

COMMERCIAL COOKERY: PATISSERIE SKILL GAPS



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ISS Institute/TAFE Fellowship

Fellowship funded by the
State Training Board, Victorian Government



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Commercial Cookery - Patisserie Skill Gaps

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1. Acknowledgement

Skill gaps have been identified and were given the privilege to be researched with overseas travel. I appreciate the support and would like to acknowledge their commitment.

The Awarding Bodies

International Specialised Skills Institute Inc.

State Training Board

Individuals and Organisations

Michael Miller - former Food Programs Coordinator William Angliss Institute of Tafe;

David Weston - former CEO William Angliss Institute of Tafe;

Gordon McDonald - Deputy Head of School, Tourism and Hospitality, Canberra , former
Head of Department for Bakery Studies;

Peter Schaefer - Consultant for Cookery Projects,

Axel Koester - Proprietor The Templestowe Hotel, former Executive Chef

Achim Herterich - Executive Chef Windows on the Bay

Patisserie Industry Advisory Group

Harald Unterreimer	Executive Pastry Chef	The Grant Hyatt Hotel
James Saunders	Executive Pastry Chef	Hotel SOFITEL
Jennifer Stutton	Sous Pastry Chef	Crown Casino
Brendan Hill	Tafe Teacher	Geelong
Kirsten Tibbals	Caulibaut chocolate Ambassador	Asia Pacific

Mr Ernst Schwab President Chefs Association Victoria

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2 Introduction

2.1 International Specialised Skills Institute Inc.

The International Specialised Skills Institute Inc. (ISS Institute) fills gaps in industries and enterprises where the means of doing so are not available through government programs or Australian TAFE institutes and universities.

ISS Institute:

- Explores opportunities in ‘design’ and skills (traditional and leading-edge) and identifies knowledge gaps towards establishing a range of collaborative projects with industry, professional associations, firms, education and training institutions and government.

Identifies experts in diverse areas of design, master level trades and professional occupations in established and emerging industry sectors with the intent to effect their services to visit Victoria to conduct a range of education and training activities such as workshops, lectures and exhibitions.

The way in which this is achieved is by building global partnerships through the Fellowship program, then the fellow sharing what he/she has learnt overseas through education and training activities – one fellowship; many benefits.

ISS Institute’s operations are directed towards bringing knowledge and leading-edge technologies to Australian industry, business and education/training institutes, rebuilding specialised skills and knowledge which are disappearing or have been lost in order to build the capabilities of industry and business and to maximise opportunities in the global and local marketplace.

The result of their work has been highly effective in the creation of new business enterprises, the development of existing business and the return of lost skills and knowledge to the workforce thus creating jobs. Enormous benefits can be gained from working with ISS Institute through their overseas Fellowship program, education and training activities.

Since 1999 the Victorian government, through OTTE, has financially supported ISS Institute as its major sponsor.

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2.2 The Australian Context.

In Australia specialised training in patisserie-commercial cookery was only possible in selected places, i.e. Adelaide, Sydney and Brisbane. The leading Institute for patisserie training was the Regency TAFE College in Adelaide, South Australia who, at the time, developed excellent material for training including up-to-date knowledge which was used in the industry (1992).

In 1994 a worldwide change took place in patisserie - different techniques, materials, equipment and finishes were used. As the world around Australia progressed to even greater achievements Australia unfortunately, did not act to the changing demand and still proceeded training with the out-of-date programs. The gap Australia's training institutions needed to fill was becoming very obvious as some businesses introduced some of the new products, utilising imported trades people with the skills needed.

Today skill and expertise are the key criteria for leading catering establishments when recruiting head or supervisory positions. In Australia over 90 percent of all supervisory positions in commercial cookery/patisserie are filled with people who have initially trained overseas, meeting the high expectations of the international clients visiting the country. Australians looking to advance into such positions need to go abroad to develop their skills and knowledge due to their ability and training.

For Australian trained trades people it is also difficult to gain a job outside of Australia, mostly if a position is found it is taken on lower levels with less remuneration. In order to gain more knowledge to become eventually successful in a supervisory position it is often needed to gain international experience.

In addition, it is evident that once the new skills are learnt and mastered Australians perform very well in their job.

For Australian businesses and catering institutions the lack of tradespeople with senior skills means larger advertising costs to the companies or increased fees if an international agency is used, cost of accommodating and getting the candidate over to Australia. The coping with the delay often causes immense stress and sometimes loss of business, due to poor performance.

Furthermore, there is increased work for the immigration office due to the handling of the visa requirements.

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The highest formal training in Victoria at the time of awarding the Fellowship was the completion of Certificate 3 in Commercial Cookery or completion of Certificate 3 in Baking. Neither of the training for these Certificates was adequate to be able to perform as a patissier.

This may have resulted due to the following:

- Purchasing already made items. Some kitchens completely abolished the pastry kitchen because it is readily available.
- Customer demand was not required for certain products therefore, the skill was not required.
- Other things are more important as the dessert always comes last.
- Student numbers were on the decrease. Adelaide TAFE was also struggling to fill the pastry classes. This may also be a reason for the training content.

Industry seems to be divided as employees in the patisserie are cooks and pastry cooks. It could not be decided on which of the trades would be integrating a higher certificate.

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2.3 Organisations which have impact on this Industry/Occupation

- Australian National Training Authority (ANTA) responsible for the development of the National Training Packages
- Tourism Training Australia - national ITAB responsible for the national implementation of the hospitality and tourism training packages
- Tourism Training Victoria - state ITAB responsible for managing the national training framework at local level.
- Department of Employment, Training and Tertiary Education (ETTE) - implements state government policy in employment and training of cookery student.
- Victorian Learning and Employment Skills Commission is the key advisor to the government on post compulsory education, training and employment.
- Australian Culinary Federation (Victoria Chapter) represents industry professionals.
- Victorian Cookery Educators Network - represents commercial cookery teachers in the State Training System
- Victorian Hospitality Educators Network - represents Hospitality and Tourism managers at the state RTO's.
- Australasian Guild of Professional Chefs - represent professional chefs and associate members nationally.
- Victorian Caterer's and Restaurant Association- represents the interest of business proprietors in the hospitality industry.
- Association of Pastry Cooks and Bakers.

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2.4 Aim of the Fellowship and its Sponsors

The ISS Institute/TAFE Fellowship was sponsored by the State Training Board, Victoria

2.5 The Skill Gap

As previously stated there is a lot of foreign skill used in patisseries around the country, the aim is to provide training possibilities for Australians in order to be able to gain employment in this area.

Furthermore, to enable people currently working in the area to post-trade study and therefore make themselves more competitive to foreign skill. This career prospect and continuous learning may also motivate people to stay in the industry.

Through discussions and advice, as well as through direct experience and market trends, it was required to research the production and finishing techniques of French Pastries and Gateaux, Chocolate and Caramel Sugar decorations and new ways of creating show pieces. To visit the origin masters of the specific skills themselves it was a necessity to visit Europe.

Bringing back these skills to Australia and incorporating them into the training program of Cookery Studies or training in the private market would give Australians the skills needed to gain leading positions and give Australians the chance to be more competitive in the international market.

It is also evident that bridging needs to be done to bring current skills as chefs and pastry cooks together as Patisseries.

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3 THE FELLOWSHIP PROGRAM

3.1 Introduction

An extensive travelling plan was established to visit private and master schools for the trade, as well as businesses in Germany, Italy, France and Switzerland. Interviews and surveys of students as well as lecturers and business owners were conducted to analyse the reasons for joining specialised courses, teaching methods and strategies applied by the lecturers and the training outcome and expectations by students, employers and lecturers.

The travelling was purposely built to fit into certain courses, which would give me most of the knowledge of the skill gap in a particular area. At the time, being able to see certain businesses utilising the skills and methods I was after, also to meet with industry people, even if it required me to travel certain distances several times. A full schedule of the travelling is placed into the amendments.

Firstly, the outcome of joining the master classes is analysed, keeping in mind I am a tradesperson looking for the skills. Secondly, I am looking at the teaching strategies used and lastly, the comprehension by the student and the success of their learning.

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3.2 Education Institutions / Host Organisations

Bundeschule fuer das Konditoren Handwerk, Wolfenbuettel

(National trades school for the pastry and confectionery trade)

<http://www.konditorenbundeschule.com/>



This Master and Trades School is the only school in Germany training all apprentices in specialised off-the-job workshops, which the regular trade schools are not equipped or not qualified to train. It is funded by the Government as well as the Association of Confectioners/Pastry Cooks, which is founded and financed by the industry as each trading business is required to pay certain amounts to the training body. Besides this, each industry is responsible to accommodate their own training.

Key issue: Teaching programmes

How does the school perform the task to train their master and apprentices effectively in all areas of the small business levels?

Analysis:

The school offers master pastry classes and formal apprentice training which are funded by the government and the Pastry Association. Privately it offers short courses on post-trade subjects, special courses for season pastries like Christmas and Easter. Furthermore, the College offers special courses with expert guest lecturers and also courses in computing, bookkeeping, packaging, etc. Everything one needs to operate a business is on offer at the school.

There are many schools in Germany offering different courses in Pastry Cooking. This would be the place of excellence. The courses cover the entire requirements needed to operate a pastry or baking business. These courses are on offer either full and part-time, outstanding is also that students can get accommodation and meals provided which enables them to completely concentrate on their study program and achieve certain results. Prices were very acceptable. Very interesting was that none of the scheduled courses have ever been cancelled, as the school Director Mr. Weber told me, due to their connection with industry. I noticed that some courses are only on offer once per year. The Master course in Wolfenbuettel was the basis of the Certificate 4 in Patisserie in Patisserie in Australia, mostly established by Mr. Ingo Schwartz, who is a former student of the school.

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Key issue: Is there a future for advanced schools like Wolfenbuettel with the change of the industry and laws, which in turn will result in a drop in student numbers. This was also a key-issue at the annual national meeting of the Association of Pastry Cooks in Luebeck. Furthermore, is the skill lost if there is no more master training.

Analysis: Through the opening of the borders in Europe, master level education is no longer required in Germany by the government to open a trade business, yet master level is still necessary to train apprentices in the workplace. Is it possible with the change of law to extinguish the trade master and apprentice level at the same time? I think not, in the end it is still the consumer demanding a certain product. Without a school training it would be too difficult for pastry cooks to gain the skills needed and mostly, even if the skills are already present in the business, the owner would be too busy to do all the training. I believe that there is a need for good schools teaching needed skills. Even if student numbers initially drop, people then would look for some post-trade study to advance themselves. Schools like the Lambrecht School get involved in Trade Fairs, Competitions, Sponsoring of Competitors into international competitions, internet promotions as well as letter distribution for course information.

A mayor draw card is also the engagement of high profile guest lecturers. The school, during my visit, engaged Mr. Ewald Notter from the International School of Confectionery Arts in Gaithersburg, USA to conduct a Chocolate Showpiece Workshop. I was fortunate to be able to join the Workshop together with 15 other students. Mr. Notter won the Coupe de Monte the year prior. This is the world cup in Pastry Cooking where only the best are measuring their skills.

Key issue: Has training changed in Master or Apprentice Level to incorporate market trends in an industry where tradition is a key issue to the master members.

Analysis

The so called Lambrecht School (Lambrecht was the founder of the school in 1928) is based upon a long tradition of delivering certain skills to their masters, like the Lambrecht style modeled marzipan which is a very simplified way of decorating (Bauhaus style 1920). In any case, over the last years, courses are constantly modified to suit the industry upon their advice. The School has 1,500 masters (former students) in the industry who are committed to working together for a better future, enhance communication between businesses and to keep the trades traditions and beliefs.

Very minimal changes in the content of the courses are noticeable, comparing pictures of today's and previous master examinations, but changes may be addressed as add on's to the course, yet short courses highlighting cutting edge technology and skills. This may be due to the members involved in advising the school, as all of them have the same

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schooling background and may compare their skill with what the new masters should be able to conquer, even if it may never been used in the industry again. The getting "rid of old hats" seems to be very hard for this School.

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Konditoren Meisterschule der Handwerkskammer zu Koeln



<http://www.handwerkskammer-koeln.de>



Mr. Ewald Knauf is the Manager of Pastry/Confectioner Master School in Colon, Germany. The School only consists of three rooms and is located right in the centre of Colon. There are only 12 students at any one time and the full-time course goes for 12 weeks. It is not only the technical knowledge that Mr. Knauf teaches but he challenges the student to be creative and innovative throughout the entire course. The outcome in the final practical examinations are stunning. Students certainly understand the material and produce innovative showpieces.

Mr. Knauf utilises all new knowledge and passes it on to his students, who are directly confronted with new techniques, material as well as equipment.

There is a large list of advanced courses with guest instructors visiting the Master School, who are coming from everywhere in the world. The Master School is the only school I have visited with the brochure printed in English as well as German.

Key issue: What are, from a student's point of view, the reasons to pick the school and how do the schools compare.

Analysis

Every school is to follow a national curriculum for the course. It is only up to the teachers' input on how the outcome will be and how much they are involved in the actual teaching. Looking at all the professional schools I went to the managers or directors all have the same view that they try their best and each one of them puts in all their efforts.

Looking at the sizes of the school I would have to say the smaller the school the greater the learning due to the direct influence of the manager who, in most cases, was the practical skill teacher. It would also have to do with the more personal touch that the teachers have in smaller schools. Teaching material may change to suit the individual in a small environment. Looking at the Master School in Colon, it is due to Mr. Knauf's work, energy and day to day efforts that the school has an enormous reputation in the industry. He teaches on a one-to-one basis and people leave the classes with the skill. There is no doubt that Mr. Knauf is a leading expert in his field; for specialised skills he engages other specialised experts, renowned for their particular skill. If the teacher has a specialised talent in a particular area, the students definitely benefit from this by themselves enhancing their skill.

