

WELCOME TO

THE BakeDeco EDUCATION CENTER

CLASSES BY PROFESSIONAL CHEFS

NOW FEATURING

JEFF YOSKOWITZ

SEPTEMBER 20 12:00 - 3:00 PM

SIGN UP TODAY

718 232 7044

CLASSES@BAKEDECO.COM

ADMISSION FEE

\$149 INCLUDES \$25 BAKEDECO GIFT CARD

\$50 NON-REFUNDABLE DEPOSIT REQUIRED

DECORATING ECLAIRS: FONDANT AND CHOCOLATE TRANSFER SHEETS

Watching the international trendiness of decorated eclairs? Join Pastry Chef Jeff Yoskowitz to learn techniques to perfect your pate a choux, standardize piping amongst your staff, and options for baking and storage. Recipes will be shared including a variety of filling options. Chef Jeff will then show you how to wow your customers with 2-D and 3-D transfer sheet decorations using tempered chocolate, and share simple tricks with glazing fondant to replicate some of the exciting decorating techniques from Paris and now proliferating in NY. After the demo, enjoy a gorgeous and delicious cream puff or mini eclair!

Chef Jeffrey Yoskowitz is the Program Director for the professional Pastry & Baking Arts program at the Institute of Culinary Education, where he oversees a group of 10 instructors, updates curriculum, and advises students and alumni.



Chef Jeff Yoskowitz

Program Director for Pastry & Baking Arts
Program at Institute of Culinary Education

Chef Jeff began his food industry career by attending New York City Technical College, where he studied hospitality management. He worked at Manhattan's celebrated pastry shop Les Friandises, where he worked for three years under the legendary pastry chef Jean-Claude Sanchez. He owned a restaurant, and then began teaching. Chef Jeff then owned and operated a successful wholesale bakery for 9 years that specialized in servicing corporate clients, executive dining rooms and specialty markets.

Chef Jeff's list of former clients includes President Clinton, Mikhail Gorbachev, Henry Kissinger and George Steinbrenner, Madison Square Garden, Nieman-Marcus, Smith Barney and The United Nations. Several years ago, Chef Jeff helped form a consulting group, Food Startup Help, to bring together his technical product expertise, over 20 years of teaching experience, manufacturing know-how, and interest in financing entrepreneurs.