



THE
FRENCH PASTRY
SCHOOL

OF KENNEDY-KING COLLEGE
AT CITY COLLEGES OF CHICAGO

Chef Eric Perez

Pastry Chef Instructor

“I have a passion for pastry education that has followed me around the world. I believe that throughout a chef’s career, it is essential that they not only remain inquisitive and creative but also find ways to pass their knowledge and new discoveries on to the next generation of pastry artisans.”



Continuing a remarkable career in pastry, Chef Eric Perez is a Pastry Chef Instructor of the full-time programs at The French Pastry School of Kennedy-King College at City Colleges of Chicago. Perez, who has experienced what it is like to be an apprentice, a luxury hotel chef, a business owner, chef instructor, and a pastry competitor, brings years of experience in pastry technique and business to our students. After living and working in France, the United States, China, and Thailand, Perez will be able to offer unique insight into the international pastry arena.

Perez began in the pastry profession as an apprentice in his home town of Toulouse, France and, later, continued to develop his pastry skills in a variety of pastry shops, focusing on ice cream and chocolate work. In 1987, after several years of formative training and experience, his talent led him to Washington, D.C. where he served as Pastry Chef of the French Embassy.

In 1988, he began a twelve year career with The Ritz-Carlton, serving as executive pastry chef at the properties in Pentagon City and Tyson’s Corner, Virginia. During his tenure with the luxury hotels, Perez was named one of the United State’s Top Ten Pastry Chefs of the Year by Pastry Art and Design Magazine. Perez was selected twice to serve on Team USA for the Coupe de Monde de Pâtisserie held in Lyon, France: once in 1997 alongside Chefs Jacquy Pfeiffer and Sébastien Canonne, M.O.F. when they took home the silver medal and once in 1999. His unique mentoring style led him to be promoted to the Ritz-Carlton Hotel in Shanghai, China. There, he trained Chinese pastry cooks with his unique and effective teaching style.

In 2001, Perez made the bold decision to leave the Ritz-Carlton Corporation to open an original French pastry shop in Shanghai called, La Maison Pâtisserie. In 2003, inspired by his success, he opened a second pâtisserie called Visage, a business which grew to a franchise of several pastry shops and restaurants throughout the city and in Shanghai. The opportunities and potential of Asia, led him to open a sister pastry enterprise in Bangkok, Thailand.

Seeing an absence of classic French pastry training in his adopted country, Perez began Macaron Pastry Training Center in 2009, a school which offered short-term classes for professionals and food enthusiasts seeking to advance their knowledge of the pastry arts. Perez’s passion is not only pastry but also in sharing the knowledge and experiences he has gained over the years from his internationally-recognized career. During his 15 year away from the United States, Eric conducted pastry demonstrations in more than 15 different countries making him an icon in the Asian pastry world.

Perez, who, in addition to his pastry talents is fluent in French, English, and Spanish, returns to the United States to add another level of expertise to the award-winning staff at The French Pastry School. His unique, international perspective of the pastry industry will benefit students as they learn not only about technique but also about the opportunities available in the food business. Perez is back in the United States to be a Chef Instructor at The French Pastry School where he will be a valuable asset. There, he will continue to fulfill his lifelong passion for teaching and mentoring the future generation of pastry professionals.