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I also visited the following Master Pastry Schools and/or Trade Schools in Germany:

- Konditoren Meisterschule, Hamburg,
- Berufsbildende Schulen, Lueneburg
- Technical College for Confectioner, Heidelberg
- Meisterschule fuer Konditoren, Munich,
- Café and Patisserie School Bernd Siefert, Michelstadt
- ZDS Central College of the German Confectionery Industry, Solingen

Outcomes from visiting this schools, due to the similarity are gathered in the recommendations.

Ewald Notter



Sugar Showpiece

Proprietor of the International School of Confectionery Arts, USA
<http://www.notterschool.com>

Mr Notter is an institution for Sugar and Caramel Arts for years. I was fortunate do be one of his students in a Caramel sugar work when I first joined to become a Pastry Chef. Continuous development, precise workmanship, new ideas and his skill has made Mr Notter become famous not only in Sugar Art, but also in Chocolate Art, utilizing the principles of sugar work. Mr Notter is conducting workshops all over in the world and won most of the international competitions in the world. The International School of Confectionery Arts, USA is a private school.

Robert Oppeneder

Chocolate decorations



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Proprietor of the International School of Décor and Confectionery Arts, Munich Germany

<http://www.sweetart.de/>

Mr Oppeneder offers courses in Chocolate, Sugar Art, Desserts and Marzipan. He is the Author of the Trade Magazine Sweet Art, printed ones per month and read everywhere in the world. His ideas in the presentation of hot and cold desserts are world class. Mr Oppeneders school does not receive any government funding, it is privately owned.

Ecole Gastronomique Bellouet Conceil



<http://bellouet.web.com/>

The Bellouet Conceil is a privately owned school conducting training for professionals in all areas of pastry cooking and patisserie. The school is located directly in the centre of Paris and very easy to access. Where else could one better research French Pastry but in Paris. The owners as well as some of the teachers have the MOF ("Meilleur Ouvrier de France") which is the highest achievement in pastry cooking in France.

Most classes are conducted as practical hands on lessons, manufacturing only small quantities of products. For displays e.g. sugar a four-day course is based on a single showpiece utilising all products produced during that time.

Key Issue: In a course do teachers allow time for students to repeat the newly learned skill and practice it under the guidance of the expert.

Analysis

Comparing the schools teaching the same courses/skills eg. Caramel sugar decorations, it is noticed that in France a lot of time was spent on the initial preparation, every day, prior to learning a new skill Sugar was boiled and repeated over and over again, whereas in some other schools after the initial boiling and demonstration on how to boil the sugar, it was then prepared and moved onto other items. This move really indicates to me that certain knowledge is prerequisite, prior to the course, in order to understand the more advanced skills in a course. On the other hand if the knowledge is not present, the teacher picks up on it. This is only possible due to the small numbers in the courses.

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Key issue: Are there special strategies in place in Europe, which differ from the delivery in Australia, when conducting the master level training? Even the masters themselves, are they using special teaching aids to enhance the performance.

Analysis

From a teacher's perspective it was found that in Europe pastry courses are mostly conducted as a lecture where students sit in theatre style classrooms and watch demonstrations, usually conducted by the master pastry chef. In some instances, there were over 80 people to observe the demonstration, questions could be asked throughout the demonstration. Very interesting is that the schools with the better reputation have not introduced the theatre type of demonstrations but rely on the one-to-one hands-on training in small groups. Every student can practice the task until the skill is mastered at the lesson. Each student can take their attempts or products with them. It was noted that, in some cases, the lecturer did all the work for the student in order to have only very good products at the end of the course. For the student, I think, to look at the final work and take this final product home and reward all the benefits and praise from friends and family because of the look and taste of the product, is enough to motivate the student to practice until his/her product looks and taste the same as it was produced in the first place. Keyword here is not the product but the student gaining the skill and being able to do it over and over again (the more practice - the better the skill).

Key Issue: What teaching aids were used in the training

Analysis: In general similar to what we do in Australia, but I noticed that in some cases the support material for the course was lacking important information. Careful listening and watching the task was required to be able to practice the task after completion of the course. Purely by reading the support material one would not be able to complete the product or would have great difficulty. It is believed that this information is purposely left out in order to prevent copying unless it is the masterminding of cognitive learning combining some written material, listening, questioning skills and observation.

Key Issue: What is the reason for people to join the courses and their expectation on the outcomes?

Analysis:

Most of the students I have met and interviewed during the courses are qualified tradespeople who would like to increase their knowledge in order to upgrade their skills for job promotions and/or pay increases. The other large attending group of people was business owners who went stale in their production and needed a lift in order to become more competitive.

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Most of the students did already now how to implement the newly acquired skill, knowledge or creativity into their workplace. It was found that course attendees only observing the demonstration had more ideas to create new products than people attending the hands-on demonstrations, this may have to do with the visual impact, not realising what it takes to make the product.

3.3 Outcome of the Fellowship Program:

Gateaux and French Pastry:



As many flavours there are as many can be placed together, creating new taste sensations, as long as the consumer accepts it. It seems that no rules and no laws are followed, which is very different from following the guidelines put together by Larousse Gastronomique, Escoffier or the Hering; also commonly known as the bibles for cooks. In our days anything is possible.

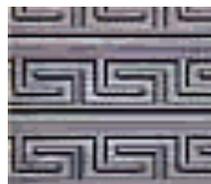
In order to achieve better eating qualities combined with better eye appeal for the production of gateaux and also French Pastry a freezer is used. The use of the freezer is to be able to put together soft texture products like sponges and mousses as well as achieving certain shapes.

Flexible Silicon Rubber moulds (which are now readily available in many shapes and forms) and/or silicon mats are used to initially form, mould or texture the sponges. Prefabricated stencils or screens, as they are used in the textile industry, may be used to achieve certain images or patterns may be scraped to achieve line design. Cigarette paste, which can be coloured, is often used as the base to do such followed by the sponge mixture. Equal consistency after baking is vital for successful moulding of the patterned sponges.

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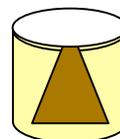
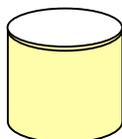
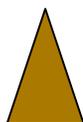


Silicon Rubber mould



Patterned silicon mould for 3 dimensional sponges and the finished product

Using Silicon moulds and mats is not only beneficial for consumer, due to the advantage of eating the pure product as there is no additional fat added to prevent the product clinging to the baking pan. Silicon is non-stick, heat resistant and freezing stable which means, for example a natural sticky product like Sticky Date Pudding could be baked, frozen, un-moulded and then placed frozen into a raw Crème Brûlée and then baked, enclosing the pudding. Without using the new technology with silicon and freezing technique one would never be able to produce this cake, due to the nature of the raw and/or baked mixes.



Baked Sticky Date Pudding is placed inside a crème brûlée and baked again

The moulds and mats are made with a combination of fiberglass and silicone. This allows the moulds to be flexible and gives it its non-stick quality. The combination also gives the bakeware a longer life making it possible to use them two or three thousand times before the first signs of sticking. The ease of cleaning also makes this flexible bakeware such a cost effective and desirable tool.

The new ways of producing Gateaux and French Pastry finishes the products inside the mould. Glaze or gel are usually applied prior to un-moulding to achieve a clean and high gloss product. Cakes may also be chocolate sprayed or ganache glazed.

The gel, also called "Nappage", is a mixture of arrowroot glaze and apricot jam; it prevents the cake from drying out. Eating qualities of the gel are still soft, due to the addition of glucose. To finish the Gateaux it receives a centre decoration, which usually reflects the ingredients used inside the Gateaux.

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Comparing the traditional making of Gateaux, Torten and Cakes where cream was mostly added to the product with other decorations, this technique where the product is finished inside the mould reduces the time to decorate greatly. This is especially important for the food safety aspect as well as the shelf-life of the product. Furthermore, it gives the product a cleaner and sharper finish as the outcome is not just relying on the hand skills of the producer but utilising the moulds.



Examples of Gateaux

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Mould Making

Any sort of decoration in pastry cooking can be placed into a mould, creating a three dimensional image. This image can be made out of marzipan, sugar, caramel sugar, chocolate and anything else one can think of, even fresh apples or pears can be used. The mould could also be a tool to scrape certain pattern onto silicon or create an indention into a product, i.e. flowers or leaves. The material which should be used is food graded silicon rubber. Due to the time involved making a mould and the expense of the material it is advisable to calculate the need of the mould.

SILICON MOULD

A master form needs to be made of an existing item, i.e. an ornament can be used which can be dipped, immersed or coated in rubber. Once the rubber mould has set/cured it is removed from the master, supported if necessary, and filled with a suitable material to reproduce the original. The cast item is then taken from its mould and the process repeated if necessary. Upwards of 100 or more lifts can be achieved depending on the type of mould used.

THE MASTER

- This can be made out of any suitable material, i.e. wood, plastic, pleistocene, clay, wax, plaster, resin, glass, metal, brick, rubber, papermache, fruit, vegetables, etc. or any combination of these.
- If the Plug is made out of something, which may deteriorate like fruit or vegetables or is fragile perhaps with delicate protruding parts, then a more permanent copy master will have to be made if more than one mould is required. After producing the first rubber mould it could be filled with resin or other low melting metals to produce another long lasting master. This can now be coated again with rubber to produce more moulds

PRODUCTION

- If the master is not completely smooth, all holes should be filled with plaster or filler to enable the later mould to be completely smooth. Prior to coating one should not forget to grease the master as the silicon will cling to it.
- Add the hardener to the silicon and fill into the desired shapes. Give plenty of time to set.
- Wash thoroughly before use.

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GELATINE MOULDS FOR CHOCOLATE

The same way the silicon mould is produced the pastry chef can produce a gelatine mould. This mould is very inexpensive and can be used over and over again. As gelatine is a standard ingredient for any cake shop or patisserie no preparation is needed.

Water (1.5 liter), gelatine (1 kg), glucose (300 gram) and caster sugar (1 kg) is used to make the rubber where the master is set in. After removing the master and cleaning the mould initially a thin layer of cocoa butter is sprayed into it. The mould needs to be used cold in order to cope with the temperature of the chocolate. Grey stripes will occur due to the chilling of the chocolate but pieces manufactured like this are usually sprayed with chocolate when set and cured.

As the gelatine moulds are very flexible, chocolate pieces are very easy to remove. It is also helpful to freeze the mould with the chocolate for a short period of time before unmoulding to prevent the gelatine breaking up.

Spraying cocoa butter into the moulds enhances the gloss of the product if used directly; it is not required if pieces are sprayed with chocolate.

SPRAYING CHOCOLATE

Spraying chocolate is used to either achieve a smooth, shiny texture or an even powdered surface. For both methods an electric spray gun with at least 140-Watt is required.

Couverture, white milk or dark, is mixed with the same quantity of cocoa butter. This mixture needs to be strained prior to placing it into the spray gun and sprayed warm as the chocolate sets if cooled below 20°C.

To achieve the shiny texture the pieces are sprayed from a distance of approximately 100 to 150 cm distance, this is repeated two to three times. Care must be taken in not applying too much chocolate, as it would start running off the pieces creating drops.

To achieve the rough powdered surface, the pieces to be sprayed are set in the freezer for thirty minutes or longer and then sprayed in the same manner as previously described. As the chocolate hardens on impact it creates the powdered effect.

As moisture sets chocolate, it is not advisable to wash the spray gun in between usage. The most effective way to keep the gun functional is by spraying a lightly warmed cooking oil through it which removes the chocolate and cocoa butter, this way there is no clogging up of the nozzle.

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CHOCOLATE DÉCOR USING THE SPRAY GUN



There are many ways to produce chocolate transfers

- Plastic sheets are sprayed with cocoa butter and food colour then covered with desired chocolate. A scraper may be used to scrape patterns into the butter prior to covering it with chocolate.
- A plastic sheet, as used for overhead projectors, is sprayed with cocoa butter and certain designs or patterns are printed using a commercial printer with food colour cartridges. These computer images can also be printed onto pastillage.

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4. Recommendations

4.1 The Problem

In Australia, as well as internationally, the publicity of the skill gap in patisserie has created a lot of interest:

- u Nearly every TAFE college in Melbourne has a pastry course on offer where people can upgrade their skills from the lowest level to very high master level, most of the courses involve parts of the prior identified skill gaps.
- u Creative ingredients have taken on board distribution of equipment and also special ingredients, the distributor is also partly responsible to spread the know-how.
- u A privately owned pastry school SAVOUR opened offering courses which contain the skill gaps, like the production of French Pastries and Gateaux, Chocolate and Sugar Decorations. There are also engaging world class pastry professionals to give guest lectures in Melbourne, Kirsten Tibbals is the owner of the company - most of ingredients are sponsored by international and/or local produce.
- u Created international interest, William Angliss TAFE College is offering a Patisserie Course Certificate IV, which also includes the coverage of the previously nominated skill gaps. Most of their students are international achieving each an income of \$18,000 for the TAFE college through the period of the course.
- u Increased demand to purchase special pastry products, due to publicity.
- u Upgrade of the existing Certificate IV course at the Regency College into new premises with modern equipment.
- u The opening of a new Cordon Bleu School with emphasis on patisserie in Sydney (Blue Mountains), this is the sister business to the Adelaide College. It is believed to be part of the Reid College.

The international travelling for the fellowship has brought to Australia

- u The connection of the schools and people working in the same field. Due to this invaluable connection, Australia will now be informed of any changes, new techniques or new inventions and, therefore be competitive worldwide. Most of the visiting schools would be more than happy to conduct training courses if needed.

Commercial Cookery - Patisserie Skill Gaps

.....

- u The new skills I have learnt overseas were directly included into my training at William Angliss TAFE College, like the production of Gateaux and French Pastry, were I passed the knowledge to peers and students in the day to day trainer roll and also in staff development sessions.
- u Newly acquired knowledge I received from overseas was used to establish unit books for the patisserie course at William Angliss Institute. These books are available for students at the bookshop at William Angliss College.
- u On an international level:
 - u The Masterschool in Wolfenbuettel is offering Patisserie Workshops.
 - u Bellouett is conducting training know in several languages

4.2 Actoin plan

MASTER LEVEL TRAINING

What continuous gap is “master” level training such as is available in Europe. We can no longer rely on achieving “master” level capabilities in an ad hoc manner.

