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Contact: Juanita Jeys

Carymax, LLC

212-239-0855 extension 32

juanita@pastrychampionship.com

CARYMAX ANNOUNCES INSTRUCTORS FOR 2009 WORLD PASTRY FORUM

(New York, NY – January 28, 2009) – Since its inception in 2002, The World Pastry Forum has become *the* place for student and professional pastry chefs of all education and experience levels to learn from a world-class faculty, serving nearly 1000 students since this time. The 2009 World Pastry Forum is being held at the JW Marriott Desert Ridge Hotel and Spa in Phoenix, AZ from July 1 through July 5, 2009.

Says Carymax founder Michael Schneider, “In a struggling economy, there are several ways pastry chefs can improve their career prospects in three very important ways:

1. By honing their skills in the Forum's Hands-On classes.
2. By broadening their knowledge and understanding of pastry disciplines from classics to cutting edge in the Forum's Demonstration Classes.
3. By networking with other pastry chefs and companies that supply products and services to pastry chefs.

The World Pastry Forum delivers all of these to its students – and more. For 2009 we also launched a new look for our web sites (www.pastrychampionship.com and www.worldpastryforum.com), and created a new online community at forums.worldpastryforum.com that makes it possible for students, instructors, sponsors, and the organizers to communicate, network, and promote themselves throughout the year wherever they happen to live. Not only do we have an international faculty, our students come from all over the world because they recognize the unique and special opportunities the Forum offers.”

Two different Hands-on Class programs are being offered in 2009. Each class lasts 5 days and is taught by two instructors. Students spend 2 ½ days with each instructor and create demonstration buffet tables of their work for all World Pastry Forum participants to view (and in many cases, enjoy). The Instructors and topics for the Hands-On classes for the 2009 World Pastry Forum are:

1. **Chocolate** – taught by Stéphane Tréand - MOF, and Jean-Michel Perruchon.
2. **Wedding Cakes** – taught by Bronwen Weber and Nicholas Lodge.

Bios of all 4 Hands-On instructors can be viewed by clicking links on the following web site page:

<http://forums.worldpastryforum.com/forum/topics/2009-world-pastry-forum-hands>

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Ten different Demonstration Classes are being offered in 2009 . Each class lasts ½ day and is taught by one or two instructors. The Instructors and Topics for Demonstration classes for the 2009 World Pastry Forum are:

1. [Albert Adria](#), Spain
Natura
The most creative pastry chef on the planet explains his new book, **Natura**.
2. [Stephen Durfee](#), USA
Plated Desserts
Plated desserts from the original pastry chef of the French Laundry.
3. [Nicola Fiasconara](#), Sicily
The Taste and Toast of Sicily
The Sicilian master brings authentic desserts and pastry from Sicily to your menus.
4. [Ciril Hitz](#), USA
Bread Basket
The perfect bread basket from the perfect baking instructor.
5. [Laurent Le Daniel](#), MOF, France
Subject pending
6. [Colette Peters](#), USA
Cake Decoration for Pastry Chefs
Bridging the gap between the cake decorator and the pastry chef.
7. [Vincent Pilon](#), and [Anil Rohira](#), USA
Chocolate Showpieces
Tips, Tricks, and Techniques from two of the the finest chocolate showpiece artists - and two of the most talented instructors in chocolate showpiece artistry - in America.
8. [Gilles Renusson](#), USA
Classic Desserts
Revisited and updated by the Chef that started pastry competitions in America.
9. [Paco Torreblanca](#), Spain
New Techniques:
New techniques for entremets, tartes, and petits gateaux from the Spanish master.
10. [Rudolph \(Rudi\) Van Veen](#), and [Robert Beckhoeven](#), The Netherlands
Sweet and Savory - Savory and Sweet
This dynamic duo of savory and pastry chefs will explore the blurring of these two disciplines and how to make each work with *and for* the other.

Bios of all Demonstration Class instructors can be viewed by clicking links on the following web site page:

<http://forums.worldpastryforum.com/forum/topics/2009-world-pastry>

Carymax, LLC, a New York City-based event production company, is the Creator of The World Pastry Forum and the National and World Pastry Team Championship.