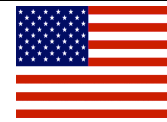




Gelato America



We offer training for the beginner, intermediate & advance level Gelato, Pastry Cream & Coffee maker

Our seminars were created because of a demand for knowledge in the following areas.

Starting a gelato, premium ice cream, pastry or coffee shop retail or wholesale operation
Architectural design and floor plan
Financial projections and capital requirements
Complete equipment requirements and training
Regulatory preparations
Product choices and hands-on training for gelato and sorbet creations
Food science
Food cost
Menu formation
Additional product offerings, pastry, espresso, and food concepts
Small ware information, scales, mixers, paper ware, spatulas, pans etc.
Marketing, point of sale, and advertising
Retail and wholesale

| <u>Date 2009</u> | <u>Class</u> | <u>Start Time</u> | <u>End Time</u> |
|------------------|--------------|-------------------|-----------------|
| Feb 23 -24 | Intermediate | 9:00 AM | 4:00 PM |
| March 30-31 | Beginner | | |
| April 27-28 | Intermediate | | |
| May 27-28 | Beginner | | |
| June 29-30 | Intermediate | | |
| July 27-28 | Beginner | | |

Gelato America Special Events

Some of the most well known Chefs and experts in the field will join us on a regular basis for special demonstrations and classes. The **Gelato America Training Center** organizes programs at 66 Clinton Road in Fairfield, New Jersey 07004.

We also offer a Barista espresso coffee school

For more information please call or e-mail us.

CALL Toll Free 877-777-7300 for rates, dates and course type

E-Mail info@absolutedessert.com

At Gelato America

We realize what it takes to run a successful Gelato, operation is attention to detail, and the ability to know how to select the best equipment for the job. That is why we are taking the opportunity to introduce to you to the Technogel line of gelato equipment

The Mix Gel line is an all in one heating and freezing model that allows you to micro batch your hot proses gelato & Sorbet & reconstitutes your product.

The Mantegel line is a match freezer designed for cold or hot process.

The Mix Tronic is the Technogel Pasteurizer line with the optional recording system that allows you to produce monitor all operating cycles of producing your own hot base mix formula over 24 hr periods

Thank you for your interest in our two day Gelato Seminar.

We at the Gelato America School have been in the gelato and ice cream business for the last twenty five years and would like to pass on our knowledge to you. Along with us we have assembled a group of teachers and products that will give you all of the tools you will need to begin or improve your concept.

You will learn how to:

- **Create your own recipes**
- **Make a gelato base from scratch**
- **Make gelato from prepackaged bases**
- **Decorate gelato**
- **Enhance the quality of your product**
- **Increase sales and reduce costs**

You will receive a *\$250 discount certificate* from us off the purchase of equipment, and a free layout design for your new shop

Who should participate?

- **New people that are interested in opening there own gelato, coffee or pasty shop**
- **Existing ice cream, Gelato, Pastry or coffee shop owners and operators that want to add gelato or the above to operation**
- **Those considering opening a Gelateria**
- **Retail owners thinking of adding gelato**
- **Professional chefs or staff involved in preparing frozen desserts.**