



CHOCOLATE
ACADEMY
CHICAGO



2018 Course Catalog

Chicago CHOCOLATE ACADEMY™ Center

Creation: Chef Jérôme Landrieu

www.chocolate-academy.com

REGISTER
ONLINE



Pictured (from left to right) Jérôme Landrieu, Jose Castellanos, Terri Kim, Russ Thayer, Alexandra Foster and Manuel Bouillet

Friends, Students & Alumni

We are extremely excited to announce that the Chicago CHOCOLATE ACADEMY™ center has begun hosting Masterclasses. This allows us to accommodate more students with the opportunity to see expert Pastry Chefs in action and be able to ask more questions. We have another superstar lineup of Guest Chefs and we invite you to explore their social media accounts to discover their trend-setting work, and then take advantage of learning from them at the Chicago CHOCOLATE ACADEMY™ center.

Chef Jérôme Landrieu,
Head of Barry Callebaut Chicago CHOCOLATE ACADEMY™ center

Register online: www.chocolate-academy.com

 www.instagram.com/chicagochocolateacademy

 www.facebook.com/ChiChocAcademy

 www.twitter.com/ChiChocAcademy

 www.Pinterest.com/ChiChocAcademy



10th Anniversary Celebration!

September 23-29, 2018

We opened our doors at the Chicago CHOCOLATE ACADEMY™ Center in September 2008. This year, to mark this milestone anniversary, we are creating a week-long celebration designed around all of the great courses and Pastry Chefs that have come through those doors. For ten years, we have shared the knowledge of chocolate, confection and pastry with cutting edge technology and equipment. This will truly be a unique Chocolate Academy event as talented chefs and industry experts share their passion, innovative ideas and expertise. Stay tuned as we share more details through the Chicago CHOCOLATE ACADEMY™ Center website and social media.



Chef Jérôme Landrieu

@chefjlandrieu

Cacao Barry Chef and Head of Chicago CHOCOLATE ACADEMY™ center since 2008

CAREER :

- 2003-Present, Pastry and Chocolate Demonstrations around the world
- 2003-2008, Instructor, Bellouet Conseils School, Paris, France
- Pastry and Chocolate certification
- Studied under three MOF chefs to perfect his craft
- 2015–2012, featured in “So Good” magazine (i.e., #13 in Jan’15)
- 2011 Top 10 Best Pastry Chefs in America, *Dessert Professional*
- 2007, Pastry Semifinalist, Meilleur Ouvrier de France Competition
- 2006, two 1st prizes in sugar artistry, and 2nd prize for artistry at Chocolat by Pascal Caffet in Troyes, France
- 2006, substitute for Team France, The Pastry World Cup
- 2004, 1st prize, Tasting Selection, Salon du Chocolat in Paris, France

Chef Russ Thayer

@russ.thayer

Callebaut Chef and Chicago CHOCOLATE ACADEMY™ center Instructor since 2014

CAREER :

- Pastry Chef, PreGel America, Concord, NC
- Pastry Chef, Ritz-Carlton, Charlotte, NC
- Pastry positions at private clubs throughout Piedmont region
- Central Piedmont Community College, Pastry Arts and Culinary Arts graduate
- 2013, appointed to board of advisors, Central Piedmont Community College
- 2012, finalist in Cacao Barry’s L’Art du Chocolatier Challenge
- Numerous gold medals in ACF-sponsored pastry competitions

Creation: Chef Jose Castellanos



Core Courses

Chocolate 1.0–Discovering Chocolate

January 9-11, February 5-7, June 5-7, July 24-26, September 11-13, December 3-5, 2018

CHOCOLATE ACADEMY™ center Academy Instructor Cost: \$800

Beginner:

Discovering Chocolate is perfect for beginners looking to learn the basic skills of working with chocolate. This course is hands on and will help beginners’ master crystallization, dipping and molding as well as introduce ganaches and making emulsions. You will spend three days perfecting the fundamentals of working with chocolate and gaining a solid knowledge of chocolate.

Ideal for: Beginners or anyone looking to master chocolate crystallization.

Chocolate 2.0–Modern Confectionery Fundamentals

January 15-17, June 11-13, July 30–August 1, September 17-19, 2018

CHOCOLATE ACADEMY™ center Academy Instructor Cost: \$800

Intermediate:

Once you have mastered the basics of chocolate from Discovering Chocolate, you are ready to move on to Modern Confectionery Fundamentals. You will study all of the ingredients that are used in making ganache and sugar confections. You will be able to understand the steps in emulsion, the basics of chocolate equipment and chocolate machines. In this three-day course, you will make more complex, multi-layered confections with delicious fillings and textures. This course is for the intermediate level chocolatier, with a firm understanding of the basics of chocolate.

