

**Washington State Chefs Association
is proud to present the
“ICE CARVING 101 AND MORE”
BY TONY’S ICE CREATIONS**



This will be an exciting workshop and hands on for members. Members will learn techniques such as, fusing, tools, carving techniques, etc. So if you have never carved ice before, now is the chance to see it and experience it firsthand.

Members are Free - Non Members \$15.00



Tony's Ice Creations - Tony Parker CEC is the owner of Tony's Ice Creations, Executive Chef for Compass Group, and Chapter President. Tony's Seattle Area Ice Sculpting company provides Ice Sculptures for the Puget Sound Area. Tony is a Certified Executive Chef and has been an award winning ice carver for over 27 years. He has competed in the World Ice Carving Championship Competition. My motto is "You are only limited by your imagination." As a chef, it's all about taking care of every detail of an event to make it perfect. I carry this over into my Ice Sculpting and go that extra mile.

www.tonysicecreations.com



Studio Ice, Puyallup, WA – Vance Huber, along with his twin brother Brian, have operated Studio Ice in Puyallup since April of 2000. Vance began sculpting ice 20 years ago as a young chef for the Sheraton hotels and in 2000 he decided to open the studio. He is a self-taught artist and all his work is handcrafted with crystal clear ice. The goal of Studio Ice is to produce quality ice sculptures for every event they do.

www.studioiceinc.net

SPONSOR



American Culinary Federation
Washington State Chefs Association

DATE / TIME

January 17th, 2015

9:30 am -1:30 pm

Reservations: email

Mbaldwin@btc.ctc.edu

LOCATION

**Rainier Golf and
Country Club**

11133 Des Moines
Memorial Dr. South
Seattle, WA 98168

BENEFITING

**Professional Culinarials
Student Culinarials**

This educational seminar is available to Professional Chefs and Student Culinarials. Hands on Approach to ice carving. Attendees will have the opportunity to use various equipment to grind, chisel, and cut ice during this work shop.