

**PreGel**  
AMERICA



**Registration Packet**

## REDEFINING THE ART OF WORLD-CLASS PASTRIES AND DESSERTS



The 5-Star Chef Series is a series of educational seminars designed to create dynamic pastry experiences that know no bounds. The culinary genius of our 5-Star Chefs combined with PreGel's cutting-edge facility and unparalleled ingredients sets the stage for a dynamic learning experience that translates to a competitive advantage for all who attend.

The 5-Star Chef Series allows attendees to work alongside internationally acclaimed chefs to create a unique, one-of-a-kind hands-on experience. This year, the 5-Star Chef Series features an all-star lineup of world-class, highly experienced, champion chefs, all of whom share exceptional skills and talents in the world of pastry.

Offering seminars on a variety of topics, the 5-Star Chef Series is for culinary professionals interested in honing their pastry and dessert skills in these main areas:

- Chocolate
- Pastries & Desserts
- Frozen Desserts
- Pastry Decoration
- Dessert Showpieces (Sugar & Chocolate)

5-Star Chefs will create and offer attendees a customized program in the areas of their expertise. Attendees will be treated to an exceptional program complete with award-winning recipes and techniques.

Each seminar presents the opportunity for attendees to take their businesses and careers to the next level by providing a renewed approach to pastry and desserts that will allow them to evolve and refine their skills and overall craft.



### 5-STAR CLASS REGISTRATION INFORMATION

Thank you for interest in becoming a 5-Star Chef Series attendee. Our series is one that ensures a dynamic experience for all culinary professionals who attend. We look forward to hosting you here at our state-of-the-art facility.

Our seminars provide attendees with 3-days of lecture and hands-on instruction in an intimate environment at the PreGel Professional Training Center (Concord, NC). Attendees will walk away with new recipes, skills and techniques.

All tools, equipment and ingredients for the seminars are provided. Schedules are unique to each seminar, however all classes promptly begin at 9:00 a.m. and generally finish around 5:00 p.m. Class size is limited to 16 attendees and advanced registration is required.

All program costs include:

- Your 5-Star Chef Series seminar(s) of choice
- Breakfast and coffee, and lunch
- Welcome package
- A free gelato seminar
- Entry to cocktail reception at the PreGel facility
- Exposure to top industry chefs, companies and peer networks

Attendees will also receive a packet when they arrive for the 3-day seminar including: schedules, recipes and formulations, and equipment information. Ingredient and equipment sponsors' information will also be provided so that attendees leave with all the information necessary to apply what they learned to their businesses.

5-STAR CHEF SERIES SEMINAR COSTS	
Single 5-Star Seminar Rate:	\$695.00 per person
Multiple 5-Star Seminar Rates:	1st seminar - \$695.00 per person
	2nd seminar - 10% discount (\$625.00) per person
	3 or more seminars - 20% discount (\$555.00) per person
Group 5-Star Seminar Rate: <i>(Minimum of 3 attendees from same company)</i>	\$525.00 per person
Full 5-Star Series Seminar Pass <i>(Attending all 12 seminars)</i>	\$6,000.00 per person
<i>To register, fill out the attached form and either fax to 704/707-0301 or e-mail directly to <a href="mailto:l.borrelli@pregelamerica.com">l.borrelli@pregelamerica.com</a>.</i>	



# 5-Star Chef Series Registration Form

## REGISTRANT(S) INFORMATION

Full Name(s):		Date:
Company:		
Street Address:		
City:	State:	Zip:
Phone:	E-mail Address:	
Fax:	Other:	
Class(es) Attending:		Class Date(s):
Class Instructor(s):		

## PAYMENT INFORMATION

5-Star Series Package (Major Credit Card or Check Accepted for Payment):	
Credit Card Type:	
Credit Card Number: _____	
Expiration Date: ___/___/___	CID/CARD CODE: _____
Total:	
Other:	
Signature:	

## ADDITIONAL INFORMATION

PreGel Customer? YES <input type="checkbox"/> NO <input type="checkbox"/>
How did you hear about the 5-Star Chef Series?
What other series are you interested in attending?
What other topics are you interested in learning about?
What products or services does your company provide?

## COMMENTS


