

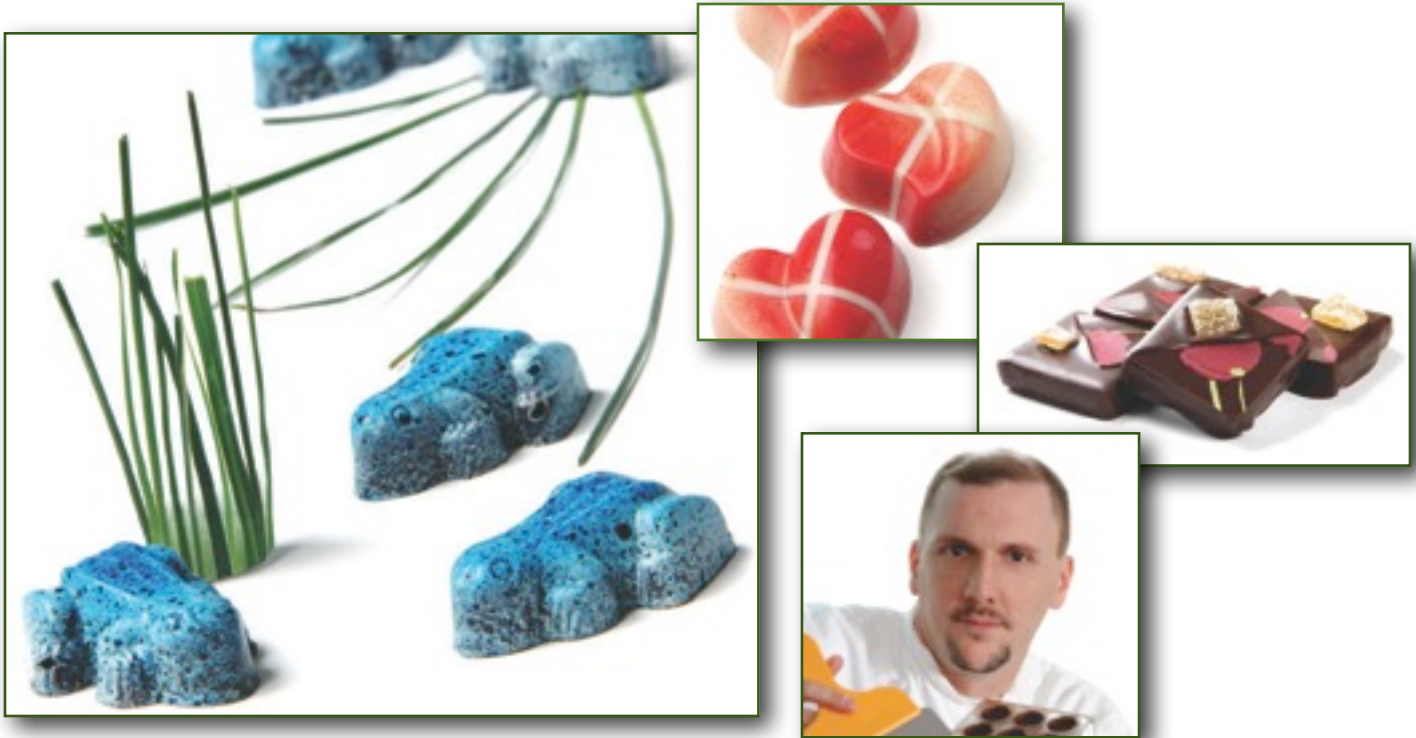
Tuesday, August 17 through Wednesday, August 18, 2010 From 1PM - 5PM

At the Bakon USA Showroom - 20906 Higgins Court, Torrance, CA 90501

Registration Fee: \$150.00 per Person

RSVP: 310-533-3940 or info@bakonusa.com

www.bakonusa.com - www.youtube.com/bakonusainc



Advanced Chocolate Workshop

Instructor: Chef Brian Donaghy

Chef Brian is a chocolate and confection consultant at The Criollo Group. Prior to The Criollo Group, Chef 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.

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 regarding our Entry Level Classes.