Prerequisite: Chocolate 1.0–Discovering Chocolate or comfortable knowledge and practice of hand crystallization of chocolate and piping techniques.

Chocolate 2.0–Playful Chocolate Figurines

March 19-21, 2018

CHOCOLATE ACADEMY™ center Academy Instructor Chef Russ Thayer Cost: \$800

Intermediate:

You will bring chocolate to life in our chocolate figurine course. This hands-on course will teach you the technical skills to reproduce fun and playful chocolate figurines. In this course, you will learn how to do molding and castings, play with colorful cocoa butter, and build your own creations. These three dimensional creations will bring the wow factor to your buffet, holiday display or showpiece. Kids and adults alike will be delighted with these cheerful chocolate critters!

Prerequisite: Chocolate 1.0–Discovering Chocolate

Core Courses

Chocolate 3.0-Confectionery Technology Masterclass



April 10-12, 2018

CHOCOLATE ACADEMY™ center Instructor

Chef Russ Thayer Cost: \$800

Professional: 🍪🍪🍪

Confectionery Technology focuses on molded and enrobed bonbons and leads you in-depth through every stage of production. Students begin by entering recipes into confectionery software, then gain a detailed understanding of the science of shelf life and learn how to adjust ingredients to achieve different results. You will also discover how the final product can be altered simply by changing the process you use and also how changes directly affect the flavor and texture of your creation. You will see how the latest equipment can give you great results and reduce labor. Learn about packaging and chocolate storage as we take you through the process of freezing and thawing finished bonbons. This professional-level course takes place in the Chicago CHOCOLATE ACADEMY™ center's Auditorium and gives crucial tips for running your own chocolate business and helps you take your shop and confections to the next level.

Prerequisite: Chocolate 2.0-Modern Confectionery Fundamentals

Chocolate 3.0-Colorful Confections

November 27-29, 2018

CHOCOLATE ACADEMY™ center Instructor

Chef Jérôme Landrieu and Chef Jose Castellanos Cost: \$800

Professional: 🍪🍪🍪

Colorful Confections will give you fresh insight into the world of chocolate confections. Expand your knowledge of tools, techniques and methods used to customize and differentiate your candies from the competition. This professional course will explore interesting shapes, textures, unique flavors and colorful cocoa butter spraying techniques. Each recipe has been designed to showcase the most advanced chocolate techniques that will make your confections unforgettable.

Prerequisite: Chocolate 2.0-Modern Confectionery Fundamentals

Creation: Chef Jose Castellanos



Specialty Courses

Chocolate Snack Attack

January 29-31, November 12-14, 2018

CHOCOLATE ACADEMY™ center Instructor Cost: \$800

Professional: 🍪🍪🍪

Make snacking confections that will tantalize any palate in one or two bites! After completing this course, you will have the expertise to make a wide variety of multi-layered bars and tablets. You'll learn both basic and advanced panning with different textures and flavored centers such as nuts, caramel, praline, dried fruits and cereals. This professional, hands-on course will also introduce you to multiple panning finishes including sugar coating, shine for shelf life and powder finishes.

Prerequisite: Chocolate 2.0-Modern Confectionery Fundamentals. Ideal for: Professional level chocolatiers

Professional Showpiece

February 19-22, August 13-16, 2018

CHOCOLATE ACADEMY™ center Instructor Chef Jérôme Landrieu Cost: \$900

Professional: 🍪🍪🍪

Explore the world of showpiece in this advanced course that is ideal for chefs who want to compete or take their skills to the next level. Chef Jérôme Landrieu discloses tips and tricks while guiding you through the entire creative process and theory of building a showpiece from beginning to end. Learn the strategies of design and balance with innovative casting and molding techniques. Chef Jérôme will demonstrate the application and then students will replicate and construct their own sculptures based on Chef Jérôme's showpiece and theme.

Ideal for: Professional level chocolatiers who has experience building showpieces.

