



THE
FRENCH PASTRY
SCHOOL

OF KENNEDY-KING COLLEGE
AT CITY COLLEGES OF CHICAGO

Chef Yann Migault

Pastry Chef Instructor

“From the basics of bread making to the complex world of chocolate, I deeply enjoy fine-tuning the natural talent of future chefs in the kitchen. I celebrate the creativity and discipline needed in the kitchen, and hope to ignite a passion for pastry in my students.”



Yann Migault is a Chef Instructor in the L'Art de la Pâtisserie at The French Pastry School. Chef Migault is a French Master Pastry Chef with over 20 years of experience in the art of French Pastry. Migault is a Compagnon Pâtissier, or a master apprentice in the art of pastry making. The Compagnons du Devoir is a centuries-old organization that connects young apprentices with experts in many different trade all across France and the world, a practice which dates back to the Middle Ages. Before one can be accepted as a member of the Compagnons, the craftsman must pass rigorous tests to prove his or her abilities and principles. During Chef Migault's studies, he travelled throughout France to learn from the country's best pastry chefs.

From 2000-2003, Chef Migault was pastry chef at Le Saint Aulaye (Belgium), la Maison du Petit Four (Paris), la Pâtisserie de l'Église (Paris), and Bakery Marais (Burgundy), responsible for the production of pastries from cakes and pies to petits fours, carved ice, macarons, and puff pastries. He also has over five years of experience as a chocolate chef in France, and he brought this knowledge together with his love and knowledge of pastry to create Pâtisserie Yann Migault, followed by Le Carré de Blé, in the hearts of Burgundy and Provence.

In 2015 Chef Migault became a Chef Instructor at LeNôtre Culinary Institute in Houston, Texas, where he discovered the rewards of teaching something he loved to talented and creative students. He now brings his hard-won knowledge of French pastry, history of excellence, and desire to cultivate aspiring pastry chefs to The French Pastry School.