

About the Authors

Glenn Rinsky A native of Cincinnati, Ohio, he is a graduate of The Culinary Institute of America. He holds a B.S. in Business Administration from Virginia College and a M.Ed. in Leadership and Higher Education from Capella University. He has worked as a chef for Cummins Diesel, Marriott and Kroger Corporations and owned and operated a specialty wedding cake business for 12 years. He is a contributing writer for *Pastry Arts and Design* magazine and is certified by The American Culinary Federation as an Executive Chef, Executive Pastry Chef and Culinary Educator. He is currently a Senior Chef Instructor at Jefferson State Community College in Birmingham, Alabama.

Laura Halpin Rinsky A native New Yorker, she is a graduate of The Culinary Institute of America. She holds a B.A. in Communications from Rutgers University and a M.Ed. in Adult Education and Training from Colorado State University. She has worked in some of the finest hotels and restaurants around the country including The Russian Tea Room in New York; Mr. B's in New Orleans; The Anatole Hotel in Dallas; Bread Alone in Woodstock; The Palace Hotel in San Francisco; Bacara Resort and Spa in Santa Barbara and The Monte-Carlo Hotel in Europe. She is a contributing writer for *Pastry Arts and Design* magazine and is certified by The American Culinary Federation as an Executive Pastry Chef and Culinary Educator. She was the Program Coordinator for Baking, Pastry, and Confectionery Arts at Culinary Institute of America, The Culinary Institute of Virginia College in Birmingham, Alabama and is currently designing and implementing a Hospitality and Culinary Arts Academy for Hewitt-Trussville High School in Trussville, Alabama.

Glenn and Laura married in 2003 and currently live in Birmingham, Alabama with their son Elliott and crazy dog, Mrs. Rosen.

Your feedback about the book would be warmly received. Please contact us at eatcake101@hotmail.com.