

CHOCOLATE AND PLATED DESSERTS

ACF CERTIFIED!

This class will cover:



- History of chocolate
- Manufacturing process of chocolate, from bean selection to the roasting and conching processes
- Proper tempering technique
- Creating plated desserts with an emphasis on presentation
- Ample hands-on practice of all elements

TESTIMONIALS

“To see how far Anil has grown and continues to grow in his knowledge and skill level in the pastry field, since he was a student in my class at The Culinary Institute of America, is truly inspiring. His persistence, dedication and passion for his craft are exemplary. He has a relaxed but confident way about himself that makes learning enjoyable. Maybe someday, I will be able to take a class with him!”

Joe McKenna, CMPC

“Don’t let his quiet demeanor fool you; Anil has an immense zest for life and a burning passion for the art of pastry. With a desire to perform at his best, he learned from the best, he worked with the best, and now Anil Rohira should be known to be among the best.”

Joachim Buchner, CMC

“...I’m impressed with his [Anil] knowledge and willingness to share, he’s structured but also flexible... the best part of class is the individual attention and emphasis on method... information presented is first class... class size [8 students] was just right, you get to know your fellow pastry chefs and work with all of them... Anil is a great teacher, he explains everything clearly and thoroughly... Anil and his staff are full of information and new ideas, they have answers to your questions and know the pastry scene inside out...”

Excerpts from Student Reviews of Esprit Des Alpes Chocolate Class



*Best Sugar Showpiece
2003 Coupe du Monde*

CLASS REGISTRATION

For more information and class availability, please contact Annette Mayr at (800) 231-8154 or amayr@auswiss.com. You may also fax this form to (800) 643-4284.

Class Name:			
Class Date:			
Student Name:			
Company Name:			
Address:			
Phone:			
Email Address:			
Payment Type:	Visa	MC	AMEX
Credit Card #:			
Expiration Date:			

A 50% deposit is due at registration, balance is due the first day of class. If class is canceled less than ten business days before the start of class, deposit will not be refunded. For accommodation information, please visit www.auswiss.com.



9211 Gaither Road
Gaithersburg, MD 20877
(800) 231-8154 (phone)
(800) 643-4284 (fax)
www.auswiss.com
info@auswiss.com

DES Alpes UNIVERSITY



Educating professional chefs in the pastry arts

2005 Class Schedule

ABOUT DES ALPES UNIVERSITY

Albert Uster Imports is committed to serving the professional pastry community in all capacities, and we've held this promise by offering premium quality products, innovative ideas, menu development and the finest customer service in the business. That is why we have decided to offer chocolate and sugar classes at our newly launched Des Alpes University. In a small environment (no more than eight students per class), students will gain hands-on experience and a solid base of knowledge from which to expand their skills. Classes will be taught by Corporate Pastry Chef Anil Rohira, other staff and guest instructors. Please read below for more information.

Class Location

9211 Gaither Road
Gaithersburg, MD 20877

Class Size

8 students

Reception

All students are invited to a reception at the conclusion of the first day of class



About the Instructor



A graduate of Bombay University and the Culinary Institute of America, Corporate Pastry Chef Anil Rohira has worked in such high profile establishments as the Balsams Grand Resort Hotel (New Hampshire), Wigwam (Arizona) and The Cloisters (Georgia). This well-rounded knowledge earned him the spot of Ewald Notter's teaching assistant at the

International School of Confectionery Arts. Honing his skills as a strong presenter with in-depth know-how of the pastry field, he worked hard to instill the lessons and techniques he learned to the next generation of pastry chefs.

Chef Rohira has had tremendous success on the national stage. In 1997, he won the gold medal at the ACF Centerpiece Competition at the New Hampshire Food Show. Three gold medals followed in 1999, all earned at the ACF Food Show in Washington, DC which also awarded him "Best of Show." At the 2000 National Pastry Team Championship in Beaver Creek, CO, he won the bronze medal, and followed with "Best Sugar Showpiece" a year later at the same event. In 2002, he decided to test his ability in the world arena; competing at Johnson & Wales University

and winning gold to qualify for a spot on the USA Team set to compete at the 2003 Coupe du Monde (World Pastry Cup) in Lyon, France. As team captain, Chef Rohira blew the competition away with his spectacular artwork and won the title of "Best Sugar Showpiece." Most recently, he had the distinct honor of being recognized as the "Distinguished Visiting Chef of the Year" by the prestigious Johnson & Wales University in Denver, Colorado.



- Creating basic candies using the hand-dipped, molded and piped methods
- Creating cakes, tarts, ice cream and frozen desserts using the latest techniques
- Working with different forms, shapes and textures
- Art of presentation
- Creating decorations
- Ample hands-on practice of all elements

Upon conclusion of this course, students will understand the rudiments of working with chocolate and be able to apply these techniques in a professional environment.

CLASS SCHEDULE

Class	Date	Time	Cost
Chocolate	Jan. 5-7, 2005	8am-4pm	\$499*
Food Art	Jan. 17-20, 2005	8am-4pm	\$499*
Chocolate	Mar. 29-31, 2005	8am-4pm	\$499*
Sugar and Venuance Pearls	Aug. 16-18, 2005	8am-4pm	\$499*
Chocolate and Plated Desserts	Sept. 7-9, 2005	8am-4pm	\$499*
Chocolate and Plated Desserts	Oct. 3-5, 2005	8am-4pm	\$499*

* includes breakfast

To maintain a consistent level of instruction, we require that all students have at least three years of experience as pastry professionals to take any classes.

CLASS DESCRIPTIONS

CHOCOLATE **ACF CERTIFIED!**

This class will cover:

- Origin and development of chocolate
- Process by which chocolate is made, from cocoa beans to premium couverture
- Fundamental techniques such as tempering
- Working with Esprit Des Alpes couvertures and glazes



FOOD ART **ACF CERTIFIED!**

This comprehensive class will highlight the following:

- How to make pastillage, plus texturing, assembling and airbrushing techniques
- How to work with sugar, from boiling to casting, pulling and blowing, plus the creation of various pieces such as flowers, leaves and ribbons
- The fundamentals of chocolate, review of tempering, and the molding, spraying, cutting out and assembly of finished pieces
- How to make garnishes using different mediums, plus application and presentation ideas



SUGAR AND VENUANCE PEARLS **ACF CERTIFIED!**

This class will cover:

- Sugar boiling
- Working with Venuance crystals and pearls
- Creating bubbled sugar
- Creating decorations for plated desserts
- Constructing four showpieces using blown, pulled and casted sugar
- Step-by-step demonstrations of sugar techniques
- Ample hands-on practice of all elements

No sugar experience necessary.

