



THE
FRENCH PASTRY
SCHOOL

OF KENNEDY-KING COLLEGE
AT CITY COLLEGES OF CHICAGO

Chef Courtney Clark

Pastry Chef Instructor

“Be open to new challenges; you never know what opportunity is just around the corner. Get all the experience you can, and in the end, develop your own style.”



Courtney Clark is a Chef Instructor at The French Pastry School who teaches in L'Art du Gâteau, the 16-Week Professional Caking Baking and Decorating Program. Beginning her career with an education in fine art, Clark attended Eastern Michigan University and The Art Institute of Chicago, focusing on Life Drawing & Painting. While experimenting with edible art, she became interested in culinary arts, specifically pastry. Moving from canvas to cake, Clark enrolled in The French Pastry School's L'Art de la Pâtisserie Program in 2002. Combining both her talents to create works of pastry art, Clark launched Cake Nouveau in Ann Arbor, Michigan in 2006. Known for whimsical, realistically sculpted cakes with an artistic flair, Cake Nouveau garnished many awards, taking home top honors at the Detroit Jazz Festival and Disney Pixar competitions, just to name a few. Clark herself is no stranger to the culinary competition world having been a frequent competitor in several Food Network Challenges such as Last Cake Standing and Big City Cakes and taking part in in TLC's Ultimate Cake Off.

As a chef instructor at The French Pastry School, Clark brings her signature cake-carving and fondant modeling to our kitchens, sharing her unique skills and true enthusiasm for pastry and fine art with our students.