The current certificate levels in TAFE do not accommodate “master” level training - a different model is required based on the “best” of” European models, but transposed to meet Australia’s economic and cultural needs.

Without “master” level training our industry will languish behind our global competitors as deny those in the industry and young people entering the trades, the chance to fully express their talents and capabilities and be recognised by having credentials which demonstrate the we are indeed amongst the world leaders.

I understand that ISS Institute has been working for sometime on such a model and I welcome the opportunity to be involved in the development of this initiative,

KEEPING ABREAST OF INTERNATIONAL DIRECTIONS

INTELLECTUAL NETWORKING

Due to the nature of the pastry industry it is of great importance to stay in touch of what is happening around us. People will always try to find new creative taste sensations and also, always try to find solutions to ease the production work. Long term management to avoid skill gaps ever occurring again would be to keep in touch an advisory group. This

ISS Institute/TAFE

Fellowship

Commercial Cookery - Patisserie Skill Gaps

.....
group should be a professional association including teachers, business owners and other pastry professionals, uniting industry with the training body and ensuring that up-to-date skills and practices are trained. This group could be extended into a national wide and should also include remote areas of Australia. It could be a connection point where experiences and knowledge in the pastry industry are exchanged, brought together and publicised through a newsletter or an internet site. This way current knowledge is present everywhere, available with no borders.

I believe in a center of excellence where all the knowledge is gathered and then passed onto students is needed in Australia to be able to compete on an international level.

Initially a hands-on workshop with discussions would be appropriate to bring the hands-on skill together with the theory knowledge. I am looking forward to the event.

Itinerary for the ISSI Fellowship

Date	Business	Contact	Detail	Telefon/ Fax
21/09/2001	Dat Backhus	Mr. Braeuer	Billstrasse 188 20539 Hamburg	040 789770 040 78977 230
	Handwerkskammer Hamburg	Horst Kannapin	Holstenwall 12	040 35905305
	Konditoren Verein	Silke Konrad	20355 Hamburg	040 35905208
	Konditorei Conffiserie Andersen	Adolf Andersen	Wandsbeker Marktstr. 153 D- 22041 Hamburg	Tel.: 040 / 6894640 Fax.: 040 / 68946440
22/09/2001	Konditorei - Café Lindtner	M Lindner	Eppendorfer Landstraße 88 20249 Hamburg	Tel: 040/480 6000 fax: 040/480 600-21
24/9 - 28/7/2001	Bundesfachschule fuer Konditoren	Wolfgang Weber	Neuer Weg 51a 38302 Wolfenbuettel	0011 49 5331 71848 tel 0011 49 5331 71848 fax
24/9 -27/7/2001	International school of Confectionery A Ewald Notter	Guest Lecturer at the above school	as above	
	<i>Attending a course</i>			
28/9 -29/9/2001	Tradefair in Hannover "Nordback"		Messe Hannover	
30/9/ - 3/10/2001	Fauchon		26 -30, Place de la Madeleine	
	Stohrer		51, rue Montorgueil	01 42333820
	Laduree		75 Champs Elyees	
	La Maison du chocolate		225, rue du Faubourg-St.Honore	
	Lenotre Patisserie		44, rue d'Auteuil	
	Peltier		15, boulevard de Coucellias	
			66, rue de sevrès	
	Sarl Le Petit Boule	Jean Paul Hevin	231, 16 avenue de la motte picquet	01 45517748
	Max Poliane - Boulangerie		87, rue Brancion	
1/10 -3/10/2001	Ecole Gastronomiic Bellouet Conseil	G. Bellouet, J Perruchon,	304-306 Rue Lecourbe	0011 33 1 40601620 tel 0011 33 1 40601620 fax
	<i>Attending a course</i>			
01/10/01	Cacao Barry	Phillipe Marand	5, bd Michelet	0011 33 1 30228400 tel 0011 33 1 30228484 fax
02/10/01	Ecole Lenotre	Roland Durand, Francois Legras	40, Rue Pierre Curie B.P.6 78375 Plaisir Cedex/France	0011 33 1 30814635 tel 0011 33 1 30547370 fax
4/10/01 - 7/10/01	International School of Décor and Confectionery Art, Robert Oppeneder	Robert Oppeneder	St.Martin Strasse 38 81541 Muenchen, Germany	0011 49 89 695636 tel 0011 49 89 695673 fax

Attending a course

5/10/2001	Meisterschule fuer Konditoren Master school for pastry cooks	H. Herrmann	Simon-Knoll-Platz 81669 Muenchen	089 45992912 089 45992929	tel. fax
6/10/2001	Café & Conditorei Deml	Mr. Deml	Gruenwalder Strasse 190 81545 Muenchen	089 648978	tel
8/10/2001	Association of Confectioners DKB Annual Meeting	M Peschke	Speicker Strasse 41061 Moenchengladbach	Tel. 02161 - 833 137 Fax: 02161 - 831618	
9/10/2001	Niedererger Marzipan	P. Fischer	Zeissstrasse 3-5 D-23560 Luebeck	Telefon: 0451/ 5301-0 Telefax: 0451/ 5301-111	
	MEST-MARZIPAN GmbH	Sabine Mest	Gewerbegebiet Roggenhorst-Nord, Taschenmacherstr. 37, Luebeck	Tel. (04 51) 3 59 39 Fax (04 51) 3 59 67	
10/10/2001	Schluckwerder Schokoladen	Horst Schluckwerder	Bueltenweg 19 D - Adendorf	Tel: 04131 187221 Fax: 04131 189792	
11/10/2001	Juergen Kanzelmayer Zuckerstudio	Mr. Kanzelmayer	Danziger Strasse 21 21255 Tostedt- D	04182 6757	
12/10/2001	Martin Braun	Monika Thien	Tillystrasse 17 30459 Hannover	049 51141070 049 51141070	
15/10/2001	Zentraalfachschule Der Deutschen Suesswaren wirtschaft (ZDS)	Andrea Pernot-Barry	De Louw Strasse 3-9 D - 42653 Solingen (Graefrath)	0212 596112 0212 596133	
16/10/2001	Imhoff Stollwerk Museum 50678 Koeln Konditoren Fachschule Koeln	Herr Schindler	Heumarkt 12 50667 Koeln D	49 221 9318880 0221 2022297	Tel Fax
17/10/2001	Johannes Gutenberg Schule Technical College for Confectioners	A Treibel	Mannheimer Strasse 21 69115 Heidelberg D	0221 2022297	
18/10/2001	Confiserie Lindt Spruengli		Seestrasse 204 8802 Kilchberg/ Zurich	Phone: +41-1-716-22-33 Fax: +41-1-715-39-85	
19/10/2001	Confiserie Bachmann	Michael Bachmann	Werthof Strasse 20 6002 Luzern CH	041 3600944 041 3600942	Tel Fax
	Richemont School	Walker Boesch	Seeburgstrasse 51 6006 Luzern CH		
20/10/2001	Fablio School	Louise and Oltmar Fassbind	Sonnenrain 2 6221 Rickenbach CH	41 41 9301575 41 41 9303663	

21/10/2001	Max Felchlin AG	Urs Regli	Bahnhofstrasse 63 6431 Schwyz CH	Telefon: +41 41 819 65 65 Telefax: +41 41 819 65 70
24/10/2001	Instituto Superiore Arti Culinary Etoile	<i>F. Saverio</i> E. Saverio	Viale Lungomare Adriatica 50 30019 Sottomarina di Chioggia VE	39 041 5543080 39 041 5543070
25/10/2001	Italian Institute of Advanced Culinary and Pastry Arts	John Nocita johnn@italianculinary.it	Via T. Campanella, 37 88060 Satriano CZ Italy	0011 39 0967 520553 0011 39 0967 530134

BUNDESFACHSCHULE FÜR DAS
KONDITIONEREN

HANDWERK

WOLFENBÜTTEL

AUS DER PRAXIS FÜR DIE PRAXIS SEIT 1978



IM WANDEL DER ZEIT

Von 1928 bis heute

Von der Gründung der „Fachschule für neue Konditoreikunst“ im Jahre 1928 avancierte die Schule mit dem kreativen Potential des Begründers Bernhard Lambrecht bereits 1938 zur „Meisterschule des Konditorenhandwerks“ und erreichte schnell ihren Ruhm, der über die nationalen Grenzen hinausgeht. Nach der Schließung während des Zweiten Weltkrieges nahm der Deutsche Konditorenbund als Schultäger die Meisterschule 1948 wieder in Betrieb, mit Bernhard Lambrecht als Direktor.



Die Fach- und Lehrbücher, die bis zum Tode Bernhard Lambrechts im Jahre 1971 entstanden, geben Zeugnis über die bahnbrechende Entwicklung der handwerklichen Gestaltung in der Konditorei und liegen bis heute dem Unterricht zugrunde. Mit Unterstützung des Bundesministers für Bildung und Wissenschaft und der Handwerkskammer Braunschweig wurde der Bau der Schule 1976 erweitert und 1978 unter dem neuen Namen „Bundesfachschule für das Konditorenhandwerk Wolfenbüttel“ eingeweiht.

Der modernen Führung unter Gregor Frey, der seit 1974 die Geschicke der Fachschule lenkte, gelang es, die Schule als professionelle Lehrstätte für Handwerk und Wirtschaftlichkeit der Konditorei zu profilieren und in internationalen Fachkreisen zu großer Anerkennung zu bringen. Dieser Aufgabe hat sich der seit 1995 amtierende Leiter der Bundesfachschule Wolfgang Weber weiter verschrieben.

INNOVATION UND FORMTREUE

Es gehört zu den herausragenden Leistungen der Fachschule, neue Geräte und Hilfsmittel zu entwerfen und auf diesem Weg zur Entwicklung der Formen und des rationellen Arbeitens in der Konditorei beizutragen: Die Palette reicht von den selbstgefertigten Marzipanformen aus Spezialgips bis zur Plexiglasschablone, die die Rationalisierung der Ausgarnierung von Festtagstorten und Formstücken revolutionierte.

Ende der fünfziger Jahre leistete die Meisterschule Pionierarbeit mit der neuen Technik des Einfrostens von Konditoreierzeugnissen. Ohne das Einfrieren ist die Konditorei heute nicht mehr denkbar.

Der Wandel der Verzehrsgewohnheiten erfordert neue Rezepturen, die von den Spezialisten der Schule erarbeitet und im praktischen Unterricht eingesetzt werden. Einen besonderen Schwerpunkt stellt die Entwicklung von Erzeugnissen für Diabetiker in der Konditorei dar.



BLICKFANG FÜR DEN GAUMEN

Das Werbestück aus Karamel

Erstklassige Werbestücke aus Karamel können die Aufmerksamkeit auf sich ziehen und eine wirksame Werbung für die Konditorei darstellen. Im Unterricht werden die fachpraktischen Kenntnisse der Karameltechniken Gießen, Spritzen, Biegen, Tauchen vermittelt, und es wird die Kunst des Zusammensetzens und Ausgarnierens erlernt.

KREATION UND HANDSCHRIFT DER KONDITOREI

Das Schaufenster und die Vitrine als Komposition

Das Schaufenster ist die Visitenkarte des Geschäfts. Für die Konditorei ist die Präsentation in der Auslage das wirksamste Werbemittel. Hier bietet sich die Gelegenheit, den Passanten eine kunstvolle Auswahl des Warensortiments vor Augen zu führen und sie in die Konditorei zu lenken.

Die Grundbegriffe der Gestaltung für das Konditorei-Schaufenster nach den Gestaltungsgesetzen der Symmetrie, Asymmetrie, Form- und Farbgebung, Reihung usw. wurden in der Bundesfachschule entwickelt und sind Bestandteil der Lehrgänge und Seminare.



Adolf Andersen verrät Ihnen, was wirklich Qualität ist.

Alles über
Rohstoffe und
Zutaten in meiner
Konditoren-Stube ...



Andersen
Konditorei Café Confiserie

Backe, backe Kuchen ...

Zu einer Back- oder Konditoren-Stube gehört Mehl!
Welche Mehl-Qualität eingesetzt wird, erfährt der Kunde nur selten.

Vor 100 Jahren entwickelte der Mühleningenieur Stefan Steinmetz ein Wasch- und Enthüllungsverfahren für Getreide, das vor allem der gesunden Ernährung dienen sollte. Durch das schonende Steinmetz-Verfahren behält das Korn seinen vollen biologischen Wert, weil der Keim und die eiweißreichen Randschichtungen unbeschädigt bleiben. Dieser Vorzug machte Steinmetz weit über Deutschlands Grenzen hinaus berühmt.

Vorteile des Steinmetz-Verfahrens, die gerade für unsere heutige Zeit von größter Bedeutung sind, entdeckte jetzt die Wissenschaft: das Steinmetz-Wasch- und Enthüllungsverfahren ist die beste bisher bekannte Mühlentechnik im Kampf um saubere, natürliche Backwaren. Diese Möglichkeit, die Folgen der Umweltverschmutzung wenigstens im nachhinein zu neutralisieren, ist nach Meinung der Wissenschaftler hoch einzuschätzen, da es wohl noch Jahre dauern wird, bis die Ursachen der Luftverschmutzung ausgeschaltet sind.

Die Verbraucher sind heute auch bei Backwaren kritischer geworden. Für die Konditorei Andersen ist dies eine schöne Bestätigung, daß es sich lohnt, hohe Qualitätsansprüche nie zu verlassen – auch wenn diese Qualität ein paar Pfennige mehr kosten muß.



Andersen
FONDITOREI - CAFÉ - CONFISERIE



das Spezialitäten-Paket

Rosinenstollen 250 g, English Cake 300 g,

Gewürzspekulatius 150 g, Honigkuchenmischung 150 g,

Zimtsterne 100 g, Baumkuchenspitzen 100 g, Marzipankonfekt 70 g.

