



THE
FRENCH PASTRY
SCHOOL

OF KENNEDY-KING COLLEGE
AT CITY COLLEGES OF CHICAGO

Chef Julien Otto

Master Baker, Chef Instructor

“Preparing the next generation of bakers is not only rewarding, it is exhilarating. Being able to teach the latest techniques while communicating a respect for tradition, that is what helps students excel and master the art of baking.”



Chef Julien Otto is a Chef Instructor in the L'Art de la Pâtisserie and the L'Art de la Boulangerie programs at The French Pastry School of Kennedy-King College at City Colleges of Chicago. In 2000 and 2001, Chef Otto won his first gold medals at the European Expo, while serving as only a first-year pastry-baking apprentice. Since then he has won many international competitions including the Best Apprentice in France Competition, where he won the gold medal with special recognition by the jury, the Louis Lesaffre Cup in Nantes, France, where only the most accomplished chefs of the pastry world are selected to compete. Otto was awarded a gold medal and won the Regional Baking Competition for the 38th Olympics of the Trades.

For years Chef Otto held an integral role at CSM Bakery Solutions, an international leader in the baking industry. He was also vital to Lycée des Métiers Jules Verne by serving on their board of examiners, for the Certificate of Professional Aptitude in Baking and Pastry and for aiding in the selection of the school's candidate for best apprentice in France.

Otto began his education by receiving a Certificate of Professional Aptitude (CAP) in Baking, in 2001, a Certificate in Professional Aptitude (CAP) in Pastry & Chocolate in 2003, a Professional Degree (Brevet Professionnel) in Baking, in 2005, then earning his Master's in Baking (Brevet de Maîtrise Supérieur) in 2009. The early days of his career was spent in Strasbourg, France, working as a pastry & baking apprentice at Wahl Christian Pâtisserie, Klugesherz Pâtisserie, Soultz-les-Bains and Wahl Christian Pâtisserie Boulangerie, Strasbourg. In 2005, Chef Otto secured the position of Head Baker at the Wahl Jean-Marc Pâtisserie in Strasbourg. In 2008, he decided to pursue a career as a Technician in Development of Bread for CSM Bakery Solutions France in Bischheim, France, an affiliate of CSM International Group. Chef Otto was promoted to represent the company in the countries of Tunisia, Turkey, UAE, South Korea, Taiwan, Morocco and Russia.

Chef Otto is enthusiastic about passing on the art of baking and pastry to the next generation. He is an integral part of the faculty as he effectively communicates his years of knowledge to his students, helping sharpen their skills to better provide our students with an advantage in this exciting and ever growing industry.