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**Head Chef of SugaPlump Pastries Kicks Off Launch Event at 3 Train Pizzeria**

*Cooking school and commercial kitchen planned in Northwest Hills area*

Austin, TX – Jocelyn Leffall, owner and head chef of Chef Jocelyn (Formally SugaPlump Pastries). Today announced the launch of a [Kickstarter](#) campaign to secure funding for a commercial bakery and Chef Jocelyn’s Food School. Trained at the Baking and Patisserie Program at Le Cordon Bleu, Leffall’s business has been growing exponentially through the sale of pre-mixed dessert baking compounds purchased by local restaurants. Customers purchase bags of Leffall’s “foolproof” brownies and cheesecakes and bake in-house for a semi-homemade offering.

“My passion for cooking and baking started with my grandmother who showed me that baking and cooking is kindness and love,” says Leffall. “In a nutshell, Food School is a powerful food solution. I developed Food School in response to the overwhelming number of comments I got online when I began sharing pictures and posts of the meals I make for my family and friends.”

Leffall is hosting a Brand Expansion and Kickstarter party at local restaurant 3 Train Pizzeria at 8127 Mesa Drive on Wednesday, March 29, and Tuesday, April 4. 3 Train Pizzeria has been making New York-style pizza at this location for over eight years, and renamed when a new partner bought out the Brooklyn Pie Company portion of the business last January.

**EVENT SCHEDULE:**

**Wednesday, March 29, 6-8 PM:** Moms’ Night Out with pizza specials, and complimentary chocolate cake with wine.



**Tuesday, April 4, 6-8 PM**: Family Night (kids eat free!); a special Chef-Jocelyn-created pizza will be featured.

“The quality of food at 3 Train Pizzeria represents the type of business that inspires me to buy local, too,” says Leffall. “We are excited to host our events there to showcase their business and mine, hand in hand.”

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#### **ABOUT CHEF JOCELYN**

Jocelyn Leffall was professionally trained at Le Cordon Bleu in Austin, Texas, in the Baking and Patisserie Program. After an externship with the world-renowned Disney Company, which required a cross-country move, Leffall graduated with honors in 2010. She then opened an online bakery, SugaPlump Pastries, to sell her brownie mix commercially and breads, cakes, and pastries for custom orders. For more info: [ChefJocelyn.com](http://ChefJocelyn.com).

#### **ABOUT 3 TRAIN PIZZERIA**

John Dellamarco had been managing the pizzeria at 8127 Mesa Drive for several years when he struck up a friendship with Austin native Will Shaw and his family, who had become regular customers. Dellamarco and Shaw realized they had an opportunity to grow and improve the business together as a team, and they renamed the restaurant 3 Train Pizzeria in early 2016. 3 Train Pizzeria hand-tosses the most authentic New York-style pizza made with the highest quality ingredients seven days a week with options for dine in, carry out, delivery, and catering. For more info: [3trainpizzeria.com](http://3trainpizzeria.com).