

BEAUTIFUL CHOCOLATE BONBONS

Three-day class with Chef Jean-Marie Auboine of Jean-Marie Auboine Chocolates

BAKON USA FOOD EQUIPMENT

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Chef Jean-Marie Auboine
Master Chocolatier
Owner of Jean-Marie Auboine
Chocolates Las Vegas, NV

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BAKON USA presents a three-day class for professionals
with Chef Jean-Marie Auboine
from Tuesday Oct 6th till Thursday Oct 8th 2015 - 9am-4pm
Registration fee is US \$500 per participant (lunch included)

Location: BAKON USA Showroom
20906 Higgins Court, Torrance CA 90501
Register by contacting Jessica at 310-533-3939 or
jessica@bakonusa.com

- This three-day class will focus on chocolate candy bars enrobed, chocolate Bouchées, jams, spreads, and confections like marshmallows, nougats, caramels, glazed pate de fruit, licorice rolls and premium chocolate covered cookies.
 - Master Chocolatier Jean-Marie Auboine knew by 16 years of age that cooking was his passion. He has more than 20 years of experience as Executive Pastry Chef in well known places such as The Bellagio Las Vegas, Fontainebleau Miami Beach and Presidente Intercontinental Mexico.
 - Chef Auboine has earned remarkable awards and achievements including: Finalist Meilleurs Ouvrier de France Chocolatier 2007 and 2011. One of the Ten Best Pastry Chefs in America 2012 and 5th place in the 2005 World Chocolate Masters.
- Dress code; bring your apron or chef jacket. A certificate of achievement will be issued after completion of this class. This class is for professionals only.

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