Faculty Seminars Series are back!

Robert Wemischner
Instructor, Professional Baking Leading

Pairing Tea with Chocolate: a Tasting Tour Around the World

Friday, March the 6th at 12:00 PM

Room: Garden Room

Bring your lunch; Tea with chocolate and delicious pastries will be provided

www.RobertWemischner.com

Find us on the web: http://comm.lattc.edu/fasdevelopment/

Seating is limited please RSVP ruizsibe@lattc.edu
Pastry chef and culinary educator, Robert Wemischner has always been intrigued by the flavor potential of ingredients, from turmeric to tea and from cumin to coffee. Author of four books including his latest, The Dessert Architect, a book for professionals and serious amateurs alike about how to craft sensational multicomponent desserts, Wemischner began his career in the food business in the early 1970’s as the owner of a pioneering gourmet-to-go shop in Beverly Hills. He then went on to open a similar operation in Baltimore, and in the early 1990’s, returned to LA and began teaching pastry and culinary arts in earnest. Drawing upon his exposure to classical cooking at a young age during informal apprenticeships to chefs in France, he has been imparting his knowledge to a diverse audience of students as a teacher of baking and pastry for the past twenty-four years at Los Angeles Trade Technical College. Over the past twenty seven years, he has presented on cooking with tea, baking, pastry and other food-related topics to professional organizations, on cruise ships and continues to consult and present to food service professionals and media for companies such as Lipton Tea/Unilever, and independent operations including start ups in the baking, food service and restaurant field.

LATTC Faculty and Staff seminars are presented by faculty and staff volunteers. If you wish to share your expertise giving a seminar to our colleagues, please call Beatriz X 7311 or e-mail her ruizsibe@lattc.edu. These seminars are a great opportunity to meet our colleagues and to learn about their different areas of expertise. We hope you will join us. If we have enough attendance we will continue to present one or two seminars per semester.

All faculty and Staff are invited to this event. Please RSVP to Beatriz ruizsibe@lattc.edu

Note: FLEX credit for this event is available to Culinary Arts, Professional Baking, Restaurant Management Department faculty only.
Questions about FLEX credit? Please e-mail: LATTC fasdevelopment@lattc.edu”