I love Sullivan’s prestigious reputation and it’s only a few hours from my hometown. -- SARA JO HERNANDEZ
Above, Sara Jo Hernandez ices her first layer. Right, Robbi Santos separates one layer into two.

“I have always loved desserts and I wanted a career I can enjoy and not just have a job.”

ROBBI SANTOS

Above, Chef Instructor Becky Whoehrle, CWPC recently conducted a workshop which covered dough handling and the makeup of rolls, single, double, 2, 3, 4 and 5 braids. In the Hospitality Management class since 2002, Becky has shared her knowledge and expertise with her students.

“I have learned a lot about different breads and traditions of breads and found it to be very interesting.”

ASHIA HOLLIDAY

For their final practical, students are required to produce a classically based torte and plated dessert. The skills demonstrated during the final exam are graded by several chef instructors.

“I have always loved desserts and I wanted a career I can enjoy and not just have a job.”

ROBBI SANTOS

Above, Sara Jo Hernandez ices her first layer. Right, Robbi Santos separates one layer into two.

“I have always loved desserts and I wanted a career I can enjoy and not just have a job.”

ROBBI SANTOS

Above, Chef Instructor Becky Whoehrle, CWPC recently conducted a workshop which covered dough handling and the makeup of rolls, single, double, 2, 3, 4 and 5 braids. In the Hospitality Management class since 2002, Becky has shared her knowledge and expertise with her students.

“I have learned a lot about different breads and traditions of breads and found it to be very interesting.”

ASHIA HOLLIDAY

For their final practical, Classical Pastry students produced a torte/gâteaux with three layers, Italian buttercream, and a chocolate motif. A slice is pictured below left.

“I have always loved desserts and I wanted a career I can enjoy and not just have a job.”

ROBBI SANTOS

Above, Chef Instructor Becky Whoehrle, CWPC recently conducted a workshop which covered dough handling and the makeup of rolls, single, double, 2, 3, 4 and 5 braids. In the Hospitality Management class since 2002, Becky has shared her knowledge and expertise with her students.

“I have learned a lot about different breads and traditions of breads and found it to be very interesting.”

ASHIA HOLLIDAY

For their final practical, Classical Pastry students produced a torte/gâteaux with three layers, Italian buttercream, and a chocolate motif. A slice is pictured below left.

“I have always loved desserts and I wanted a career I can enjoy and not just have a job.”

ROBBI SANTOS

Above, Chef Instructor Becky Whoehrle, CWPC recently conducted a workshop which covered dough handling and the makeup of rolls, single, double, 2, 3, 4 and 5 braids. In the Hospitality Management class since 2002, Becky has shared her knowledge and expertise with her students.

“I have learned a lot about different breads and traditions of breads and found it to be very interesting.”

ASHIA HOLLIDAY

For their final practical, Classical Pastry students produced a torte/gâteaux with three layers, Italian buttercream, and a chocolate motif. A slice is pictured below left.

“I have always loved desserts and I wanted a career I can enjoy and not just have a job.”

ROBBI SANTOS

Above, Chef Instructor Becky Whoehrle, CWPC recently conducted a workshop which covered dough handling and the makeup of rolls, single, double, 2, 3, 4 and 5 braids. In the Hospitality Management class since 2002, Becky has shared her knowledge and expertise with her students.

“I have learned a lot about different breads and traditions of breads and found it to be very interesting.”

ASHIA HOLLIDAY

For their final practical, Classical Pastry students produced a torte/gâteaux with three layers, Italian buttercream, and a chocolate motif. A slice is pictured below left.

“I have always loved desserts and I wanted a career I can enjoy and not just have a job.”

ROBBI SANTOS

Above, Chef Instructor Becky Whoehrle, CWPC recently conducted a workshop which covered dough handling and the makeup of rolls, single, double, 2, 3, 4 and 5 braids. In the Hospitality Management class since 2002, Becky has shared her knowledge and expertise with her students.

“I have learned a lot about different breads and traditions of breads and found it to be very interesting.”

ASHIA HOLLIDAY

For their final practical, Classical Pastry students produced a torte/gâteaux with three layers, Italian buttercream, and a chocolate motif. A slice is pictured below left.

“I have always loved desserts and I wanted a career I can enjoy and not just have a job.”

ROBBI SANTOS

Above, Chef Instructor Becky Whoehrle, CWPC recently conducted a workshop which covered dough handling and the makeup of rolls, single, double, 2, 3, 4 and 5 braids. In the Hospitality Management class since 2002, Becky has shared her knowledge and expertise with her students.

“I have learned a lot about different breads and traditions of breads and found it to be very interesting.”

ASHIA HOLLIDAY

For their final practical, Classical Pastry students produced a torte/gâteaux with three layers, Italian buttercream, and a chocolate motif. A slice is pictured below left.

“I have always loved desserts and I wanted a career I can enjoy and not just have a job.”

ROBBI SANTOS

Above, Chef Instructor Becky Whoehrle, CWPC recently conducted a workshop which covered dough handling and the makeup of rolls, single, double, 2, 3, 4 and 5 braids. In the Hospitality Management class since 2002, Becky has shared her knowledge and expertise with her students.

“I have learned a lot about different breads and traditions of breads and found it to be very interesting.”

ASHIA HOLLIDAY

For their final practical, Classical Pastry students produced a torte/gâteaux with three layers, Italian buttercream, and a chocolate motif. A slice is pictured below left.

“I have always loved desserts and I wanted a career I can enjoy and not just have a job.”

ROBBI SANTOS

Above, Chef Instructor Becky Whoehrle, CWPC recently conducted a workshop which covered dough handling and the makeup of rolls, single, double, 2, 3, 4 and 5 braids. In the Hospitality Management class since 2002, Becky has shared her knowledge and expertise with her students.

“I have learned a lot about different breads and traditions of breads and found it to be very interesting.”

ASHIA HOLLIDAY

For their final practical, Classical Pastry students produced a torte/gâteaux with three layers, Italian buttercream, and a chocolate motif. A slice is pictured below left.