Bestell-Nr. 225

Warengewicht ca. 1250 g

DM 75,00

Andersen
FONDITOREI - CAFÉ - CONFISERIE



das Advents-Paket

Andersen-Trüffel 130 g, Schmalz-Nüsse 100 g,

Ingwerstäbchen 100 g, 3 Eisenlebkuchen,

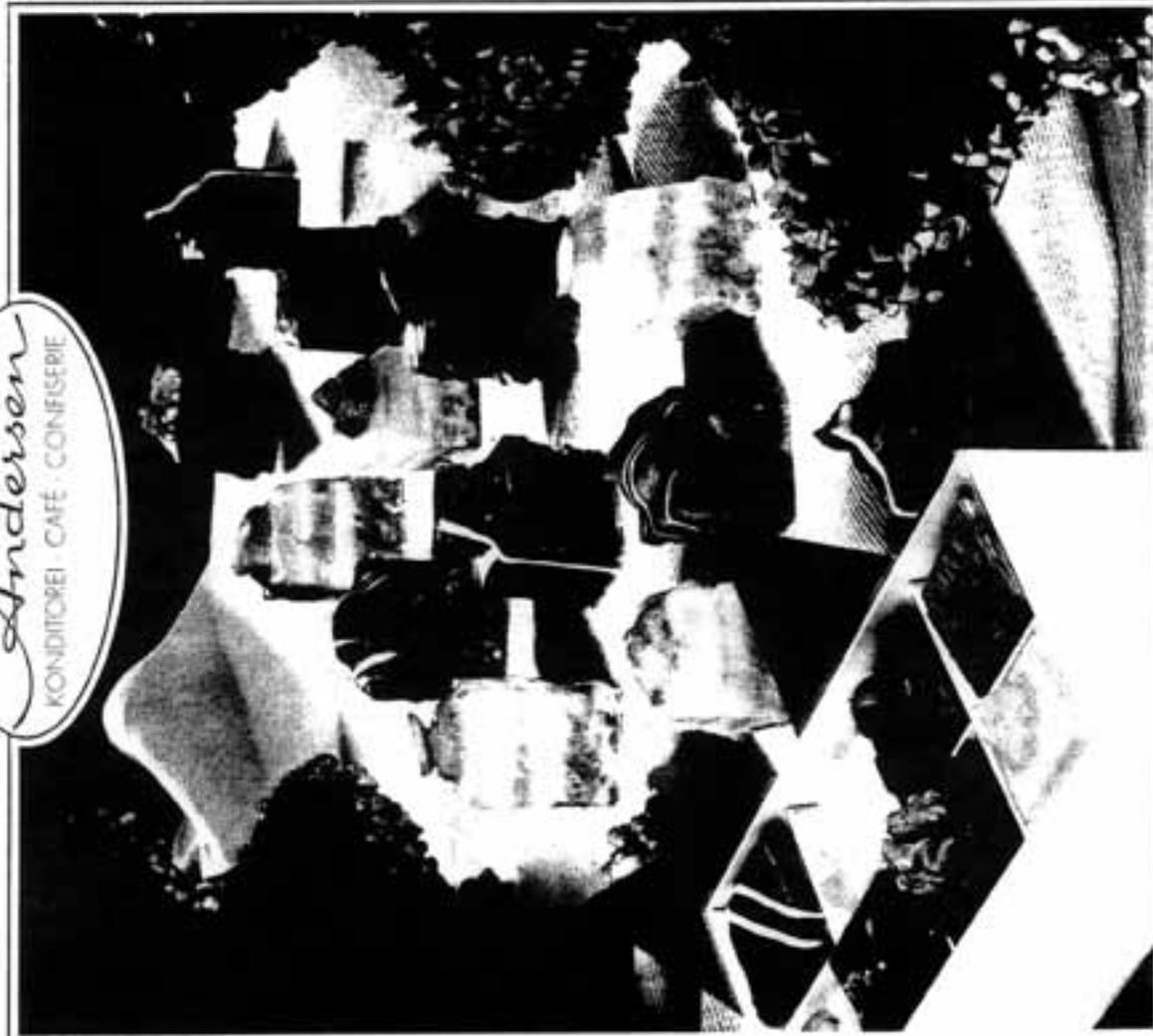
Zedernbrot 100 g, Schokimandeln 100 g, Helgoländer 100 g.

Bestell-Nr. 226

Warengewicht ca. 700 g

DM 60,00

Andersen
KONFITOREI CAFÉ CONFISERIE



Petits-Fours Präsentkarton
8-er Packung, ca. 150 g

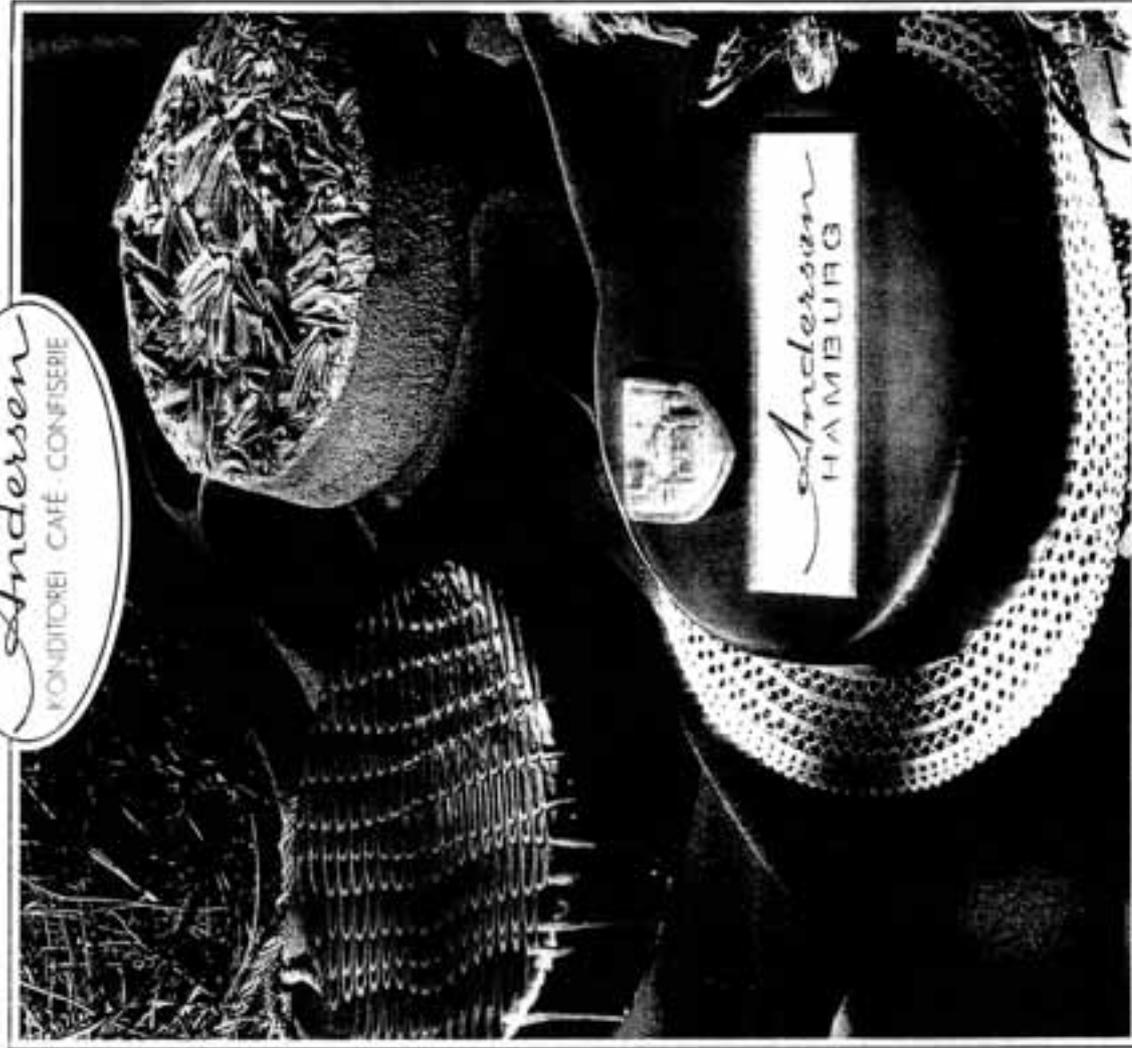
Bestell-Nr. 027 **DM 15,50**

Petits-Fours Präsentkarton
12-er Packung, ca. 220 g

Bestell-Nr. 026 **DM 21,50**

Petits-Fours

Andersen
KONFITOREI CAFÉ CONFISERIE



Caracastorte
Bestell-Nr. 191

Weincremetorte
Bestell-Nr. 196

Sachertorte
Bestell-Nr. 194

Pistazientorte
Bestell-Nr. 193

Mandeltorte
Bestell-Nr. 197

Warengewicht je ca. 1000 g
Stück **DM 40,00**

Klein-Torten

Bellouet Conseil



VOTRE FORMATION AUJOURD'HUI POUR VOTRE ENTREPRISE DE DEMAIN

Voici déjà treize ans que l'École Gastronomique Bellouet-Conseil dispense des Cours de Perfectionnement à Paris. Joël Bellouet, M.O.F., Jean-Michel Perruchon, M.O.F. ; Emmanuel Ryon, M.O.F. ; Eric Jubin, professeur, Olivier Menard, professeur, Pascal Brunstein, M.O.F. ; Gaëtan Paris, M.O.F., Christophe Felder, Chef-Pâtissier du Crillon, Sylvianne Potier, secrétariat. Toute cette équipe de professionnels hautement qualifiée contribue au succès de cette école.



LE «MUST» DE LA FORMATION

Une gamme de 28 cours sont proposés dans ce calendrier établi sur six mois : pâtisserie, entremets nouveaux, desserts assiette, chocolats, sucre d'art... Ce sont des cours pratiques très intensifs qui permettent à tous les artisans de se perfectionner et ainsi de promouvoir des produits de grande qualité. Sachant aujourd'hui que l'artisan doit proposer d'excellents produits avec un rapport qualité-prix et un service de «pro» qui assurent le succès et la pérennité de l'artisanat au sens propre du terme. "Apprendre pour mieux faire" est le slogan de notre Ecole qui donne aux Elèves les meilleurs atouts pour faire face à la concurrence.



**Bellouet
Conseil**

au service exclusif
des professionnels

Au cœur de la gourmandise



L'identité affirmée
d'un grand chocolat

Cacao Barry, au sein du groupe Barry Callebaut, continue à partager sa passion du chocolat avec l'ensemble des professionnels du goût du monde entier qui, pour la plupart, considèrent la pâtisserie française comme une référence. Cacao Barry avec une présence dans plus de 40 pays du monde contribue pleinement à la promotion de la gastronomie française grâce à son magazine "Cacao Barry à la carte" ainsi que par l'organisation de nombreux cours et démonstrations avec le support de nos différents centres de formation situés en Europe, Amérique du nord et Asie.

Ce prestige, nous le devons à nos longues traditions gastronomiques et aussi à des hommes qui, tel Gaston Lenôtre, ont su, à travers le monde, valoriser la pâtisserie française et n'ont jamais cessé de dispenser leur savoir et savoir-faire.

Plus que jamais, Cacao Barry s'affirme comme un porte-drapeau de la gastronomie française et un des plus ardents défenseurs de l'authenticité du goût... avec l'exigence de n'offrir que des chocolats "pur beurre de cacao".



De la fève au cacao,
du cacao au chocolat

Brésil, Cameroun, Colombie, Côte d'Ivoire, Equateur, Ghana, Java, Malaisie, Togo, Vénézuéla... tous ces pays, par des apports de fèves différentes, participent à la création d'une palette de saveurs.

L'art et la science du chocolatier se retrouvent dans le choix des fèves,

l'équilibre des assemblages avec un parfait sens des nuances et... un processus de fabrication rigoureux. Talent et savoir-faire lui permettent d'offrir à ses clients, qu'ils soient boulangers, pâtisseries, chocolatiers ou restaurateurs, le chocolat qui répond à leurs exigences de goût et de travail, et ce... dans le seul but de faire fondre de plaisir les gourmands et amateurs de chocolat, de plus en plus nombreux chaque année.

L'univers Cacao Barry



Au service de la gastronomie

L'Ecole



Une Ecole "sur mesure" à l'image de Cacao Barry, chaleureuse et professionnelle, moderne et exemplaire.

Un espace gourmand, vivant, magique parce que lieu d'échanges, d'innovations et de réflexion... dans des locaux, spacieux et fonctionnels, dotés des dernières nouveautés technologiques.

Vous aimerez venir à l'Ecole suivre nos stages de formation brillamment orchestrés par Philippe Bertrand (M.O.F.) et Philippe Marand, en collaboration avec de nombreux M.O.F.

Vous y apprendrez les tours de mains qui facilitent le travail et découvrirez des recettes inédites qui rendront vos clients juste un "peu plus" gourmands.

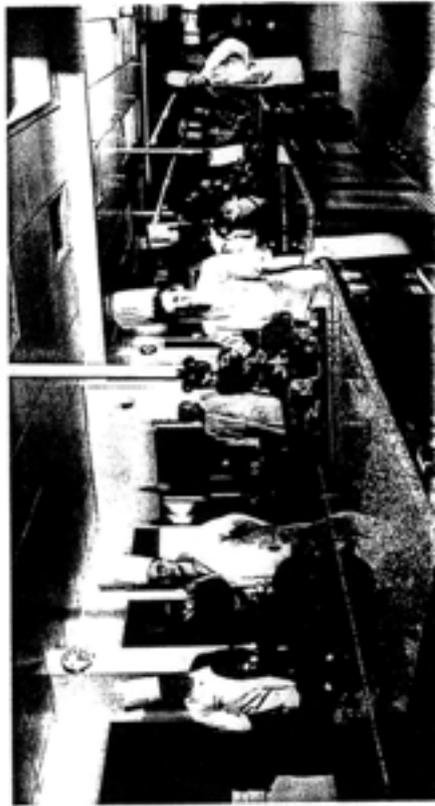
Fiches recettes, séminaires et démonstrations

viennent compléter, sous l'impulsion du service commercial ou du marketing, l'ensemble des services offerts par l'Ecole.

