

# JOIN BAKON USA FOR A TWO-DAY, HANDS-ON ADVANCED CHOCOLATE WORKSHOP



CHEF BRIAN HAS OVER 15 YEARS EXPERIENCE WORKING WITH CHOCOLATE AND PASTRY.



presents an advanced chocolate class for the serious Chocolatier:

Tuesday, May 4 and Wednesday May 5 from 1PM to 5PM

at the Bakon USA Showroom at: 20906 Higgins Ct., Torrance, CA 90501

Registration Fee: \$150.00 per participant. Class size limited to 10 participants.

Please reserve your spot today by calling: 310-533-3939 x200

This is a particularly specialized course designed for participants with a high level of chocolate making skills. If you are not thoroughly experienced with chocolate please contact us about our Entry Level Classes.

Brian Donaghy is a chocolate and confection consultant at The Criollo Group. Prior to The Criollo Group, Brian worked with Albert Uster Imports and the Ritz Carlton among others. His time across these companies has given him an eye for process improvement in conjunction with quality products to be able to design and implement creative recipes. The class he is teaching at Bakon USA will include newer decoration techniques in conjunction with innovative and conventional flavors.



INTRICATE DESIGNS



PROFESSIONAL EQUIPMENT



NEW TECHNIQUES

