

THE CULINARY ARTS INSTITUTE OF MONTGOMERY COUNTY COMMUNITY COLLEGE PRESENTS

TECHNIQUES FOR PLATING A GOLD MEDAL DESSERT

A PROFESSIONAL DEVELOPMENT WORKSHOP FOR CHEFS

Learn to make a gold medal dessert from one of the best! Chef Susan Notter, named one of the top 10 pastry chefs in the country by Pastry Arts & Design Magazine, will walk you through the steps to prepare her gold medal plated dessert from the 2016 Culinary Olympics—a coconut white chocolate mousse with roasted pineapple and 10-flavor sorbet!

Designed for culinarians with experience in baking & pastry arts, this class offers the opportunity to work alongside Chef Notter as you learn dessert development, flavors and plate layout, and all 13 recipes that make up her gold medal dessert. You will create a variety of dessert items such as, mousse, glaze, cremeux, coulis, jellied inserts, steamed and baked cake, sorbet, foams and garnishes.

Price \$379

Details: Limited space for 18 culinarians (age 18 and older). Refreshments and lunch will be provided. Dress code is professional culinarian uniform. Bring your own tools. Dress code is professional culinary uniform and participants must bring their own tools.

Class will be held at The Culinary Arts Institute, 1400 Forty Foot Road, Lansdale, PA 19446. 267-646-5970



**SATURDAY,
OCTOBER 28, 2017
8:00 AM – 5:00 PM**

For more information, please contact
Chef Ben Vozzo at bvozzo@mc3.edu.

Sponsored by



American Culinary Federation
Philadelphia Delaware Valley
Chefs Association



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