Des recettes sont mises au point régulièrement en fonction des saisons et des goûts changeants des consommateurs. Les plus simples ou les plus innovantes font l'objet de fiches, les autres sont présentées au cours de démonstrations organisées un peu partout en France, Espagne et Belgique.

Tests et mise au point de produits nouveaux

font aussi partie des activités de l'Ecole. Cette parfaite connaissance des produits la confirme dans son rôle de conseil.



RENSEIGNEMENTS ET CONSEILS

N'hésitez pas à vous adresser à : Philippe Bertrand (M.O.F.) et Philippe Marand - Ecole Cacao Barry
Tél. : 01 30 22 86 22. Fax : 01 30 22 87 75. E-mail : philippe_bertrand@cacaobarry.com

UNE REFERENCE



C'est au sein de l'Ecole Cacao Barry, que Philippe Bertrand et Philippe Marand ont conçu un ouvrage sur la réalisation de décors en chocolat.

Donnant libre cours à leur capacité créatrice, ils ont choisi de vous faire partager leurs idées et de vous dévoiler tous leurs tours de main.

Cet ouvrage, extrêmement précis, analyse minutieusement les gestes et rend accessible les techniques les plus difficiles.



Chocolat blanc et décors colorés



Pralinés - Pâtes d'amande

Zentralfachschule der Deutschen Süßwarenwirtschaft*Ecole Centrale Professionnelle
Allemande des Produits Sucrés**Central College of the
German Confectionery Industry**Escuela Especial Central de
la Industria Confitera Alemana*

Kreative Extrusion, Schoko-Technik, Inter-Eis, Backwaren International ... das sind nur einige der Veranstaltungen, die auch im Jahr 2000 den Ruf der Zentralfachschule der Deutschen Süßwarenwirtschaft, Solingen, als weltweit einmalige Lehrinstitution für die süße Branche eindrucksvoll festigen konnten. Die konsequente Ausrichtung der Ausbildung an die hohen Anforderungen von Industrie und Handel findet im Jahre 2001 ihre Fortsetzung - so macht das neue Projekt *Computergestütztes Lernen* die ZDS-Absolventen auch in diesem Bereich topfit.

Mit dieser Erfolgs-Bilanz feiert die ZDS ihr 50-jähriges Jubiläum, das im Mittelpunkt des Jahres 2001 steht. Willkommener Anlass, den Vereinsmitgliedern und allen Unternehmen, die die Schule in den 50 Jahren ihres Bestehens tatkräftig begleitet haben, herzlich zu danken!

Extrusión Creativa, Técnica del Chocolate, Seminario Internacional des los Helados, Seminario Internacional de las Galletas ... estos son sólo algunos de los eventos que, también en el año 2000, han cimentado en forma impresionante la reputación que la ZDS, Solingen, tiene ya como institución de enseñanza, única en todo el mundo, para el ramo de los dulces. *La ZDS celebra con este positivo balance su 50º aniversario, tema central del año 2001.* Es ésta una excelente ocasión para manifestar nuestro más profundo agradecimiento a los miembros de la asociación y a todas las empresas que han colaborado entusiastamente con la escuela a lo largo de sus 50 años de existencia.



Creative Extrusion, Chocolate Technology, Inter-Ice, Biscuits International ... these are only a few of the impressive events in the year 2000 which further boosted the reputation of the ZDS, Solingen, as a globally unique teaching institution for the "sweet branch". *With this excellent track record the ZDS will be celebrating its 50th anniversary,*

Jahresprogramm 2001

Annual Programme 2001

Programa para el Año 2001

Programme Annuel 2001

sary, which will be the focal point of the year 2001. It is also a welcome opportunity to express our heartfelt thanks to the association members and all the companies which have actively supported the school in the 50 years since its founding.

Extrusion Créative, Choco-Technique, Inter-Ice, Biscuiterie et Pâtisserie Industrielle International ... tels étaient les thèmes de quelques unes des manifestations qui ont permis, en l'an 2000, de conforter avec brio la réputation de la ZDS, Solingen, en tant qu'organisme de formation unique au monde dans la branche de la confiserie. *Avec ce bilan tout en réussite, la ZDS fête son cinquantenaire au milieu de l'année 2001.* C'est une occasion idéale pour remercier chaleureusement les membres de l'association ainsi que tous les entrepreneurs qui ont accompagné et supporté l'école au cours de ses 50 ans d'existence!

I.N.B.P.



**Das National Institut
für Bäckerei und Konditorei**

Das angesehenste französische

Institut für Weiterbildung

- *Aus- und Fortbildungen*
- *Forschung und Weiterentwicklung*
- *Informationsvermittlung*
- *Kreation von Multimedialeprodukten*



Für alle weiteren Fragen, können Sie sich auf
deutsch an Herrn Luc Boulet richten
per e-mail : lboulet@inbp.com
oder per Telefon : 33 2 35 58 17 83

I.N.B.P.

National Institut für Bäckerei und Konditorei
Institut National de la Boulangerie Pâtisserie

150, boulevard de l'Europe
BP 1032
76 171 Rouen Cedex 1

Tel. aus dem Ausland :

33 2 35 58 17 77 - Fax : 33 2 35 58 17 86

Tel. in Frankreich :

02 35 58 17 77 - Fax : 02 35 58 17 86

www.inbp.com

www.cannelle.com



Aus- und Fortbildungen

Aus- und Fortbildungen in den Fächern Bäckerei und Konditorei

- Grundausbildung
- Fortbildungen für Berufstätige
- **Weiterbildungen für Gruppen aus dem Ausland; Kurse im Ausland auf Anfrage**

Forschung und Weiterentwicklung

Von Ingenieuren und Fachleuten

- des technischen Bedarfs
- der Bäckerei- und Konditoreiprodukte

Finniae Zahlen

- Gründung der INBP im Jahr **1974**
- Die INBP ist **120** km von Paris entfernt
- Die INBP bildet jährlich **7500** Personen weiter
- Die INBP hat **37** Angestellte

Informationsvermittlung

- Die erste **Dokumentationstelle** spezialisiert auf die Bäckerei / Konditorei
- Eine fachspezifische **Zeitschrift** "Le Supplément Technique"
- **www. cannelle.com** : ein Web-Site, um Informationen weiterzugeben

Multimediaprodukte

- **Kreation** von Rezepten, Lehrmitteln, CD-Rom, Internetseiten, Web-Sites, die auf den Bäckerei- und Konditoreisektor spezialisiert sind



WIR MACHEN
MEISTER

WE MAKE
MASTERS



KMS

Konditoren-
Meisterschule
der Handwerkskammer
zu Köln

Handwerkskammer
zu Köln





WIR MACHEN MEISTER WE MAKE MASTERS

Die Konditoren-Meisterschule besteht seit über 80 Jahren. 1913 wurde sie von Adolf Heckmann in Schweningen gegründet. 1925 kam sie nach Köln.

Wir haben es mit einer Schule in der dritten Generation zu tun. Dahinter stehen Tradition, Erfahrung und Fachkompetenz. Heute ist die Konditoren-Meisterschule Startplatz für Konditoren, die sich in Tageslehrgängen auf die Meisterprüfung vorbereiten wollen, aber auch Pâtissiers, Köche und Konditoren, die Gesellen oder auch schon Meister sind, haben die Möglichkeit, sich in speziellen Seminaren ständig weiterzubilden. Die Handwerkskammer zu Köln ist Träger der Meisterschule, die national und international einen hervorragenden Ruf hat. Hieran hat die Schulleitung einen großen Anteil. Ich hoffe und wünsche, daß die Kölner Konditoren-Meisterschule auch zukünftig ihrem hohen Ansehen gerecht wird und dem beruflichen Nachwuchs die erforderliche Plattform für handwerkliche Spitzenleistungen bietet.

Our confectioner's masterschool is now more than 80 years old. In 1913 it was founded by Adolf Heckmann in Schweningen. In 1925 it moved to Cologne. Three generations of school directors add to a long tradition, a lot of experience and joint-knowledge. Nowadays, it is the starting point for all confectioners who want to prepare themselves for the master craftsman's diploma examination during daily seminars. All aspiring confectionery chefs, chefs and pastry chefs, even those with a masters degree, have the opportunity to strengthen their education and participate in advanced courses. The "Handwerkskammer zu Köln" is the responsible body for the Master-School which has a very good reputation both nationally and internationally. We have to thank the school Director for this reputation.

I wish and hope that the Cologne Confectionery-Master-School can maintain its reputation and continue to offer the necessary platform and high standard to the up and coming trades persons.

Uwe Nehhoff
Hauptgeschäftsführer der
Handwerkskammer zu Köln

Uwe Nehhoff
General Director of
Handwerkskammer zu Köln

Der Wettbewerb wird härter, darin besteht kein Zweifel. Entsprechend höher liegt die Meßlatte der Anforderungen im Beruf. Um so besser für den, der darauf vorbereitet ist.

Keine Frage also, daß unsere Konditoren-Meisterschule eine wichtige Etappe auf ihrem Berufsweg darstellt. Nicht nur, weil wir Ihnen das nötige Fachwissen vermitteln, sondern vielmehr, weil sie Ihre Kreativität herausfordert und Sie mit innovativen Techniken vertraut macht. Der Schwerpunkt unserer Lehrgänge und Seminare liegt dann auch in der praktischen Unterweisung - und dies unter realistischen Bedingungen. Das heißt, wir fertigen alle Rezepturen in betriebsüblichen Mengen. Jeder Arbeitsprozeß wird praxisnah nachempfunden und wird ganz schnell Bestandteil einer hohen Leistung. „Erklären, vormachen, nachmachen“: Das ist unsere Devise. Wieviel dabei herauskommt, zeigen wir Ihnen an einer Reihe von Beispielen. Packen wir die Zukunft gemeinsam an?

Wir freuen uns auf Sie.

There is no doubt that competition is getting harder nowadays. The expectations are accordingly, increasingly high. Those who are prepared for this challenge, will have a better chance of success. Indeed, our confectioner's masterschool represents an important step in your career. We not only provide you with the necessary technical knowledge, but also challenge your creativity and acquaint you with innovative issues. The main focus of our training and seminars lies, therefore, on practical instruction - and this under realistic conditions. That means that we design all recipes in usual manufacturing quantities. Our step-by-step instructions, being based on sound practical knowledge, allows us to produce a high work standard. "Explaining, demonstrating and executing": this is our motto. The extent of this philosophy will be demonstrated to you with a number of examples. Shall we face the future together? We are looking forward to you.

Handwerkskammer
zu Köln



Ewald Knauf



Leiter der
Konditoren-Meisterschule

Heumarkt 12
50667 Köln
Telefon (02 21) 20 22-2 88
Telefax (02 21) 20 22-3 70
knauf@handwerkskammer-koeln.de



WERBE- ODER MEISTERSTÜCK
SHOWPIECE OR MASTERPIECE

Hergestellt aus

- Kuvertüre
- Krokant
- Karamel

(geblasen, gezogen, gepossen)
■ Gelatinezucker

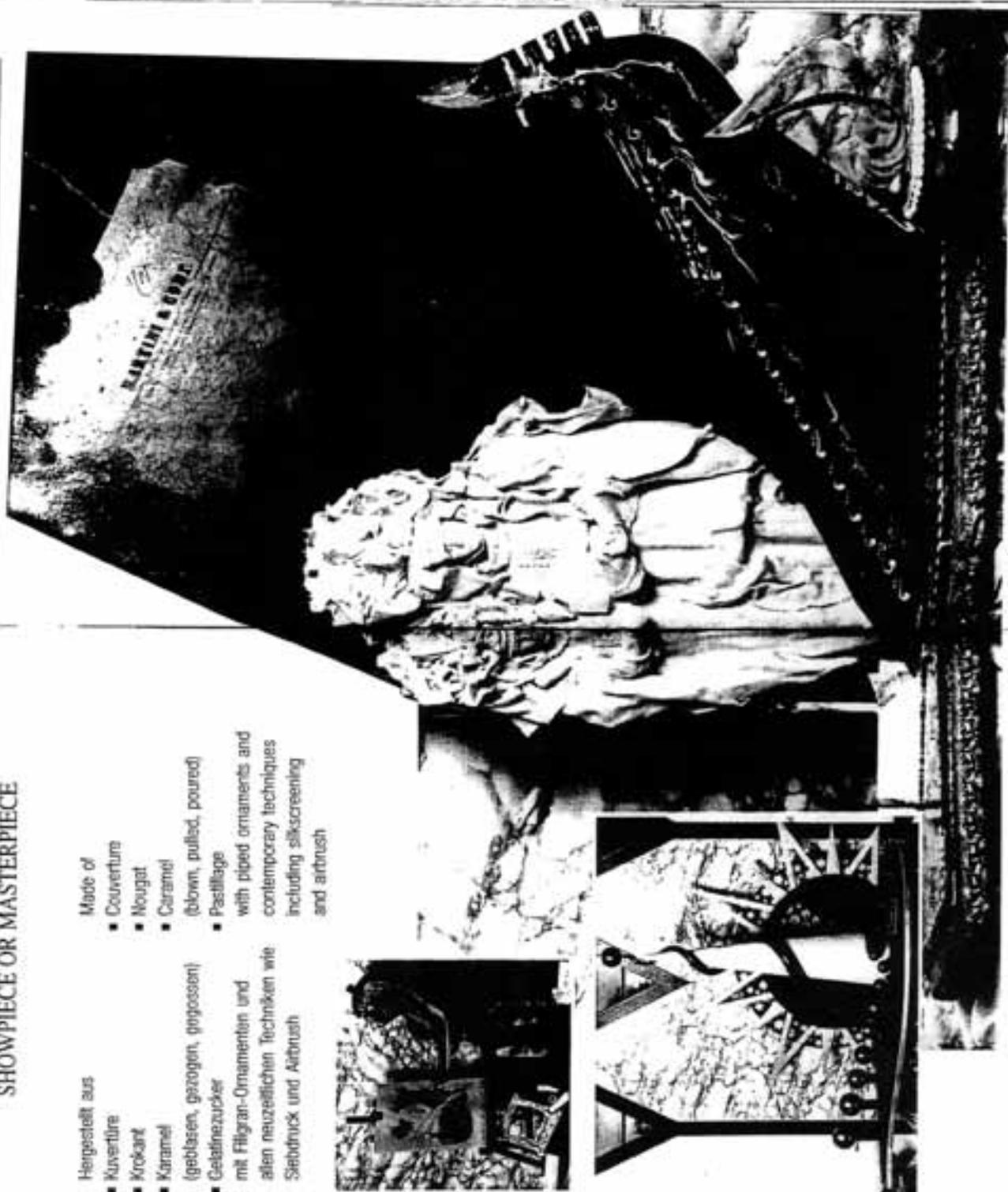
mit Filigran-Ornamenten und
alten neuzeitlichen Techniken wie
Siebdruck und Airbrush