Between a New Trend and Health

August 27-29, 2018

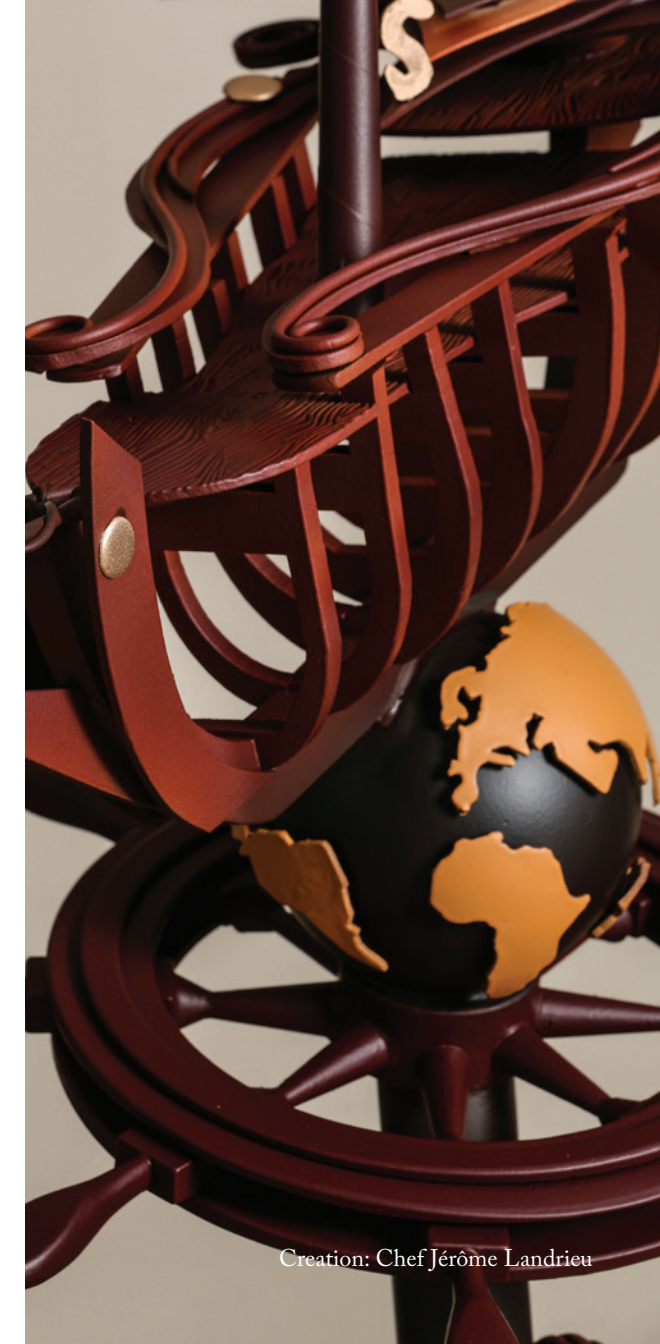
CHOCOLATE ACADEMY™ center Instructor Chef Jérôme Landrieu and

Chef Manuel Bouillet Cost: \$900

Professional: 🍪🍪🍪

This new course is designed to explore creating recipes without gluten and other ingredients for restricted diets. In this course, you will discover what is behind the new trend in pastry: gluten-free, dairy-free, sugar-free, egg-free and raw. You will learn what these trends mean in terms of health and why it matters to master these new techniques. You will also revisit some traditional pastry and learn how to balance new creations. For each category, you will be taught the main ingredients, the techniques and specific recipes.

Ideal for: Professional pastry chefs



Creation: Chef Jérôme Landrieu

Guest Chef Marijn Coertjens

@marijncoertjens

*Owner/Executive Chef,
Marijn Chocolatier Pâtissier*



Creation: Chef Marijn Coertjens



All Things Chocolate

March 6-8, 2018

Cost: \$900

Professional 🍪🍪🍪

A variety of flavors, colors and textures will give you an insight on how Chef Marijn Coertjens transforms his ideas into chocolate treats. Chef Marijn has lived and breathed confectionery all his life. This passionate chocolatier and pâtissier will share how he combines technical skills with intoxicating flavors to develop spectacular creations. See him create truly unique and imaginative bonbons in All Things Chocolate.

