CAREER

- 2010-Present, Executive Pastry Chef at Four Seasons Hotel, NY
- 2008–2010, Pastry Chef at The Ojai Valley Inn and Spa, Ojai CA
- 2005–2008, Executive Pastry Sous Chef for Joel Rouchon at the Mansion and L'Atelier de Joel Robuchon at the MGM Grand in Las Vegas, NV
- Prior to 2005, Wynn Hotel, Las Vegas

OF NOTE

- Believes there is always room for growth and improvement and continual education has been a key instrument in his successful career.





Guest Chef
Jordi Puigvert

Proprietor and Chef, Sweet'n Go

CAREER

- Since 2006, Proprietor of Sweet'n Go, a training and consultancy company, Pâtisserie instructor at Escola d'Hosteleria de Girona, technical demonstrator for Sosa Ingredients, Sicoly, and La Rose Noire, and Pâtisserie advisor for Riu Hotels
- 2002–2005, Head Pâtisserie Chef, Les Cols Restaurant, Olot

AWARDS

- 2007, Finalist, The Best Dessert of Restaurant Competition
- Finalist, Jaén Olive Oil competition during The Best of Spanish Cooking
- 1999, Winner, Well-balanced dish category in Young Cooks of Catalonia competition

OF NOTE

- Contributor to pâtisserie journals "So Good" "Le journal du Pâtissier", "La Confiteria Española" "Dulcypas" and "Saber Sabor". Fluent in Spanish, Catalan, French and English, and working knowledge of Italian

A Scientific Adventure

August 19-21, 2013

Cost: \$850

Professional 🍪🍰🍰

Based in Spain, Chef Jordi is dedicated to testing and understanding new products as well as developing new ways to incorporate old favorites. He will take you on a scientific adventure, learning new techniques to explore various flavor and texture combinations. He will demonstrate how to improve creativity using Sosa products to produce pâtisserie, confiserie and plated desserts. You'll also explore ways to combine traditional ingredients with interesting flavors such as marshmallows or macarons into chocolate and confiserie. In addition, you'll learn the proper technique to use texturizers such as gelling agents, emulsifiers, spherifiers, proteins, and thickeners to add a new twist to pastries and plated desserts.

Guest Chef
John Kraus

Proprietor and Chef, Pâtisserie 46



European Classics with an American Twist

September 16-18, 2013

Cost: \$850

Professional 🍪🍰🥞

Following nearly a decade instructing students at the prestigious French Pastry School and many years working in Michelin-star restaurants throughout the US, Chef John became the proprietor of Pâtisserie 46. This successful Minneapolis bakery features classic European desserts with a decidedly American twist. From a Paris Brest with salted peanuts to a Chocolate Tart with caramel bourbon praline or a Lemon Rhubarb Brioche, his distinctive recipes are designed with the American palate in mind. Take advantage of this unique opportunity to work side-by-side with one of the Top 10 Best Pastry Chefs in America, and learn how to incorporate new ingredients into classic recipes for uniquely delicious results.

CAREER

- Since 2009, Proprietor and Chef, Pâtisserie 46, Minneapolis, MN
- 1999–2009, Instructor at The French Pastry School, Chicago, IL
- Pastry Chef at NoMI, Park Hyatt Hotel, Chicago, IL
- Executive Pastry Chef, Magnolia restaurant
- Worked in pastry at five-star, five-diamond Wild Boar, Nashville, TN
- Contributed to opening of Michelin star restaurant, Fleur de Sel

AWARDS

- 2005 & 2006 Top 10 Best Pastry Chefs in America, Pastry Art & Design
- 2004, winner of Food Network's Chocolate Challenge –with dramatic sculpture titled “Love Takes Flight”
- 2002 Paris Gourmet Pastry Chef of the Year
- 2002 National Dessert Champion





Photography by Paul Strabbing,
Creation by Chef Jérôme Landrieu



Chef Jérôme Landrieu

*Pastry Chef and Director, Chicago
CHOCOLATE ACADEMY™ center*

Architect: Chocolate Showpieces

February 18-21, 2013
September 23-25, 2013

Cost: \$850 
Professional

Enhance your breadth of chocolate ability through chocolate sculpture in this class. Learn how to transform your imagination into reality during this hands-on sculpture class as CHOCOLATE ACADEMY™ center Director, Chef Jérôme Landrieu, demonstrates tips, tricks and the fundamental methods necessary to gain a competitive advantage in chocolate showpieces. Each attendee will not only learn new skills and styles to produce their own showpieces but will also benefit from the opportunity to share ideas and inspirations with other course attendees.

PREREQUISITES

- Chocolate fundamentals, molding cut outs, crystallizing.
- Advanced knowledge in showpiece creation.

Core Courses

Discovering Chocolate with Chef Celine Plano	February 11-13, 2013 April 8-10, 2013 June 3-5, 2013 July 8-10, 2013 August 12-14, 2013 Oct 21-23, 2013 Dec 2-4, 2013
Chocolate Beyond the Basics with Chef Celine Plano	March 4-6, 2013 June 17-19, 2013 November 4-6, 2013
Chocolate Expertise with Chef Jérôme Landrieu	May 6-8, 2013 August 5-7, 2013

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Don't miss out on any of our courses, events, demos or promotions!
Connect with us on Facebook, Twitter and/or Pinterest to stay informed about
what's happening at the Chicago CHOCOLATE ACADEMY™ center.



www.facebook.com/ChiChocAcademy



www.twitter.com/ChiChocAcademy



www.Pinterest.com/ChiChocAcademy

Register online at www.chocolate-academy.com

Specialty Courses

Contemporary Confections with Chef Lionel Clement	February 4-6, 2013
Architect: Chocolate Showpieces with Chef Jerome Landrieu	February 18-21, 2013
Infusing Confections with Local Flavor with Chef Frederic Hawecker, MOF	February 25-27, 2013
Mediterranean and Asian Inspired Pastries with Chef Andres Lara	March 18-20, 2013
Chocolate Technology I with Chef Mathieu Barriquault	April 15-16, 2013
Chocolate Technology II with Chef Mathieu Barriquault	April 17-18, 2013
Spanish Styled Pastries and Confections with Chef Josep Ribe	May 20-21, 2013
Exquisitely Executed Plated Desserts with Chef Salvatore Martone	July 29-31, 2013
A Scientific Adventure with Chef Jordi Puigvert	August 19-21, 2013
European Classics with an American Twist with Chef John Kraus	September 16-18, 2013
Architect: Chocolate Showpieces with Chef Jérôme Landrieu	September 23-25, 2013