



5-STAR
CHEF
SERIES

WWW.5-STARCHEFSERIES.COM

PRESENTED BY:

PreGel
AMERICA

Your Passion. Our Ingredients.



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The 5-Star Chef Series is a series of educational seminars designed to create dynamic pastry experiences that know no bounds. The culinary genius of our 5-Star Chefs combined with PreGel's cutting-edge facility and unparalleled ingredients sets the stage for a dynamic learning experience that translates to a competitive advantage for all who attend.

The 5-Star Chef Series allows attendees to work alongside internationally acclaimed chefs to create a unique, one-of-a-kind hands-on experience. This year, the 5-Star Chef Series features an all-star lineup of world-class, experienced, champion chefs, all of whom share exceptional skills and talents in the world of pastry.

Offering seminars on a variety of topics, the 5-Star Chef Series is for culinary professionals interested in honing their pastry and dessert skills in these main areas:

- CHOCOLATE
- PASTRIES & DESSERTS
- FROZEN DESSERTS
- PASTRY DECORATION
- DESSERT SHOWPIECES (SUGAR & CHOCOLATE)

5-Star Chefs will create and offer attendees a customized program in the areas of their expertise. Attendees will be treated to an exceptional program complete with award-winning recipes and techniques.

Each seminar presents the opportunity for attendees to take their businesses and careers to the next level by providing a renewed approach to pastry and desserts that will allow them to evolve and refine their skills and overall craft.

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5-STAR CHEFS



LAURENT BRANLARD
2008 WORLD PASTRY CHAMPION



DIMITRI FAYARD
2008 WORLD PASTRY CHAMPION



STEPHANE TREAND, MOF
2008 WORLD PASTRY CHAMPION



JEAN-PIERRE WYBAUW
MASTER CHOCOLATIER



OLIVIER BAJARD, MOF
WORLD CHAMPION IN
DESSERT MAKING



FREDERIC MONTI
2007 NATIONAL CHAMPION



STÉPHANE GLACIER, MOF
CONSULTANT FOR PASTRY,
CHOCOLATE AND CONFECTIONS



NORMAN LOVE
NORMAN LOVE CONFECTIONS

2010 SEMINARS

THE TECHNOLOGY AND ART OF CHOCOLATES
AND BONBONS
JEAN-PIERRE WYBAUW
FEB. 1-3, 2010

INNOVATIVE TECHNIQUES FOR ENTREMETS
AND TARTS
OLIVIER BAJARD
FEB. 15-17, 2010

THE ART OF ENTREMET, PETIT GATEAUX AND
TRADITIONAL FRENCH PASTRY FOR BUFFET
DIMITRI FAYARD
MARCH 8-10, 2010

THE ART OF SUGAR SHOWPIECES EMPHASIZING
STRUCTURE AND COLOR, AIRBRUSHING
TECHNIQUES FOR PASTILLAGE
LAURENT BRANLARD
APRIL 12-14, 2010

THE ART OF CHOCOLATES, BONBONS AND
PASTILLAGE SHOWPIECES
STEPHANE TREAND
MAY 10-12, 2010

THE ART OF PLATED DESSERTS AND
PETIT FOURS
FREDERIC MONTI
JUNE 7-9, 2010

AUTHENTIC, BOUTIQUE-STYLE, FRENCH
CLASSIC PASTRIES, ENTREMETS, TEAS
AND TARTS
STÉPHANE GLACIER
SEPT. 6-8, 2010

CONTEMPORARY CHOCOLATE BUFFET
NORMAN LOVE
OCT. 4-6, 2010

FUNDAMENTALS OF COMPETITION,
EMPHASIZING ENTREMET GLACÉ, PETIT
GATEAUX AND PLATED DESSERTS
FREDERIC MONTI & LAURENT BRANLARD
NOV. 8-10, 2010



ATTEND A SEMINAR

Our series is one that ensures a dynamic experience for all culinary professionals who attend. We look forward to hosting you here at our state-of-the-art facility.

Our seminars provide attendees with 3-days of lecture and hands-on instruction in an intimate environment at the PreGel Professional Training Center (Concord, NC). Attendees will walk away with new recipes, skills and techniques.

All tools, equipment and ingredients for the seminars are provided. Schedules are unique to each seminar, however all classes promptly begin at 8:00 a.m. and generally finish around 5:00 p.m. Class size is limited to 16 attendees and advanced registration is required.

All program costs include:

- YOUR 5-STAR CHEF SERIES SEMINAR(S) OF CHOICE
- BREAKFAST AND COFFEE
- LUNCH
- A FREE GELATO SEMINAR
- ENTRY TO COCKTAIL RECEPTION AT THE PREGEL FACILITY
- EXPOSURE TO TOP INDUSTRY CHEFS, COMPANIES AND PEER NETWORKS

Attendees will also receive a packet when they arrive containing all the information needed for the 3-day seminar including: schedules, recipes and formulations, and more. Ingredient and equipment sponsors' information will also be provided so that attendees leave with all the information necessary to apply what they learned to their businesses.

Program Costs:

SINGLE 5-STAR SEMINAR RATE:	\$695.00 PER PERSON
MULTIPLE 5-STAR SEMINAR RATES:	2ND SEMINAR - 10% DISCOUNT (\$625.00) PER PERSON 3 OR MORE SEMINARS - 20% DISCOUNT (\$555.00) PER PERSON
GROUP 5-STAR SEMINAR RATE:	\$525.00 PER PERSON (MINIMUM OF 3 ATTENDEES FROM SAME COMPANY)
FULL 5-STAR SERIES SEMINAR PASS	\$6,000.00 PER PERSON (ATTENDING ALL 12 SEMINARS)

For more information, visit us at www.5-StarChefSeries.com or call us at 866 977 3435.