Made of

- Couverture
- Nougat
- Caramel

(blown, pulled, poured)
■ Pastillage

with piped ornaments and
contemporary techniques
including silkscreening
and airbrush





FORM-TORTE CELEBRATION CAKES

- gestaltet passend zum Werbe- oder Meisterstück aus allen Materialien der Konditorei
- following the theme of the show-piece or masterpiece, using all products of modern confectionery



GARNIEREN UND KLEINDEKOR PIPING AND FILIGRAN DECORATIONS



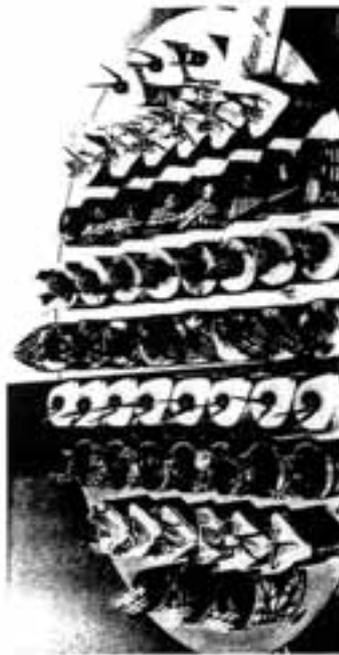
- verschiedene Schrifttypen
- Different letter styles
- Einzeltechnik:
 - Marmelade
 - Kuvertüre
 - Fondant
- Run-in-technique:
 - Jellies
 - Cuverture
 - Fondant
- Schmuckaufgabe:
 - Brandmasse
 - Kuvertüre
 - Hopfenmasse
 - Karamell
 - Marzipan
- Lay-on-decorations:
 - Choux paste
 - Cuverture
 - Tuilles
 - Caramell
 - Almond paste



PETITS FOURS UND KÄSEFOURS

PETITS FOURS AND CHEESE HORS D'ŒVRE

- Margarethen-Petits fours
- Französische Petits fours
- Salzburger Petits fours
- Holländische Petits fours
- Schweizer Petits fours
- Wiener Petits fours
- Mohnkugl-Petits fours
- Früchte-Petits fours
- Mousse-Petits fours
- Eis-Petits fours
- Wiener Desserts
- Karamellisiertes Marzipankonfekt
- "Margarethen" petits fours
- French petits fours
- Austrian petits fours
- Dutch petits fours
- Swiss petits fours
- Viennaise petits fours
- Othello petits fours
- Fruit petits fours
- Mousse petits fours
- Icecream petits fours
- Viennaise fancies
- Caramellized almond confection

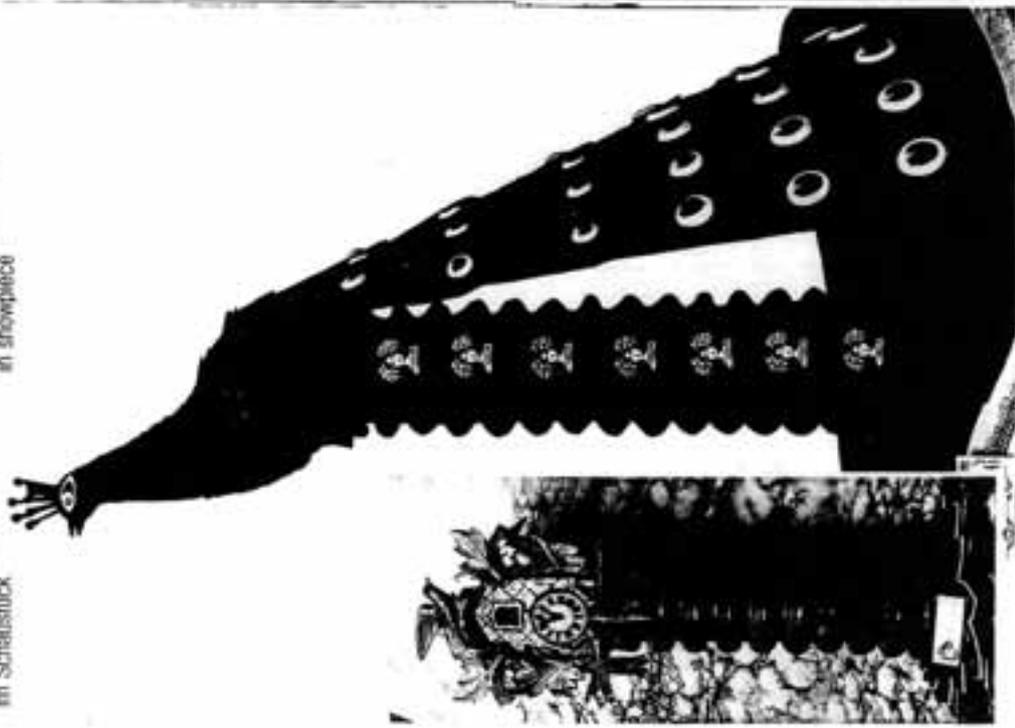


- Käse-Brandmasse-Fours
- Blätterteig-Fours
- Mübeteig-Fours
- Hefeteig-Fours
- Cheese choux pastries
- Puff pastries
- Yeast dough pastry fours
- Savoury pastries

BAUMKUCHEN

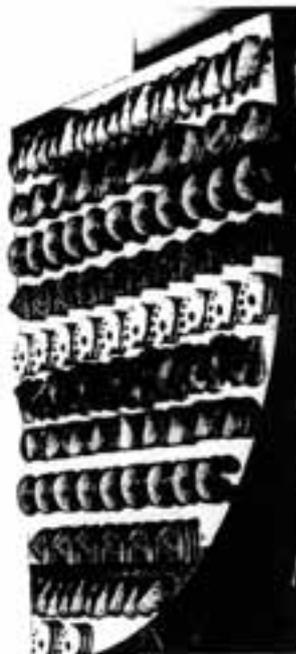
BAUMKUCHEN

- Baumkuchenspitzen
- Baumkuchentringe
- Baumkuchenpräsente
- Baumkuchen garniert
- Baumkuchen integriert im Schaustück
- "Baumkuchen" pieces
- "Baumkuchen" rings
- "Baumkuchen" presents
- "Baumkuchen" decorated
- "Baumkuchen" integrated in showpiece





TEEGERBÄCK
TEA BISCUITS



Teegerbäck
(65 verschiedene Sorten)

- ausgestochen
- glasiert
- gespritzt
- geschnitten (z. B. schwarz-weiß)
- abgeröstet (z. B. Florentiner)
- abgefärbt (z. B. Eigelb-Makronen)
- Makronen
- Hippengebäck
- Eisgebäck

Assorted Tea Biscuits
(65 different kinds)

- cut
- glazed
- piped
- sliced (i.e. black and white)
- roasted (i.e. Florentine)
- french root biscuits
- macaroon fancies
- tuffes
- ice biscuits



MARZIPAN
ALMOND PASTE

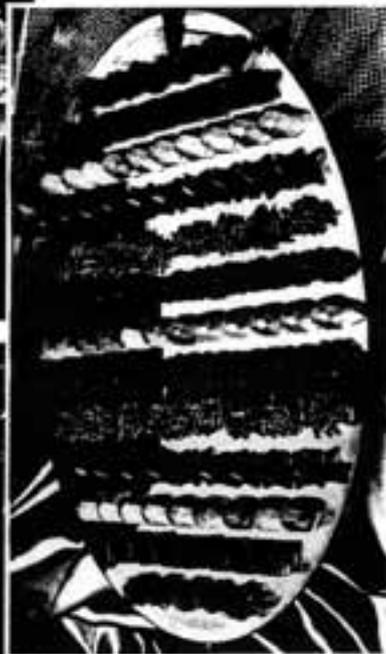
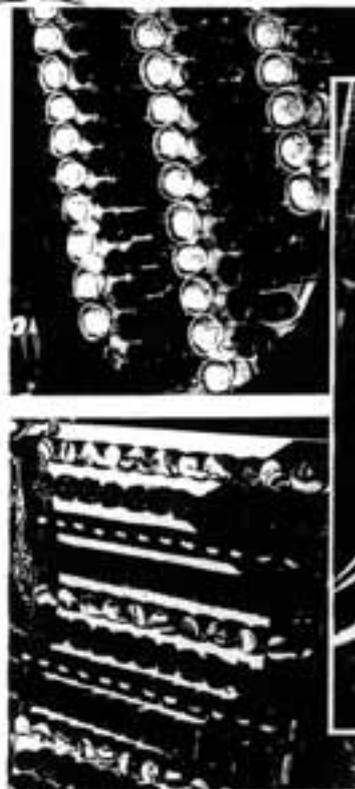
- Figuren
- Tiere
- Obst
- Lübecker
- Königsberger
- Pralsernte

- Figures
- Animals
- Fruits
- "Lübecker"
- "Königsberger"
- Gifts





PRALINEN
PRALINES



- Trüffel-Pralinen
- Fondant-Pralinen
- Marzipan-Pralinen
- Nougat-Pralinen
- Krokant-Pralinen
- Kapsel- und Krem-Pralinen
- Krusten-Pralinen
- Krustenlose Pralinen
- Karamellisierte Mandeln und Nüsse
- Rahmbombons
- Kandierete und glasierte Früchte
- Rohkost-Pralinen
- Pralinenpasteten
- Jahreszeitliche Spezialitäten
- Trüffels
- Fondant pralines
- Almond paste pralines
- Nougat pralines
- Krokant pralines
- Moulded chocolates
- Liqueur pralines
- Liqueur moulded pralines
- Caramelized almonds and nuts
- Cream caramels
- Candied and glazed fruits
- Dried fruits
- "Pralinenpasteten"
- Seasonal specialties



ANSCHNITT-TORTE UND DESSERT
LAYERED GATEAUX AND DESSERT

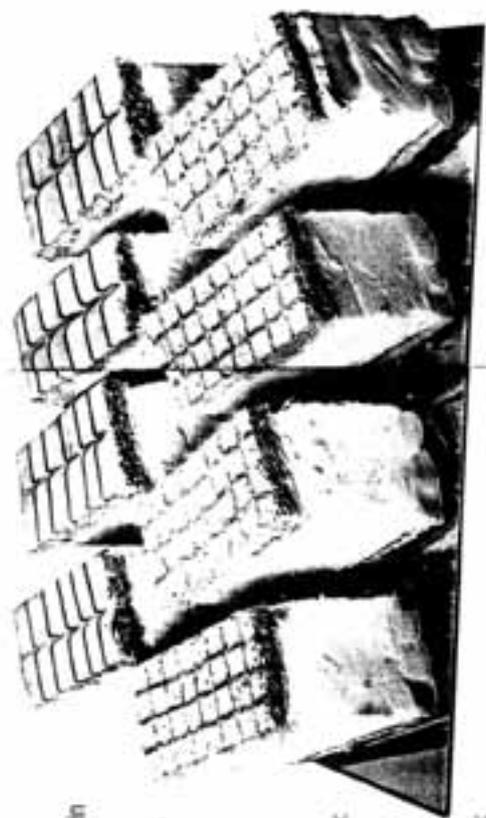
- Butterkrem
- Sahne und Sahnekrem
- Gekochte Krem (Weinkrem)
- Mousse (Frucht und Schokolade)
- Dessertstreifen
- Butterkrem-Dessert
- Mousse-Dessert
- Früchte-Dessert
- Buttercream
- Cream cake
- Creme pâtisserie (wine custard)
- Mousse (fruit and chocolate)
- Dessert rolls
- Buttercream dessert
- Mousse dessert
- Fruit dessert



KWS

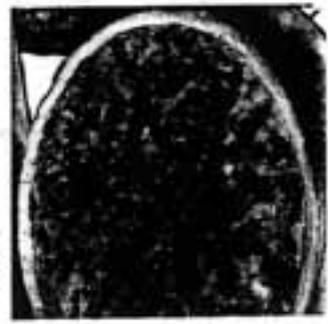
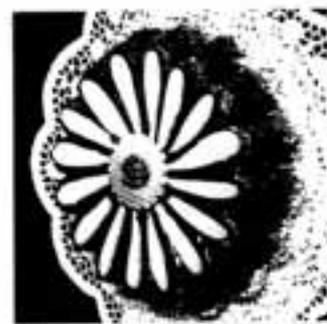
KWS

BACKWAREN PASTRIES



- Yeast doughs:
i.e. danish, brioche, savarin
- Puff pastry:
i.e. palmiers, vol-au-vent
- Deep-fried pastry:
i.e. doughnuts, "Muzamandish", profiteroles
- Weekend cakes:
i.e. swiss nut cake, cherry cake, florentine, nutcrackers
- Everyday pastries:
i.e. cheese cake, pithiviers, cream slices

