



THE  
FRENCH PASTRY  
SCHOOL

OF KENNEDY-KING COLLEGE  
AT CITY COLLEGES OF CHICAGO

## *Chef Alissa Wallers*

Pastry Chef Instructor

*“I’d like to pass on to students that everything they do in the kitchen is an opportunity to learn...from making pastry cream for the tenth time to washing dishes.”*



Alissa Wallers is a Chef Instructor in our full-time programs, L’Art du Gâteau and L’Art de la Pâtisserie. Wallers is a graduate of both The French Pastry School and the Cooking and Hospitality Institute of Chicago. After graduating from L’Art de la Pâtisserie Program in 2005, Wallers moved to New York City to work and study under renowned Pastry Chef Francois Payard. Upon returning to Chicago, she worked as Assistant Pastry Chef of the Sofitel Water Tower Hotel and led the pastry department in the opening of Chicago’s Five Diamond rated Elysian Hotel, now the Waldorf-Astoria. After five years as a pastry chef in the finest kitchens in Chicago, Wallers went on to become the Lead Chef at Parties That Cook teaching cooking classes to large corporate groups and hosting culinary events throughout the city. Most recently, Wallers held the position of product promoter for Barry-Callebaut, the world’s leading manufacturer of high-quality chocolate and cocoa products. Her wide range of skills and dedication to her craft is an inspiration to our students.