



THE
FRENCH PASTRY
SCHOOL

OF KENNEDY-KING COLLEGE

Chef Nicholas Lodge

Master Cake Artist / Chef Instructor

“It is an amazing experience; it’s just so exciting to be a part of a program like this because I feel that people really benefit from it. Students are able to achieve a lot in a very short amount of time.”



Nicholas Lodge created his first cake at the age of 10, a heart-shaped cake for his parents’ anniversary. Eight years later, Lodge published his first book on the art of cake decorating. Today, he is the owner of the International School of Sugar and Confectionary Arts in Atlanta, Georgia and has traveled the world to 26 different countries teaching courses in cake decorating and sugar arts. He teaches in The French Pastry School’s L’Art du Gâteau – The Professional Cake Decorating and Baking Program.

After completing high school, Lodge worked in a bakery as a cake decorator to gain practical experience and commercial speed. He was then offered a position at The National Bakery School of England, located in London where he completed a two-year course in cake decorating and design.

Lodge then became Principal Wedding Cake Designer at Woodnutts, located in Brighton, one of England’s top sugar art schools. There he made cakes for many of the large London hotels including Claridges, The Ritz-Carlton and the Savoy.

At the age of twenty-one, Lodge became the tutorial manager at Mary Ford’s School in Bournemouth. During this time, he was commissioned to do work for England’s Royal Family and other celebrities. This included one of the official wedding cakes for wedding of Lady Diana and Prince Charles. Lodge later reproduced this Royal wedding cake in Japan for the visit of the Prince and Princess of Wales, during their official visit in Tokyo. Nicholas was also commissioned to create a cake for the Queen Mother’s 80th birthday and the Christening cake for Prince Harry.

Nicholas has also been involved with CelCakes, located in York, England and has co-authored with Margaret Ford on the instructional module, “SugarFacts,” along with six instructional video tapes, as well as teaching with Ford at the CelCakes summer school and various “Sugarart Roadshows.”

In 2001 Nicholas was voted into the International Cake Exploration Soci   (ICES) Hall of Fame, and is the youngest person to receive this honor. ICES is the National organization for cake decorating in the United States.

In November 2003 Lodge was guest pastry chef for the first time at the Epcot Food and Wine Festival held at The Walt Disney World Resort in Orlando, Florida. Over 800 guests, dignitaries and national media representatives were on hand to taste the cake Chef Lodge created for this event. He has returned each year since then for the Epcot Food & Wine Festival, creating a dessert for up to 1,200 guests.

That same year, Lodge was invited to be a guest judge for the first time at The National Gingerbread House Competition, held each year at the historic Grove Park Inn Resort & Spa in Asheville, North Carolina. This competition is the largest of its kind in the United States. Lodge is honored to be a part of this yearly event, it is one of his favorites of the year.

In 2004, Lodge accepted his first of many invitations to participate as a judge on the Food Network program, “Challenge.” He continues to act in an advisory position to the Food Network.

In 2010, Lodge was named one of the Top Ten Pastry Chefs as well as one of the Top Ten Cake Artists in America by *Dessert Professional Magazine*.

Lodge has authored and co-authored over a dozen books on cake decorating, gingerbread and gumpaste as well as a variety of instructional DVDs and tapes. In addition to the school in Atlanta, Lodge has a sister school in Tokyo, Japan.