

Testimonials



THE BUTTER BOOK®



“The Butter Book training platform is a comprehensive resource that delivers outstanding training and long-term professional development for both the food industry and educational institutions.”

Chef En Ming Hsu, Pastry World Champion | Sip LLC

“Founded by premier education experts and renowned chefs with trusted pastry and baking methodology, Butter book offers hundreds of hours of clear step-by-step video content. This is the perfect platform to upskill our line-level staff in pastry and culinary.”

Chef Stephen Toevs | Marriott Senior Director Culinary F&B



“As a chef and restaurants owner, The Butter Book is an exceptional tool for my team to utilize and allows me insight into chefs who are looking to hone or advance their skillset in this field. Whether you are looking to enhance your skills or maintain brand standards, The Butter Book is the premier solution for professional development in the world of pastry and baking.”

Chef Paul Bartolotta, Owner, Co-Founder | The Bartolotta Restaurants

“The Founders have produced a long line of highly talented, incredibly skilled chefs creating a positive ripple effect on the national hospitality industry.”

Rick Bayless | Celebrity Chef



“The Butter Book offers comprehensive chef instructed online training programs in pastry, bread baking and cake decorating ranging from foundational skills to advanced techniques. This extensive training model has proven to be an invaluable resource, and the platform significantly contributed to the professional advancement of all culinarians within the US Coast Guard.”

Master Chief Justin Reed | United States Coast Guard

“The Butter Book has been an instrumental tool for my team, providing not only world-class training but an invaluable set of building blocks for long-term professional development. I cannot recommend The Butter Book highly enough and feel honored to be able to share this incredible resource with my team.”

Alyssa Hendrix, Executive Pastry Chef | Ritz-Carlton & JW Marriott Orlando



“The Butter Book offers the most comprehensive pastry and baking training available, providing educators and students with essential skills and top-notch instruction. Endorsed by industry professionals, it is a superior, repeatable, and more cost-effective alternative to traditional textbooks. I highly recommend integrating this digital training platform into your curriculum.”

Chef Instructor Kurt Fogle | Milwaukee Area Technical College

“[The Butter Book] enables students to watch demonstrations by world-renowned pastry chefs and then apply these techniques to recreate the recipes themselves. Its extensive collection of tested, proven recipes is a standout feature. I consider the Butter Book a premier educational resource, offering top-notch training at a fraction of the cost of other programs.”

Chef Instructor Matt Barker | Technology Center of DuPage High School



Testimonials (Continued)



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“This digital training platform was created by chefs, field experts, educators and built on the world-class pastry and baking methodology of The French Pastry School. Whether you’re a beginner, have some experience, or are a skilled baker, The Butter Book is the best digital tool for professional development in the industry. I highly recommend it to anyone looking to enhance their skills and knowledge.”

Chef Patrice Caillot, Pastry World Champion | Fountainebleau Las Vegas

“The mobile-friendly layout ensures ease of use, allowing users to quickly prepare many recipes. Additionally, curated recipe paths offer focused, long-term learning for those pursuing a pastry career, complemented by quizzes to deepen understanding.”

KITCHEN BUSINESS | 2024 Best Baking & Pastry Arts Online Class



“The Butter Book is designed to develop pastry skills and knowledge for aspiring chefs with hundreds of recipe lessons and courses, weekly updates, chef-led closed-captioned videos, thousands of terms & references, exclusive articles, and tips from renowned pastry chefs, chocolatiers, and bakers.”

SO GOOD.. Magazine



“With lessons for bakers at any stage of their confectionery journey, The Butter Book’s courses focus not only on instruction, but also building a strong community of members who share tips, tricks, and recommendations on the platform.”

SAVEUR | 2021 Best Online Baking Class Overall

“The Butter Book is a portal to everything a burgeoning pastry expert needs.”

BUSINESS INSIDER



2024
Best Business Product
of the Year



2024
Best Baking & Pastry
Arts Online Class



2023
Best Online
Baking Class