



## PREGEL INTERNATIONAL TRAINING CENTERS

At PreGel, we understand that **the best way to advance in any professional arena is through continuous learning**. This is why we host five premiere locations devoted to artisanal dessert education. Our International Training Centers (ITC) are state-of-the-art facilities that promote PreGel's dedication to the advancement of professional and aspiring specialty dessert chefs. These Centers of excellence are located in food hub areas across the United States, including Charlotte, North Carolina; Ft. Lauderdale, Florida; Los Angeles, California; Chicago, Illinois; and Dallas, Texas.

The PreGel ITC are staffed by **award-winning**, **expert chefs** who are committed to providing an unrivaled learning experience. With sharp integrity, irrefutable competency, and compelling personality, the ITC chefs will guide you through **diverse curricula** that include:

- classroom learning
- top-tier equipment
- **hands-on** instruction
- networking
- superior **ingredients**

Interested? Learn more about our curricula and 5-Star Pastry Series® at www.pregeltraining.com.



## UNITED STATES LOCATIONS

INTERNATIONAL TRAINING CENTERS -

## CHARLOTTE

4450 Fortune Avenue NW Concord, NC 28027 Tel: 704 707 0300

training@pregelamerica.com

INTERNATIONAL TRAINING CENTERS -

## LOS ANGELES

116 S. Brent Circle Walnut, CA 91789 Tel: 704 785 5578

trainingla@pregelamerica.com

INTERNATIONAL TRAINING CENTERS -

## FT. LAUDERDALE

1475 W. Cypress Creek Rd. Suite 205 Ft. Lauderdale , Florida 33309 Tel: 954 908 1535

trainingfl@pregelamerica.com

INTERNATIONAL TRAINING CENTERS -

## **CHICAGO**

915 Busse Road, Elk Grove Village, IL, 60007 Tel: 847 258 4743

training chi@pregelamerica.com

INTERNATIONAL TRAINING CENTERS -

## **DALLAS**

612 E. Dallas Road, Suite 300 Grapevine, TX 7605 I Tel: 704 956 7989

trainingtx@pregelamerica.com

PreGel has 29 locations around the globe!



2019 CURRICULA

# THE **FUNDAMENTALS** OF GELATO AND SORBETTO PRODUCTION

This course on the foundation of gelato and sorbetto production is both theory and hands-on. The class has been designed to provide all the basic tools to produce top quality artisanal gelato.

#### YOU WILL FARN:

- · History of gelato and sorbetto
- Composition, characteristics, and ingredients of artisanal gelato and sorbetto
- The evolution of the production process
- Basic balancing: how to create a recipe
- How to recognize and fix defects in a gelato recipe
- · Gelato extraction, decoration, and display case presentation

# ADVANCED GELATO & SORBETTO PRODUCTION

A complete course in the advanced production of high-quality gelato from ingredients and raw materials analysis to different production techniques.

#### YOU WILL LEARN:

- History of gelato and sorbetto
- Composition, characteristics, and ingredients of artisanal gelato and sorbetto
- In-depth look at the ingredients including stabilizers and emulsifiers
- Advanced balancing: how to modify a recipe
- Additional frozen desserts including sherbet, alcohol-infused gelato, and savory gelato
- Gelato extraction, advanced decorating techniques, and display case presentation

## **HOLIDAY GELATO**

This fun and exciting class offers a crash course on creative and fun recipes that are tailored holidays, and include but not limited to recipes for: Thanksgiving, Christmas, New Year's Eve, Valentine's day, and ideas using local or seasonal produce.

#### YOU WILL LEARN:

- · History of Gelato and Sorbetto.
- Ingredients and the basic production process.
- Basic balancing: how to create a recipe and modify flavors for different seasons.
- How to recognize and fix defects in gelato recipe.
- Gelato extraction, decoration, and display case presentation with an emphasis on seasons and holidays



### ICE CREAM 101

In the course of its history, Italian gelato has taken on different variations and names, but the most popular is undoubtedly that of ice cream. Its dense and full-bodied structure defines the most popular dessert of North America. In this condensed in-depth course, all the steps of dessert production will be touched upon to provide students with a true "Made in Italy" experience.

#### YOU WILL LEARN:

- Definition of ice cream and production process
- Ingredients and their function in ice cream recipes
- · Basic balancing: how to create a recipe
- Extraction, fold-ins, storage and serving

## **FROZEN POPS** & PALETAS

Like a newfound nostalgia, ice pops and gelato pops have regained popularity. In this course, students will learn techniques and recipes to different styles of pops and ice pops with different fillings, decorations, colors and flavors in this continuously growing trend.

#### YOU WILL LEARN:

- · Recipes for different styles of paletas
- Production processes
- Storage, and serving
- Cost calcuations and flavor options





### PASTRY BASICS

A course designed to introduce quick and easy-to-use products that can be utilized for pastry business small & large. This course offers a simple way to wow your customers with the creation of verrines, tarts, pâte à choux, monoportions, macarons, and more.

#### YOU WILL LEARN:

- · Basic pastry ingredients and their uses
- Developing dessert concepts for your business
- Balancing dessert flavors and textures
- Production techniques for a variety of pastries including verrines, tarts, macarons, pâte à choux, and mousse
- Garnishing techniques and display case presentation

## **BAKERY** 101

This course is designed to introduce students to the world of bakery starting from the study and processing of raw materials up to the creation of desserts. Suitable for both beginners and professionals, Bakery 101 is the best way to learn the best techniques of production of macarons, éclairs, donuts, muffins, cupcakes, and much more.

#### YOU WILL LEARN:

- Pastry ingredients and their uses
- Cooking and baking processes
- Production techniques for a variety of baked goods including some gluten-free options
- Garnishing techniques and display case presentation

## **MODERN PASTRY SHOP**

This course offers a foundation for the modern production of pastries with an innovative twist. New flavors, techniques, and presentations await you as you prepare desserts including entremets, monoportions, eclairs, upscale verrines, and macarons.

#### YOU WILL LEARN:

- Pastry ingredients and their uses
- Developing dessert concepts for your business
- Production techniques for a variety of pastries including entremets, monoportions, eclairs, macarons, and upscale verrines
- Sensory experiences in desserts and the contrast of flavors
- Advanced garnishing techniques and display case presentation



Redefining the Art of
World-Class Pastries & Desserts



2019 CURRICULA



2019 SEMINAR SCHEDULE





CHEF KSENIA PENKINA

*Patisserie and Glazing Arts* AUGUST 12–14, 2019



CHEF AMAURY GUICHON

Boutique Style Entremets

JULY 10-12, 2019



**CHEF MICHAEL LAISKONIS** 

All Things Chocolate: Bean to Dessert NOVEMBER 4-6, 2019

**LEARN MORE** AND **REGISTER** AT pregel-itc.com/training/5-star-pastry-series.







