

# BEAUTIFUL CHOCOLATE BONBONS

Three-day class with Chef Melissa Coppel of Jean-Marie Aubeine Chocolates

BAKON USA FOOD EQUIPMENT

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**Chef Melissa Coppel**  
**Chocolatier**

**Co-owner of Jean-Marie Aubeine**  
**Chocolates Las Vegas, NV**

**Ph: (310) 533-3939**

**Email: [support@bakonusa.com](mailto:support@bakonusa.com)**

BAKON USA presents a three-day class for professionals  
with Chef Melissa Coppel  
from Monday Jan 26th till Wednesday Jan 28th 2015 - 9am-4pm  
Registration fee is US \$400 per participant (lunch included )  
Location: BAKON USA Showroom, 20906 Higgins Court Torrance  
CA 90501

Register by contacting Jennifer at 310-533-3939 or  
[support@bakonusa.com](mailto:support@bakonusa.com)

- This three-day class will cover molding, enrobed chocolates (using the new Enrober built specifically for the Chocolution 110) chocolate bonbons with a long shelf life.
- Chef Melissa left her home country of Columbia to study pastry in Argentina, she then went to Chicago to further her studies at the French pastry school. Soon after she moved to Las Vegas where she worked at Joel Robuchon at the Mansion and Caesar's Palace Casino before going to the Bellagio where she met Chef Jean-Marie Aubeine. After realizing the potential of their collaboration Chef Melissa and Chef Jean-Marie decided to branch out on their own and co-founded Jean-Marie Aubeine Chocolates. Chef Melissa won People's choice and placed second overall on the chocolatier of the year 2012, in 2013 she won both titles, Chocolatier of the year and People's choice.
- THIS PROGRAM IS FOR PROFESSIONALS ONLY.

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