



**Texas Chef Association
State Convention
August 3-5, 2018**

Hands-on workshop with Chef Dominique Bocquier

Date: Friday, August 3

Where: Culinary Institute Lenotre,
7070 Allensby st, Houston, TX 77022

Time: 1pm – 3pm

Course level: Professional

For whom: for TCA convention participants only

Theme: Artistic workshop

Language: English

Event sponsors: Culinary Institute Lenotre, Savy Goiseau, Cacao Barry

All tools, equipment and ingredients will be provided; Workshop is limited to 12 people.

Refreshments and collation will be served.

The workshop will be followed by a tour of the facilities.

In this 2 hours hands-on workshop, Chef Dominique Bocquier will guide you through custom showpieces. He will briefly show you the elements you need to know to design, plan and assemble a showpiece for buffet display. Through the use of tempered chocolate to the learning of finishing techniques such as: brush techniques, chocolate flowers techniques and advanced decoration techniques, you will be able to overview and practice the constantly evolving and popular subject of Chocolate Showpieces. Chef Dominique Bocquier will share invaluable tips and tricks with you, including how to troubleshoot if everything does not go according to plan.

Chef Dominique Bocquier is a French Pastry Chef and Pastry Instructor with over 26 years of experience. He started his career in France, but soon went to work abroad in countries such as Scotland, the UK, and the US. In France, he worked as an Executive Pastry Chef at the Michelin-starred Parisian restaurant “La Grande Cascade” alongside the highly distinguished Chef Jean-Louis Nomicos. He has also worked with famous Chef Pierre Hermé at Fauchon, Paris. After over 10 years of working as a pastry chef consultant and instructor, Chef Dominique opened his own restaurant “Au Petit Paris” in Houston, TX. Chef Dominique is an Inducted Knight of the famous French Artisan Guild “Compagnons du Tour de France” and has won numerous national Pastry competitions. In 2016, Chef Dominique joined the Culinary Institute Lenotre as a Pastry Chef-instructor and trainer for the Competition Level: Artistic skills of Pastry Décor.

About Culinary Institute Lenotre

Culinary Institute Lenotre is the only French-owned culinary institute in the US. In 2017, it was named “America’s Top 22 Culinary Schools” by the highly respected FSR magazine amongst more than 1000 competing schools in the country. The institution founded in 1998 by third-generation French Chef Alain Lenotre and his wife, Marie celebrated 20 years of rigorous chef training in April 2018. To this date, CIL has produced more than 2500 alumni who are now working in prestigious institutions in the Houston area and around the world. In 2018, CIL is a 100% employee-owned company, has 350 students and employs 14 international full-time chef-instructors.

Event sponsors



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