



THE  
FRENCH PASTRY  
SCHOOL  
*City Colleges of Chicago*

## *Chef Sébastien Canonne, M.O.F.*

Academic Dean for Faculty & Programs

*“Pastry is a huge field and there are many practitioners of our craft. I like to give students a strong technical foundation and offer them an edge by teaching the more unusual techniques and recipes that I have learned in many places around the world.”*



Sébastien Canonne began his career in 1983 at the age of 15 when he studied at the Ecole Hôtelière de Rouen in Normandy, France. A luminous career in Europe was launched at age 17 with an apprenticeship at the renowned Paris pastry shop of Gaston Lenôtre. After completing his apprenticeship he worked at the famous La Côte St. Jacques Restaurant in Burgundy alongside Michelin three-star chef Michel Lorain. In 1987, Canonne continued to hone his craft at the legendary Beau-Rivage Palace in Geneva, Switzerland, and subsequently, at the Hotel Palace Eulerin Basel.

Known for his brilliance with texture and taste, Canonne's skills were thrust into a larger spotlight when he cooked for French President Francois Mitterrand at le Palais de l'Elysee in Paris. During this time, Chef Canonne worked under Master Chef Joel Normand, who had earned the prestigious honor of Meilleur Ouvrier de France (M.O.F.), the highest honor in France for an artisan. With Master Chef Normand, Canonne assisted in the preparation for countless receptions held for over 40 visiting international political dignitaries who visited France during the Bicentenaire de la Revolution Française.

Following culinary promotions in Europe and around the world, Canonne moved to the United States in 1992 and became the Executive Pastry Chef at the Ritz-Carlton Hotel in Chicago. During the five years of his tenure, the Ritz-Carlton Hotel was twice named the best hotel in the U.S. and one of the top hotels in the world.

Today, Chef Sébastien Canonne continues to share his passion and expertise for creating world-class pastry with the students at The French Pastry School, and at classes around the world.

Some of Chef Canonne's other accolades and accomplishments include:

1995 Taittinger Champagne Pastry Chef of the Year in America.

1996 Winner of the U.S. Pastry Cup.

Named one of the Top Ten Pastry Chefs in the United States by both

Chocolatier and Pastry Art & Design magazines in both 1996 and 1997.

1997 Leader of the Coupe du Monde de la Pâtisserie U.S. team that won a silver medal in Lyon, France, competing against chefs from 16 different countries.

Member of the gold medal 2000 National Pastry Championship team in Beaver Creek, Colorado.

2000 Admission as Academician into the Académie Culinaire De France.

Co-manager and coach of the victorious 2002 World Pastry Championship team in Las Vegas, Nevada.

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

In 2004 Sébastien earned the prestigious Meilleur Ouvrier de France title. The M.O.F. title in pastry has been awarded to only 118 French pastry chefs around the world. Sébastien is the first US citizen to obtain the pastry M.O.F. title and is one of five pastry M.O.F.'s living in the USA today.

Chef Canonne was named one of the top “40 under 40” in Crain's Chicago Business magazine in 2007.

In 2009, Canonne was named Chevalier de l'Ordre Mondial de l'Académie Culinaire de France by the French Government.

Consultant, with Jacquy Pfeiffer, for the Rhapsody restaurant in Chicago, the Atlantis Hotel, Bahamas, and the Adolphus Hotel, Dallas.

Consultant, with Jacquy Pfeiffer, for Jean Banchet's celebrated restaurant, Le Francais.

Honorary Chair, along with Jacquy Pfeiffer, of *For the Love of Chocolate* fundraiser.

Honorary Chair, along with Jacquy Pfeiffer, of *Pastry Chicago*.

Awarded a place on the Chicago Tribune's Good Eating Honor Roll, which recognizes members of the food industry making a difference in Chicago through their commitment, quality, vision and zeal.