



THE
FRENCH PASTRY
SCHOOL

OF KENNEDY-KING COLLEGE
AT CITY COLLEGES OF CHICAGO

Chef Jeffrey Hamelman

United States Master Baker



Bakery Director at King Arthur Flour, Jeffrey Hamelman has over 30 years of experience as a professional baker. He has served as a baking and pastry instructor at several culinary schools having taught in North America, Europe, Asia, South America, and Africa. In 1996, he was chosen Captain of Baking Team USA, the three-person team that represented the United States in Paris at the Coupe du Monde de la Boulangerie – the World Cup of Baking. In 1998 he became the 76th Certified Master Baker in the United States. Hamelman is the Bakery Director and an instructor at the Baking Education Center at the King Arthur Flour Company in Norwich, Vermont. In this capacity he teaches professional baking classes one week each month and bakes for three weeks each month in King Arthur's production bakery. Hamelman has written extensively about baking for newspapers, magazines, and trade publications. He was the 2005 recipient of the Golden Baguette Award, given annually by the Bread Bakers Guild of America to an individual who has demonstrated long term commitment and contribution to the world of baking. Hamelman is the author of *BREAD: A Baker's Book of Techniques and Recipes*. The book was awarded the Julia Child Best First Cookbook award in 2005 by the International Association of Cooking Professionals. Jeffrey Hamelman has taught Continuing Education courses at The French Pastry School for many years, and also teaches in L'Art de la Boulangerie, the Artisanal Bread Baking Course.