

MODERN PASTRY AT SUMMER TIME

Three-day Master Class with Chef Nina Tarasova of Jean-Marie Auboine - The School

JMA THE SCHOOL

T: (702) 222-0535 EXT: 2

CLASS@JMAUBOINECHOCOLATES.COM

WWW.JMAUBOINECHOCOLATES.COM



Chef Nina Tarasova

Chef Pâtissier-consultant

Russia

JMA CHOCOLATES presents a three-day class for professionals
with Chef Nina Tarasova

Monday July 11th - Wednesday July 13th 2016 from 8:30-5pm

Registration fee is **US \$1,050** per participant (lunch included)

Location: 4780 West Harmon Ave Ste 3, Las Vegas, NV 89103

Register Online: www.jmauboinechocolates.com

Or contacting Ashley at 702-222-0535 Ext: 2

class@jmauboinechocolates.com

Professional Education

2012 – Ecole Nationale Supérieure de la Pâtisserie (Confectionery school in Issenzho near Lyon, under the leadership of Alain Ducass and Eve Tyurys), Perfectin Campus course

Class Description

Learn how to make several desserts with new, nonstandard combinations of flavors, taste and textures. The unique flavor combinations will inspire you, and challenge you to become more imaginative in creating new desserts, which will keep your customers wanting to come back for more.



The School