

ALL ABOUT CHOCOLATE

Three-day class with Chef Jean-Marie Auboine

BAKON USA FOOD EQUIPMENT

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Chef Jean-Marie Auboine
Chocolatier-Confiseur
JMA Chocolatier Las Vegas, NV

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BAKON USA presents a three-day class for professionals
with Chef Jean-Marie Auboine
from Monday Oct 20th till Wednesday Oct 22nd 2014 - 9am-4pm
Registration fee is US \$400 per participant (lunch included)
Location: BAKON USA Showroom, 20906 Higgins Court
Torrance CA 90501
Register by contacting Sharon at 310-533-3939 or
sharon@bakonusa.com

- This three-day class will cover molding, enrobed chocolates (using the new Enrober built specifically for the Chocolution 110) spray techniques, smore's caramels & bars, glazed jelly, nougat and French Macaron chocolate specialty.
- With more than 20 years of experience, Master Chocolatier and Executive Pastry Chef Jean-Marie Auboine has a very distinguished career. He has worked at some of the world's most esteemed restaurants and was the Executive Pastry Chef for the Bellagio hotel and casino Las Vegas. His numerous awards include Finalist Meilleur Ouvrier de France Chocolatier 2011, Finalist Meilleur Ouvrier de France Chocolatier 2007, "Best Chef of the Year" from Mexico's Vatel Club in 2008, 5th Place in the 2005 World Chocolate Masters and he was named "Best Pastry Chef of the Year" by France's respected Champerard Guide in 2003.
- THIS PROGRAM IS FOR PROFESSIONALS ONLY.

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