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FOR THE LOVE OF CHOCOLATE A GRAND SUCCESS

Four Students Receive Scholarships to Attend The French Pastry School

Chicago, Illinois (February 12, 2010) – The French Pastry School at City Colleges of Chicago saw an attendance of over 450 people at their annual fundraiser, For The Love of Chocolate on Saturday, February 6, 2010. With the support of sponsors and guests, For The Love of Chocolate Foundation cleared over \$68,000 for pastry scholarships for future applicants to L'Art de la Pâtisserie, the full-time 24-week professional pastry and baking program.

Guests, sponsors, students, alumni, and chefs from Chicago and around the country gathered to partake in more than 40 chefs' specialties from fine cuisine to exquisite desserts to chocolate bonbons. Some of the country's most celebrated chefs were present, including Rick Bayless of Frontera Grill; Della Gossett of Charlie Trotter's; Paul Bartolotta of Bartolotta Ristorante di Mare; Christophe David of NoMi; Jean Joho of Everest; Frederic Robert of The Wynn Las Vegas; and Kai Lermen of The Peninsula.

Four current students enrolled in The French Pastry School's full-time program, L'Art de la Pâtisserie received For the Love of Chocolate Scholarships from funds raised last year with the help of generous sponsors. Kaitlin Bolt received the Barry Callebaut Scholarship; Stephanie Evans was awarded the Coalesse/Office Concepts Scholarship; Sara Lee Corporation made a scholarship possible for Violet Orellana; and Chelsey Torres received the Irinox USA Scholarship. These students were recognized for their achievement at the event.

Upon arrival to The French Pastry School, guests were greeted by stilt dancers accompanied by DJ Anacron, where they enjoyed a glass of champagne and culinary delights created by Dominique Tougne of Bistro 110; Jérôme Landrieu of Cocoa Barry; Pedro Gomez and Javier Trujillo, an alumnus of The French Pastry School, of Calihan Catering; and Anna Kimball of Navan®.

“For the Love of Chocolate and The French Pastry School produce one of the best chocolate-related celebrations and overall galas imaginable,” said Parveen Werner, Gourmet & FM Marketing Director, Americas for Barry Callebaut. “The talent they bring together in the chefs, chocolatiers, and all the entertainers makes an unforgettable evening.”

Desserts and chocolate in all forms created a unique ambiance in the *Cocoa Sutra* area. Body painters, masseuses, and belly dancers moved alongside guests and more vendors including many alumnae of The French Pastry School such as Courtney Clark of Cake Nouveau; Cindy Hawkins

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of Circle City Sweets; Alissa Wallers of the Elysian Hotel; Sarah Levy of Sarah's Pastries & Candies; Cathay Rayhill, Allison Bower, Lauren Pett and Elizabeth Madden of Sweet Collective; Meg Galus of TRU. In the *Voodoo Lounge* area, in addition to the tarot and astrological readings, gris gris bags and voodoo dolls, guests were treated to coffee from Julius Meinl and alumna Nicole Stemler, as well as alumnus Tommy Zarlengo of Zarlengo's Italian Ice.

"To be able to help future students in pursuing their dream of attending pastry school is a great thing," said Jacquy Pfeiffer, Academic Dean for Student Affairs at The French Pastry School, "It's also wonderful for our current students to team up with people from the industry, to get a taste for what's in store for them when they graduate!"

The 6th Annual "For the Love of Chocolate" Gala at The French Pastry School will take place on **February 5, 2011** for an *all new* chocolate extravaganza. More details will be available at www.fortheloveofchocolatefoundation.org.

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 for more information.

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 eleven renowned instructors, including Master Baker Jonathan Dendauw, Pastry World Champion Dimitri Fayard, 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.

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For more information on For The Love of Chocolate Scholarship Foundation or The French Pastry School please visit www.fortheloveofchocolatefoundation.org, www.frenchpastryschool.com or contact Anne Kauffmann
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