Ideal for: Professional level chocolatiers

CAREER

- Shop/Boutique in Ghent, Belgium
- Peninsula Hong Kong
- 2015, 207 Belgian Chocolate Master
- 2015 Bronze, World Chocolate Masters
- 2011 Coupe du Monde de la Pâtisserie Belgian, Bronze

Guest Chef Amaury Guichon

@amauryguichon

*Independent Pastry Consultant and
International Masterclass Instructor*



CAREER

- 2015-2017, Jean Philippe Pâtisserie, Las Vegas, NV
- 2013 3rd Place Finalist, France Professional Pastry TV show
- 2012, Executive Chef, Hugo & Victor
- Gold medal of "Best Apprentice of France" Ile de France
- Over 500K Instagram followers

Elaborate Petit Gâteaux Masterclass

April 24-26, 2018

Cost: \$900

Professional 🍪🍪🍪

Internationally renowned social media superstar, Chef Amaury will share his unique creativity and talent in this Masterclass course. He begins by focusing on extravagant designs, believing that pastry is "eaten with the eyes first." Students will learn how to incorporate a wide variety of textures, layers, flavors and colors in petit gâteaux to create a truly exquisite presentation. You might have seen his eye catching videos on Instagram, but don't miss this unique opportunity to see his creations and learn some of his many techniques first hand!

Ideal for: Professional pastry chefs



Guest Chef Martin Diez

 @chefmartindiez

Barry Callebaut Chef

NEW
to the
CHOCOLATE
ACADEMY™
center



Creation: Chef Martin Diez



Chocolate Confections

July 10-12, 2018

Cost: \$900

Professional   


Explore Chef Diez's take on modern confections over the course of this three-day class. See how colors and design can be used to fit every season with an endless variety of textures and flavors. You will also put a playful twist on traditional pastry concepts like cheesecake and brownie and transform them into confectionery snacking bars with elegant exterior designs. This course will explore a variety of trendy snacking concepts, including the famous two-bite "volcano." Take a look at his social media and you'll see why Chef Martin has such a large following.

Ideal for: Professional level chocolatiers

CAREER

- International Development Chef, Barry Callebaut
- Chocolate Academy, France
- Member of the guild Tour des Compagnons Du Devoir

Chef Yun Eun-Young

 @garuharu_official

*Owner/Head Chef of Pâtisserie
by GARUHARU*

NEW
to the
CHOCOLATE
ACADEMY™
center



Creation: Chef Yun Eun-Young



Beautiful Boutique Masterclass

May 1-3, 2018

Cost: \$900

Professional   

Pastry fashionista, Chef Yun is gaining an international chef following for her boutique GARUHARU in Seoul, Korea. She is admired for taking European classics and giving an Asian twist to develop charming creations that are delicate and playful. Chef Yun takes maximum care with the details of presentation, making each éclair a truly prized possession in taste and style. Explore the delicate, clean aesthetic of tarts, éclairs and gâteaux de voyage in this Masterclass.

Ideal for: Professional pastry chefs

CAREER

- 2017, Pâtisserie by GARUHARU in Seoul, Korea
- 2014, Éclair by GARUHARU
- 2010, Pastry Studio by GARUHARU
- Contributor to So Good Magazine



**Guest Chef
Yann Couvreur**

@yanncouvreur

Owner / Head Pastry Chef of
Yann Couvreur Pâtisserie



Creation: Chef Yann Couvreur



Yann Couvreur Masterclass

June 19-21, 2018
Cost: \$900

Professional   

Chef Yann's clever and cosmopolitan boutique is quickly making him Paris's young pastry chef to know! Based on classic French recipes with a dash of modernity, made with only the best ingredients, his desserts offer combinations of flavors and textures to create original and unique taste experience. His talents run the gamut from viennoiseries, to hautes-pâtisseries including luscious lemon meringue tarts, rich chocolate éclairs and jaw-dropping seasonal Saint-Honores. His infamous Madagascar Vanilla Millefeuille, a veritable signature pastry, has won numerous awards. In this Masterclass Chef Yann will share his creative talents and his vision of pastry making.

Ideal for: Professional pastry chefs



CAREER

- Head Pastry Maker, Eden Rock, St. Barthélemy
- Michelin-starred restaurant of Prince de Galles Hotel, Paris
- Hotel Le Burgundy, Paris
- Park Hyatt, Versailles, working under Jean-Francois Foucher
- Le Carré des Feuillants, Versailles
- Trianon Palace de Versailles

**Guest Chef
Ramon Morato**

@ramonmorato

Global Creative Director, Cacao Barry



Creation: Chef Ramon Morato



Confectionery Masterclass

October 16-18, 2018
Cost: \$900

Professional   

Chef Ramon is an award-winning master of confectionery and world renowned professional in the subject of chocolate. During this three-day Masterclass, Chef Ramon will share his vast knowledge of chocolate, gained through extensive international experiences. He will demonstrate a full range of chocolates using combinations of modern flavors and techniques. Prominence will be given to the theoretical portion, highlighting the importance of balanced fillings for chocolates to obtain stable interiors and good shelf life.

