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AWARD-WINNING CHEFS JOIN FOR THE LOVE OF CHOCOLATE The French Pastry School's Scholarship Foundation Gala Brings Top Talent

Chicago, Illinois (January 21, 2011) ó Have you ever wished you could sample the cuisine of multiple award-winning chefs in one evening? Chefs like Rick Bayless, Graham Elliott, Sherry Yard, Jean Joho, Paul Kahan, Meg Galus, Jason MacLeod, and Sarah Levy? Not only that, what if you could enjoy these chefs's savory cuisine and sweet concoctions in a chocolate wonderland with scintillating musical entertainment, sugary spectacles, plus get *Bon Appétit Desserts: The Cookbook for All Things Sweet and Wonderful* signed by Barbara Fairchild herself? Look no further than For the Love of Chocolate Gala on February 5th. This year, the Merchandise Mart will host the grand culinary, pastry, and chocolate celebration benefiting scholarship applicants to The French Pastry School at City Colleges of Chicago.

"It's an honor to be working with this organization for the first time," said Barbara Fairchild, longtime Editor-in-Chief of *Bon Appétit*, now a food writer and consultant. "The French Pastry School is known not just as a great school, but also an organization that produces the highest quality culinary events."

Other talented celebrity and award-winning chefs will include Kai Lermen, Executive Chef at the Peninsula Hotel, Jean-Claude Poilevey of La Sardine and Bouchon, Takashi Yagihashi of Takashi Restaurant, and Joe Trummer of Sara Lee Corporation. Chefs contributing incredible desserts, pastries, confections and savory delights will include Chris Kadow-Dougherty of Whimsical Candy, Jove Hubbard of the James Hotel, Sarah Kosikowski of the Trump Hotel, Leonard Trevino of the Holiday Inn Mart Plaza, Giuseppe Tentori of Boka, Anne Palermo of Sulpice, and many more.

"Each year we say 'this will be the best For the Love yet,'" said Jacquy Pfeiffer, Academic Dean of Student Affairs for The French Pastry School, "but I think this year will truly outdo the others, with the many renowned chefs working with us, the amazing entertainment, and the wonderful new venue of the Merchandise Mart."

The sixth annual For the Love of Chocolate Gala will take place on February 5, 2011 at the Merchandise Mart. This year, attendees will find some new additions to the cocoa themes of Cocoa Cuisine, Cocoa Sutra, and the all new Cocoa Candy Land. For more details and to purchase tickets, see www.fortheloveofchocolatefoundation.org. Be sure to check out the special



deal with the Holiday Inn Mart Plaza (adjacent to the Merchandise Mart). Purchase two tickets to the event at a 25% reduced rate, and get a room on February 5th at Holiday Inn Mart Plaza for only \$100.

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, specifically in the full-time programs taught by The French Pastry School at 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. For more information, see www.fortheloveofchocolatefoundation.org.

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 many renowned chefs, including Master Baker Jonathan Dendauw, Pastry World Champion Dimitri Fayard, Della Gossett, Scott Green, Pastry World Champion En-Ming Hsu, Joshua Johnson, Master Cake Artist Nicholas Lodge, Kristen Ryan, Master Cake Artist Mark Seaman, and World Baking Champion Pierre Zimmermann.

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,

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