- Hefeteig:
z. B. Plumier, Brioche, Savarin
- Blätterteig:
z. B. Tellerchen, Pastetenhaus, Schweineöhrchen
- Schmalzgebäck:
z. B. Berliner Krapfen, Muzamandeln
- Dauerkuchen und -Gebäcke:
z. B. Schweizer Nuß, Kirschkreis, Florentiner, Müßknacker
- Tagesgebäcke und -Kuchen:
z. B. Eierschecke, Rheinischer Königs Kuchen, Kremschmitteln
- Herzhafte Gebäcke:
z. B. Quiche, Gemüsestrudel, Pasteten



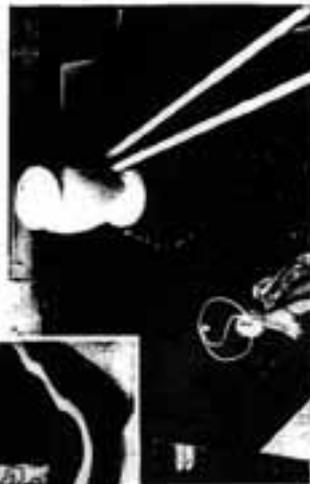
- Savoury pastries:
i.e. quiches, vegetable strudels, pies



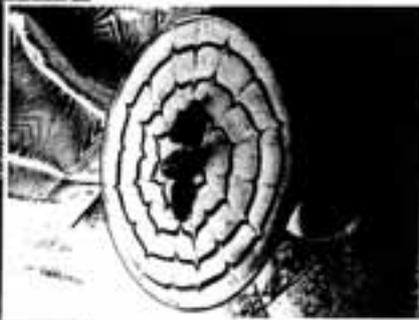


SPEISEEIS-SPEZIALITÄTEN
ICECREAM SPECIALTIES

- Kremeis
- Milchspeiseeis
- Fruchtmeis
- Sorbets
- Eskrim
- Halbgelorenes
- Mousse-Gelorenes
- ausgeführt in
- Eisbomßen
- Figureneis
- Estorten
- Eisessert
- Eisbecher
- Sorbets
- Rohrtafelbeiel
- Cream ice
- Milk ice
- Fruit ice
- Sorbet
- Icecream
- Parfait
- Frozen mousse
- used for
- Icecream bombe
- Icecream figures
- Ice gateaux
- Ice desserts
- Ice sunlaes
- Sorbets
- Ice canning



KALTE UND WARME SÜSSPEISEN
COLD AND HOT DESSERTS



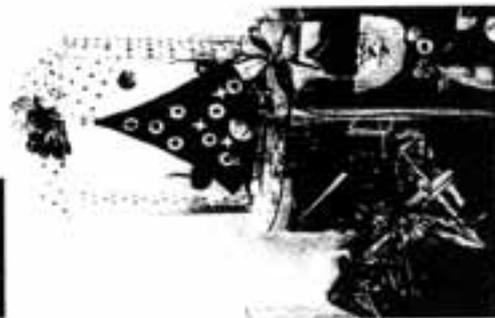
- Warme Aufläufe
- Warme Puddings
- Warme Charlotten
- Kalte Charlotten
- Bayrische Krems
- Weinkrems
- Weingelees
- Mousse au chocolat
- Früchte-Mousse
- Hot soufflés
- Hot puddings
- Hot charlottes
- Cold charlottes
- Bavarian creams
- Wine creams
- Wine jellies
- Chocolate mousse
- Fruit mousse



SAISONARTIKEL

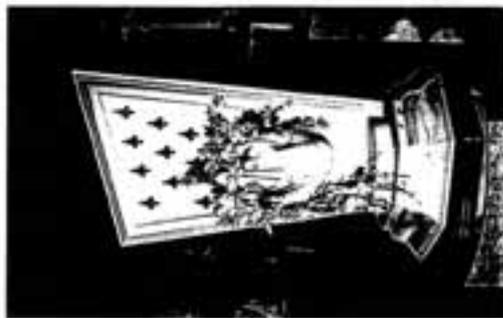
SEASONAL SPECIALTIES

- zum Valentinstag
- zu Karneval
- zu Ostern
- zur Konfirmation und Kommunion
- zum Muttertag
- zu Nikolaus
- zu Weihnachten
- zu Silvester
- Valentine's Day
- Carnival
- Easter
- Confirmation and First Communion
- Mothers Day
- St. Nicholas (Dec. 6th)
- Christmas
- New Year



SONDERLEHRGÄNGE ZUR WEITERBILDUNG

SPECIAL ADVANCED COURSES



Kursus für

- Marzipanmodellieren
- Pralinen:
 - rationell
 - exklusiv
 - maschinell
- Eis:
 - Esbomben
 - Eistorten
 - Eisbecher
 - Portionenais
- Exklusive Desserts

Courses for

- Marzipan modelling
- Pralines:
 - rationell
 - exclusive
 - mass produced
- Icecream:
 - Icecream bombe
 - Icecream gâteaux
 - Icecream sundae
 - Portioned Icecream
- Exclusive desserts

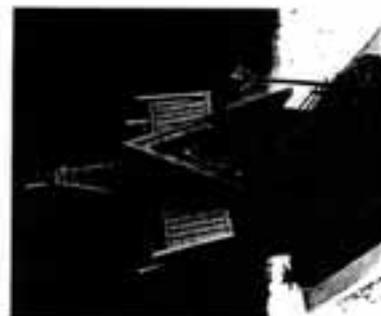
WEITERBILDUNGSLEHRGÄNGE INTERNATIONAL
 ADVANCED COURSES WITH GUEST INSTRUCTORS

Kursus für

- Karamellziehen und -blasen (Ewald Notter, USA)
- Schokoladenschaustück (Ewald Notter, USA)
- Marzipanfiguren & Blumen modern (Elsaco Torri, Schweiz)
- Englische Hochzeitsorten (Peter Dau, England)
- Gelatinezucker-Schaustücke (Peter Dau, England)
- Schokoladen-Schaustücke modern (Enric Rovira, Spanien)
- Französische Spezialitäten (Marcel Dentien, Frankreich)
- Butterskulpturen (Iris Regli, Schweiz)
- Eisfiguren (Christian Funk, Deutschland)
- Desserts (Joseph McKenna, USA)
- Pralinen (Peter Hirtz, Schweiz)
- Italienische Spezialitäten (Daniilo Freguja, Italien)
- Jahresspezialitäten (Günter Noack, Schweiz)
- Französische Spezialitäten (Lingues van den Broeck, Niederlande)
- Eisreliefen (Gabriel Pallasson, Frankreich)
- Belgische Spezialitäten (Ignaz Proot, Belgien)



- Courses for
- Blown and pulled sugar (Ewald Notter, USA)
 - Chocolate showpieces (Ewald Notter, USA)
 - Modern marzipan figures and flowers (Elsaco Torri, Switzerland)
 - English wedding cakes (Peter Dau, England)
 - Pastillage showpieces (Peter Dau, England)
 - Modern chocolate showpieces (Enric Rovira, Spain)
 - French specialties (Marcel Dentien, France)
 - Butter sculptures (Iris Regli, Switzerland)
 - Ice figures (Christian Funk, Germany)
 - Desserts (Joseph McKenna, USA)
 - Pralines (Peter Hirtz, Switzerland)
 - Italian specialties (Daniilo Freguja, Italy)
 - Contemporary specialties (Günter Noack, Switzerland)
 - French specialties (Lingues van den Broeck, Netherlands)
 - Ice carving (Gabriel Pallasson, France)
 - Belgian specialties (Ignaz Proot, Belgium)

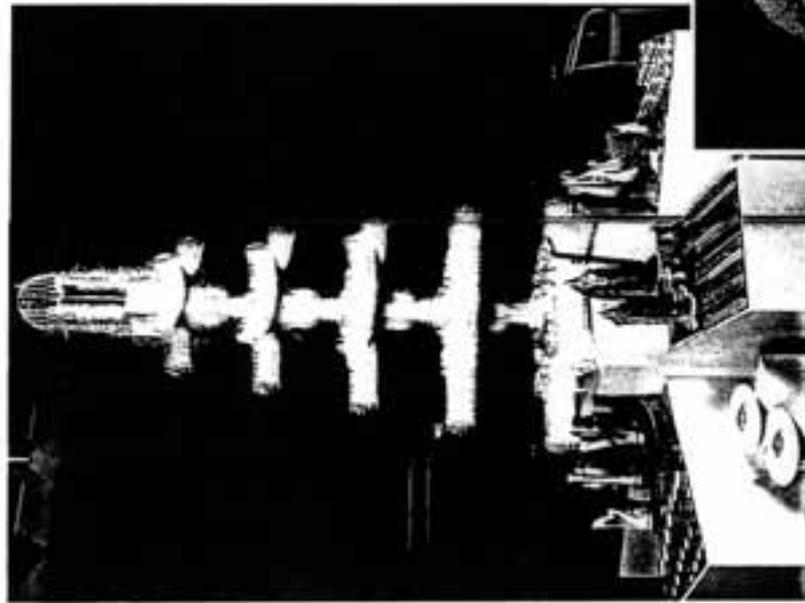




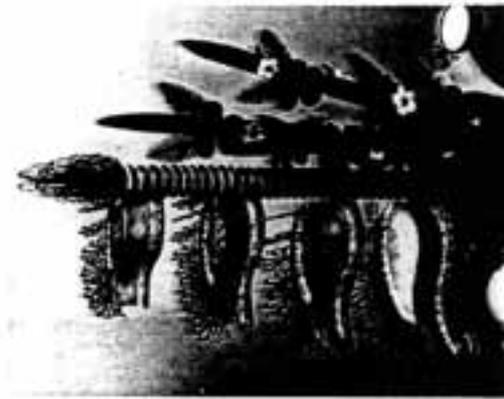
SONDERVERANSTALTUNGEN UND WETTBEWERBE SPECIAL EVENTS AND COMPETITIONS

In der Regel haben Teilnehmer der Meisterklasse die Chance, ihre im Unterricht erworbenen Fähigkeiten publikumswirksam unter Beweis zu stellen. Bei nach dem Motto „learning by doing“, Messen, Ausstellungen oder Jubiläen sind solche „Auftrittsmöglichkeiten“.

Der Erfolg solcher zusätzlichen preisnahen Demonstrationen ist für viele nicht lange auf sich warten. Denn immer wieder sind Ehrennagel der Schule auf Fach-Wettbewerben auf den vorderen Plätzen zu finden. Die stolze Bilanz: 2. Platz auf der Weltmeisterschaft 1993. Auf den Juniorenweltmeisterschaften 1993 in Portugal 2. Platz, 1994 in Japan 3. Platz und 1995 in Italien 2. Platz. Und jeweils der 1. Platz 1996 und 1997 als Konditor des Jahres. Das motiviert und fordert zum Nachmachen heraus!



Normally, participants of the masterclass have the chance to prove their practical skills in public, following the method of „learning by doing“, at trade fairs, exhibitions, gala dinners and demonstrations. The success in such additional practical demonstrations is soon proven. Very often, former school members are awarded first places at special competitions. Our successful record so far is the following: 2nd place in the World Championship, 1993; 2nd place in the Junior World Championship in Portugal, 1993, 3rd place in Japan, 1994 and 2nd place in Italy in 1995. First places in 1996 and in 1997, respectively, as „confectioner of the year“. This is a great motivation and invites emulation.



Richemont
LIVE

Tage der offenen Türen

Das internationale Bildungs-
und Dienstleistungszentrum
Bäckerei-Konditorei-Confiserie
Richemont öffnet die Türen
der wahrscheinlich modernsten
Branchenschule der Welt.

Samstag, 20. Oktober
Sonntag, 21. Oktober
jeweils von 9.00 – 17.00 Uhr

Wir freuen uns auf Ihren Besuch.



Richemont Fachschule
Seeburgstrasse 51
CH-6006 Luzern

Gutschein **VBL-Linie 24**

Berechtigt am Samstag/Sonntag,
20./21. Oktober 2001, zur freien
Fahrt auf der VBL-Linie 24 zur und ab
der Station «Seeburg» (Richemont).

