



THE
FRENCH PASTRY
SCHOOL

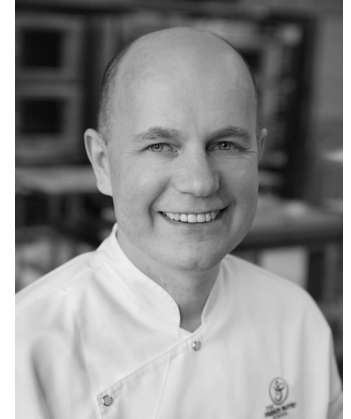
OF KENNEDY-KING COLLEGE
AT CITY COLLEGES OF CHICAGO

Chef Jacquy Pfeiffer

Academic Dean for Student Affairs

“A lifetime is not long enough to learn pastry. One always needs to keep working on mastering this ever changing craft. That’s what makes pastry so fascinating – it’s a never-ending story.”

Chef Pfeiffer’s exceptional career began with an apprenticeship in Alsace at the famous Jean Claus Pâtisserie. Following his apprenticeship in Strasbourg, Pfeiffer went on to establish himself as a leading figure in the art of pastry working with some world-renowned families and establishments. Some of these include the Royal Family in Riyadh, Saudi Arabia; the Sultan of Brunei; the Hyatt Regency, Hong Kong; a prestigious pastry shop in Palo Alto, California; and both the Fairmont and Sheraton hotels in Chicago, Illinois. These experiences led Chef Pfeiffer to teach and consult in numerous of the most prominent properties and companies worldwide, such as the Ritz-Carlton and Four Seasons Hotels and Resorts, the Atlantis Hotel in the Bahamas, and the Adolphus Hotel in Dallas, Texas. In 1995, Jacquy Pfeiffer along with Sébastien Canonne, founded The French Pastry School where their team is devoted to imparting excellence. Today, The French Pastry School is considered one of the leading pastry institutions in the world. Jacquy Pfeiffer is presently the Academic Dean for Student Affairs.



Some of his notable achievements include:

1995, won first place at the first National Chocolate Competition, Masters of Chocolate

1995, won the bronze medal with the US Team at the Coupe du Monde de la Pâtisserie in Lyon, France

1996, won first prize for presentation and second prize overall for his masterpiece, Lore of Flight at the World Chocolate Masters in Paris

1996, was named one of the Top Ten Pastry Chefs in America by *Chocolatier* and *Pastry Art & Design* magazines

1997, was awarded the Medal of Excellence by the Vatel Club

1997, won the silver medal with the US Team at the Coupe du Monde de la Pâtisserie in Lyon, France

1997, was named one of the Top Ten Pastry Chefs in America by *Chocolatier* and *Pastry Art & Design* magazines

2000, won the National Pastry Championship in Beaver Creek, Colorado

2000, was awarded a place on the *Chicago Tribune’s* Good Eating Honor Roll

2001, received the Jean Banchet Award of Excellence for best culinary school

2002, coached the US Pastry World Champion team in Las Vegas, Nevada

2003, was inducted in the Académie Culinaire De France

2004, was inducted to the Hall of Fame by the Oklahoma State Sugar Art Society

2004, was named Pastry Chef of the Year at the World Pastry Forum in Las Vegas, Nevada

2005, was named Jean Banchet Celebrity Pastry Chef of Year

2009, was featured in the *Kings of Pastry* documentary directed by internationally acclaimed filmmakers, DA Pennebaker and Chris Hegedus

2010, was awarded the Medallion of Excellence for Superior service to the foodservice education industry from the Foodservice Educators Network International

2011, was inducted into the Pastry Hall of Fame by *Dessert Professional* magazine

2011-2012, coached the winning team of the 2011 National Pastry Championship, who went on to earn First Place in Dégustation and Second Place Overall for Team USA in the 2012 World Pastry Championship

2012, Inducted into Chicago Culinary Museum’s Chefs Hall of Fame

2012, Named *Chevalier de l’Ordre des Palmes Academiques* (Knight of the Order of Academic Palms) by the French Government

2013, Received Lifetime Achievement Award from the Fine Chocolate Industry Association (FCIA)

2013, Awarded the Medal of the Centennial Honor by the Académie Culinaire de France

2014, *The Art of French Pastry* was awarded an International Association of Culinary Professionals (IACP) Cookbook Award in the Baking: Savory & Sweet category, the Gourmand World Cookbook Award in the category of Best French Cuisine Book for the USA, a James Beard Foundation Award in the category of Baking and Dessert, and a Gourmand Best in World Cookbook Award.