Ideal for: Professional level chocolatiers



CAREER

- Previously Director of the Barry Callebaut Chocolate Academy in Spain
- Best Master Artisan Pastry Chef (MMAPE) in 1997
- Published World's Best Chocolate Book of 2007, "RAMON MORATO chocolate"

Sponsors and Partners

Thank you to our CHOCOLATE ACADEMY™ center sponsors:



Thank you to our CHOCOLATE ACADEMY™ center partners:



Registration Details

Classes are held from 8:30 am to 5:00 pm CST and include a continental breakfast and daily lunch. New courses may be added and dates are subject to change, so please visit our website for the most current and complete course calendar information and to register for classes.

www.chocolate-academy.com

Our Brands



Fueled by over 175 years of cocoa and chocolate expertise across the world, Cacao Barry® has a rich history of innovation for the pastry chef. Our products, range from cocoa, chocolate couvertures and pralines, to exclusive plantation couvertures and customized Or Noir™ recipes. Together with our global network of Ambassadors and Chocolate Academy™ Centers, it is our mission to support Chefs in their daily challenge to delight customers with unique chocolate flavors and creative pairings. www.cacaobarry.com



The Callebaut® name has a rich Belgian heritage and is written in chocolate, and has been for more than 100 years. Driven by quality, innovation, partnership and flexibility, Callebaut delivers superior quality products to chocolatiers, pastry chefs, chefs de cuisine, bakers and ice cream makers all over the world— in four continents and in over twenty countries. Responding to current market needs, Callebaut's range of sustainable chocolates, single-origin collection, fillings and decorating products include ready-to-use and ready-to-sell products. Callebaut continues to innovate, developing products that offer taste, quality and convenience, now and tomorrow. Discover the entire Callebaut chocolate universe for professionals at www.callebaut.com.



For three generations, Van Leer has used the finest ingredients to craft a full range of high quality chocolates with a distinctly North American appeal. Today, Van Leer continues this taste tradition with the support of Barry Callebaut and its 150 years of chocolate making experience. Van Leer's traditional range of products includes pure chocolate, compounds, glazes, and sugar-free products in various formats. In addition, Van Leer Gold offers a selection of premium products, including chocolate made with Belgian liquor, or with high cacao content. www.vanleerchocolate.com

Core Courses

Chocolate 1.0-Discovering Chocolate with CHOCOLATE ACADEMY™ center Instructor	Jan. 9-11 Feb. 5-7 June 5-7 July 24-26 Sept. 11-13 Dec. 3-5, 2018
Chocolate 2.0-Modern Confectionery Fundamentals with CHOCOLATE ACADEMY™ center Instructor	Jan. 15-17 June 11-13 July 30- Aug.1 Sept. 17-19, 2018
Chocolate 2.0-Playful Chocolate Figurines with CHOCOLATE ACADEMY™ center Instructor Chef Russ Thayer	March 19-21, 2018
Chocolate 3.0-Confectionery Technology Masterclass with CHOCOLATE ACADEMY™ center Instructor Chef Russ Thayer	April 10-12, 2018
Chocolate 3.0-Colorful Confections with CHOCOLATE ACADEMY™ center Instructor Chef Jérôme Landrieu and Jose Castellanos	Nov. 27-19, 2018



Specialty Courses

Chocolate Snack Attack with CHOCOLATE ACADEMY™ center Instructor	Jan. 29-31 Nov. 12-14, 2018
Professional Showpiece with Chef Jérôme Landrieu	Feb. 19-22 Aug. 13-16, 2018
All Things Chocolate with Chef Marijn Coertjens	March 6-8, 2018
Elaborate Petit Gateaux Masterclass with Chef Amaury Guichon	April 24-26, 2018
Beautiful Boutique Masterclass with Chef Yun Eun-Young	May 1-3, 2018
Yann Couvreur Masterclass with Chef Yann Couvreur	June 19-21, 2018
Chocolate Confections with Chef Martin Diez	July 10-12, 2018
Between a New Trend and Health with Chef Jérôme Landrieu and Chef Manuel Bouillet	Aug. 27-29, 2018
Confectionery Masterclass with Chef Ramon Morato	Oct. 16-18, 2018

Don't miss out on any of our courses, events, demos or promotions! Connect with us on Instagram and Facebook to stay informed about what's happening at the Chicago CHOCOLATE ACADEMY™ center.

Register online at www.chocolate-academy.com

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