

BÛCHE DE NOËL AND HOLIDAY INSPIRED CATERING DESSERTS

Three-day Master Class with Chef Jérôme Langillier of Jean-Marie Aubeine - The School

JMA THE SCHOOL

T: (702) 222-0535 EXT: 2

CLASS@JMAUBOINECHOCOLATES.COM

WWW.JMAUBOINECHOCOLATES.COM



Jérôme Langillier

World Pastry Champion Lyon 2009

Executive Pastry Chef

Clostan Traiteur Catering

JMA CHOCOLATES presents a three-day class for professionals
with Chef Jérôme Langillier

Monday Oct 17th - Wednesday Oct 19th 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

Chef Background

- World Pastry Champion Lyon 2009
- International Consultant
- Member of the Organizing Committee of the World Pastry Cup
- Founding Member of the International Desserts Académie
- Executive Pastry Chef at Clostan Traiteur Catering

Class Description

A full display of Bûche De Noël And Holiday Inspired Catering Desserts and Buffet Specialties. Verrines, Tarts, Entremets and much more from a World Champion.

www.jerome-langillier.com



The School