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TOP CHEFS TO JOIN FOR THE LOVE OF CHOCOLATE FOUNDATION'S ANNUAL GALA

February's Fundraiser Expects Participation of Great Talent

Chicago, Illinois (January 25, 2010) – Some of Chicago's most celebrated chefs will join For The Love of Chocolate Foundation's major fundraising event February 6, 2010 in a grand culinary, pastry, and chocolate celebration. Funds raised from the event will provide scholarships to future qualified students of The French Pastry School at City Colleges of Chicago.

Among the talented participants donating their time and specialty cuisine will include James Beard Award Winner, Chef Paul Bartolotta of the Bartolotta Group restaurants in Milwaukee, Wisconsin and the Wynn, Las Vegas. Also teaming up with the foundation will be Rick Bayless of Frontera Grill, Topolobampo, and XOCO and recent winner of Bravo TV's Top Chef Masters; Christophe David, Executive Chef of NoMi and recent semi-finalist for a James Beard Award; Kai Lermen, Executive Chef at The Peninsula; and Art Smith, Executive Chef and co-owner of Table Fifty-Two, and former personal chef to Oprah Winfrey.

"It's an honor to be a part of this event and help support For the Love of Chocolate Foundation," said Chef Art Smith, owner of Table Fifty-Two and co-founder of Common Threads. "This is our third year collaborating with the foundation and The French Pastry School, and it's such a pleasure to work with them and support the great pastry talent of the future."

Pastry chefs contributing desserts, candies, sculptures, and chocolate in a variety of forms will be Chef Cheryl Brookhouzen of the Chicago Marriott Hotel; Courtney Clark of Cake Nouveau; Meg Galus of Tru Restaurant; Joe Trummer of Sara Lee Corporation; Jimmy MacMillan of The University Club of Chicago; Norm Miller of Normy's Confections, and more. Also present at the event will be Dobra, one of the world's leading producers of chocolate products, and a sponsor of For the Love of Chocolate Foundation. Additional support comes from W.J.DEUTSCH French Wines who will be providing Andre Lurton, Pierre Sparr, Georges Duboeuf, Vidal-Fleury and Sauvion.

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“The opportunity to have all of these renowned chefs working with us for this event and to support the foundation is truly a great thing,” said Jacquy Pfeiffer, Academic Dean of Student Affairs for The French Pastry School. “So many passionate and talented people working together produce the most memorable event.”

The 5th Annual “For the Love of Chocolate” Gala at The French Pastry School at City Colleges of Chicago will take place on February 6, 2010 with an *all new* chocolate extravaganza. This year, attendees will find some new additions to the cocoa theme including the Chocolate Bar, Voodoo Lounge, plus new elements to the Cocoa Sutra room, Cocoa Lounge, and Cocoa Cuisine. For more details and to purchase tickets, see 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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