

2019 CALENDAR

In collaboration with Pastry Arts Academy, we are excited to present the following classes held at our location: Bakon USA-20906 Higgins Court, Torrance, CA 90501



VIENNOISERIE MASTERCLASS By Chef Johan Martin

Discover the craftsmanship and artistry of Johan Martin. His creations have achieved a new level of sophistication. You will see how Viennoiserie products can be attractive and delicious. **January 18th - 20th, 2019**

PATISSERIE MASTERCLASS By Chef Johan Martin

Watch Chef Johan Martin create his magic with this masterclass, imagine 3 days of unique pastries. **January 21st - 23rd, 2019**



PATISSERIE MASTERCLASS By Jordi Bordas

Chef Jordi Bordas presents the B. Concept, his method to create healthier, lighter, and tastier recipes from scratch.

April 25th - 28th, 2019



We recommend contacting PAA to confirm enrollment before booking a trip to Los Angeles



Please contact Boris Ushumirskiy: 718-902-9797
<https://www.instagram.com/pastryartsacademyus>



more classes >>

4-DAY HANDS-ON CLASS By Vincent Vallee

Learn the best techniques in patisserie and chocolate with this Master Chocolatier and World Champion.

May 6th - 9th, 2019



ELEGANT PATISSERIE By Gregory Doyen

Join us as Chef Gregory Doyen gives us an exciting class of elegant pastisseries. "The experiences of different cultures and my restless interest for innovation make me evaluate my skills every day to achieve perfection."

August 6th - 9th, 2019



NUANCES GOURMANDES (Part 1) By Chef Guillaume Mabileau M.O.F

"A pastry should be beautiful before it can taste good." With this 3-day class Chef Mabileau will create his specialties from Crème Brulee to wedding cakes.

November 18th - 20th, 2019

NUANCES GOURMANDES (Part 2) By Chef Guillaume Mabileau M.O.F

Chef Mabileau will show how he works around with flavors and textures effortlessly, with this 3-day masterclass including Luna, Majorque and beautiful wedding cakes.

November 21st - 23rd, 2019