Tage der offenen Türen im Richemont

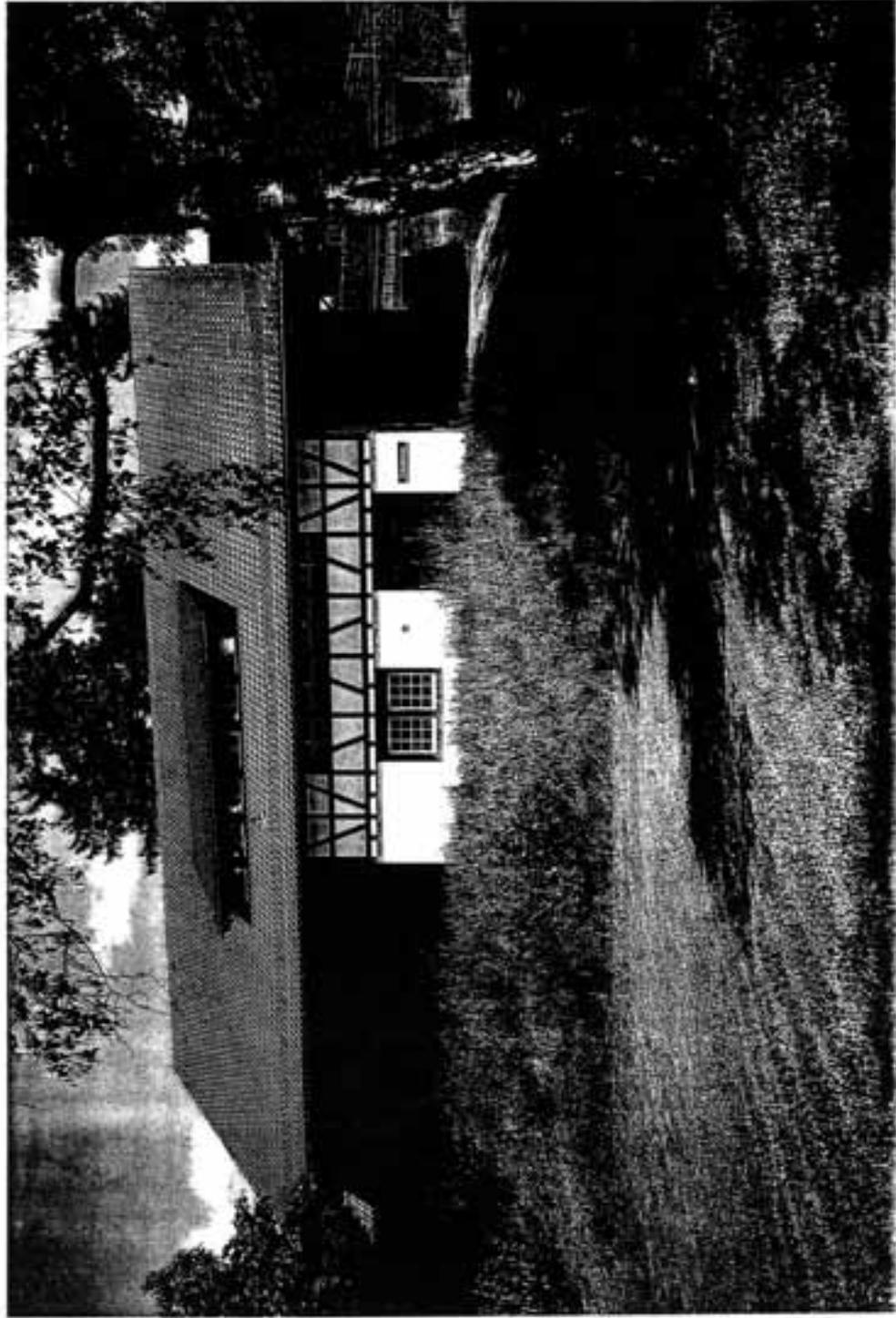
- Unterhaltsame Kurzdemonstrationen in der Bäckerei und Konditorei
- Kinderbackstube mit Kreativprogramm
- Richemont multimedial – u.a. mit Internetwettbewerb, Präsentationen und Video-Liveübertragungen
- Original Schnapsbrennerei – erleben Sie die Entstehung des Richemont-Brotbrandes (soeben mit der Goldmedaille ausgezeichnet)
- Spezialangebote aus unserem Verlag
- Getreidelabor live – erfahren Sie mehr über Getreide, dem wichtigsten Rohstoff der Brotherstellung
- Riesenpizzas von unserem Pizzaiolo Cosimo Bruno ofenfrisch hergestellt
- Und nicht zuletzt geniessen Sie unseren feinen Richemont-Kaffee – zusammen mit einem leckeren «Müsterli»
- In unseren Gastronomiebetrieben «Gastretto» und «Le Romandie» servieren wir Ihnen ausgesuchte kleine Köstlichkeiten

**Wir freuen uns auf
Ihren Besuch.**



Conadrama

Training - Center for Pastry Chefs
Main Street 80 CH-6430 Schwyz (Switzerland) Telephone 0041 43 21 21 21



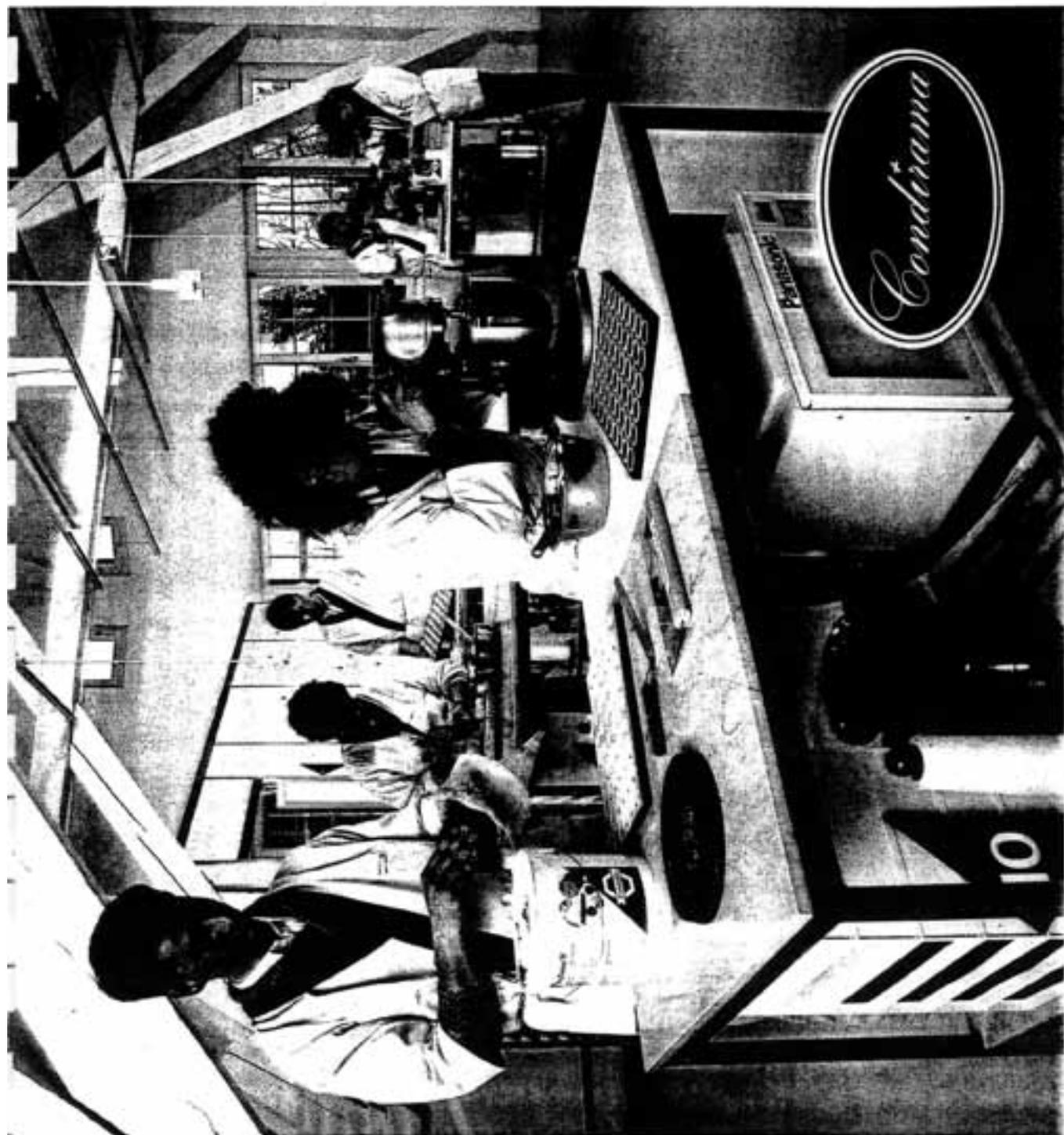
CH-6430 Schwyz (Switzerland) Main Street 80—Telephone 0041 43 21 21 21—Telex 866 099 Telefax 21 70 50



Every year, Felchlin's new Training Center Condramma provides adult education for 1200 pastry chefs (200 from export markets and 1000 Swiss). Here no frontal lectures, no demonstrations. The trainer has not even his oven table. Freely he moves among the trainees, who learn by doing. The Condramma is part of the Felchlin Marketing Strategy: Although our products are of proven excellence, we yet enrobe them with a thick coat of practice in their use. In this way, we want to ensure a successful future: that of our customers and thus of our own.

Max Felchlin





The equipment of all 10 work tables is ever-ready: from the scale and the rolling pin to the microtome.



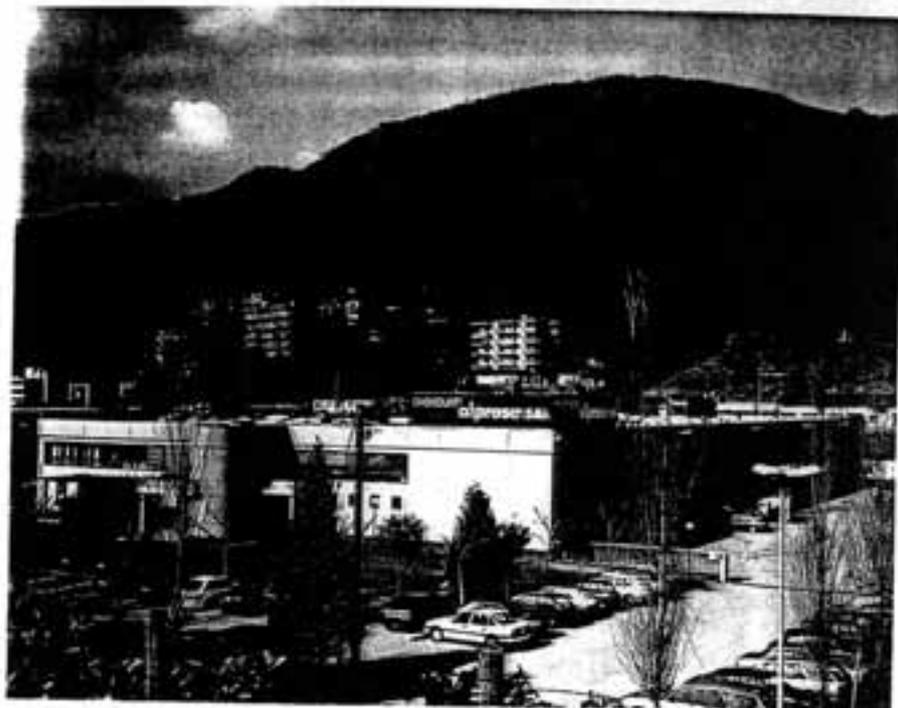
Als Stollwerck 1989 sein 150-jähriges Jubiläum feierte, konnte sich das Haus als international ausgerichtetes, kerngesundes und leistungsstarkes Unternehmen mit jugendlichem Schwung präsentieren. Bei der Erschließung der neu entstehenden Märkte in Osteuropa nahm Stollwerck eine Pionierrolle ein. Bereits 1990 wird auf dem Gebiet der Noch-DDR ein leistungsfähiges Vertriebsnetz aus dem Boden gestampft. Allein 1992 wurden rund 100 Millionen DM in den Aufbau einer hypermodernen Produktion in Saalfeld/Thüringen investiert und gleichzeitig 700 Arbeitsplätze geschaffen. Auch in der Gegenwart bleibt das Unternehmen weiterhin konsequent auf Erfolg programmiert. Heute gehören unter anderem folgende Firmen zur Stollwerck AG:

Stollwerck Budapest Kft, Ungarn
 Chocolat Alprose S.A., Schweiz
 Jacques Chocolaterie Eupen, Belgien
 Thüringer Schokoladewerk, Saalfeld
 P. Sprengel, Hannover
 Hildebrand, Berlin
 Stollwerck Polska, Poznan

*Teilansicht der
 B. Sprengel GmbH &
 Co, Hannover*

*Ansicht der
 Chocolat Alprose S.A.
 in Castano/Lugano*

*Teilansicht der
 Schokoladenfabrik
 „Bucsek“ in Budapest*



Chi è lo Chef

Pasticcere Siab 2001?

Uno strabiliante successo, questo è stato il risultato della fiera di Verona, almeno per quanto riguarda la parte firmata ETOILE.

Come non accorrere numerosi a scoprire le ultime novità del mondo Etoile espresse con i capolavori

di **Emanuele Saracino**, direttore dell'Istituto, che con la sua abilità ha attirato intorno a sé migliaia di persone che con occhi sbarrati lo ammiravano mentre creava pièces in zucchero tirato, soffiato e in pastigliaggio; o con le opere di **Luca Montersino**, vice direttore, che con grande maestria ha creato delle sculture vegetali degne di ricevere l'ammirazione di tutti.

Durante i cinque giorni di fiera altri nostri maestri hanno dato dimostrazioni quali: **Stefano Laghi** sullo zucchero, **Alessandro Inglese** sul pane, **Costantino Savio** alle sculture vegetali, **Karl Sindern** sul marzapane e **Claudio Beduschi** sul cioccolato.

Alle dimostrazioni ha partecipato anche l'Istituto Castalimenti con i suoi maestri, quali: **P. Giorilli** sul pane, **E. e M. Tonti** sul marzapane e sul cioccolato, **A. Zoia** sugli impasti lievitati, **U. Regli** sulla scultura del cioccolato, **I Pasticceri Veronesi** sui prodotti tradizionali veronesi, **Bettazzi** sulla lavorazione dello zucchero e **P. Iagni** come coordinatore.

Il direttore Emanuele Saracino ha sapientemente coordinato le cinque giornate spiegando ai visitatori i vari lavori legati alla decorazione eseguiti



foto 1 - Alessandro Urilli, vincitore assoluto
 foto 2 - Secondo premio per il pasticcere di Prato
 Giancarlo Cortinovis
 foto 3 - i momenti indimenticabili
 della premiazione

dai maestri.

Gli ultimi due giorni della fiera si è tenuto un concorso di alta pasticceria intitolato "Un dolce per ogni stagione", organizzato dall'ISTITUTO ARTI CULINARIE ETOILE, con la collaborazione di CASTALIMENTI.

Il concorso si è suddiviso in due argomenti: "Un dolce per ogni stagione" e "Il pasticciare artistico". Hanno aderito numerosi partecipanti e non sono mancati i riconoscimenti come corsi professionali Etoile nonché libri Etoile e corsi Castalimenti.

Inoltre, al vincitore assoluto, *Urilli Alessandro*, è stato assegnato un viaggio "SIAB": un week end per due persone in una capitale europea.

Quindi, anche quest'anno, tra il concorso organizzato dall'Etoile e le dimostrazioni dei grandi Chef, siamo tornati a casa pieni di entusiasmo per ricominciare a stupirvi...



foto 5 - Stefano Laghi presenta la sua o in zucchero tirato e soffiato
foto 6 - L'instancabile Kari nella lavoraz del marzapane



foto 7 - Saracino e Montersino nella preparazione di una scultura in margarina e verdure intagliate
foto 8 - Tonon nell'intaglio della frutta
foto 9 - Momenti di lavorazione nel laboratorio centrale

