



**Stratford Chefs School Continuing Education welcomes
International Pastry Chef Jakob Mielcke for 5 day intensive professional pastry course**

Chef from Copenhagen's noted Restaurant Mielcke-Hurtigkarl to offer courses from March 1-5, 2010

January 5, 2010, STRATFORD, ON – The Stratford Chefs School announced today that Chef Jakob Mielcke from Mielcke-Hurtigkarl in Copenhagen, Denmark will start the 2010 Stratford Chefs School Continuing Education Program for Restaurant Professionals.

“The Stratford Chefs School has always included international guest chefs in its regular curriculum but this is the first time we have offered this learning experience to restaurant professionals,” says Jennifer Laurie, who is responsible for Admissions/Alumni Development for the Stratford Chefs School. “Chef Mielcke will be offering 5 days of intensive pastry instruction that reflect his unique and renowned approach to the pastry arts.”

Chef Mielcke, who is recognized by Coco Phaidon (2009) as being among the top 100 most talented contemporary chefs in the world, has been cooking since 1998 and has worked at several Michelin starred properties. He was the recipient of the First Place prize for “Dish of the Year” in Denmark in 2009 and was awarded the “Best Dessert Experience of 2009” by the Danish Food Guide.

From March 1st-5th, 2010, Chef Mielcke will bring his experience, passion and creativity to Stratford and offer two sessions – a three day session and a two-day session, each with different recipes, ingredients and techniques. Interested participants can register for one of the two sessions or for all five days. Each session begins daily at 9am and runs to 5pm.

The cost for the course is \$750 for the three day course and \$500 for the two day course. All five days cost \$1200. Class size is limited to 10 participants. Fees do not include transportation, accommodation or meals.

For more information please e-mail jlaurie@stratfordchef.com. The registration deadline is February 5th, 2010.

The Stratford Chefs School is a private, non-profit educational institution built on a uniquely entrepreneurial business model. That model has helped the School set the standard for excellence in culinary training and its graduates have contributed to the development of a distinctive Canadian cuisine. The Stratford Chefs School is supported by the Ministry of Training Colleges and Universities, the Government of Canada and a dedicated community of donors.



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