



THE  
FRENCH PASTRY  
SCHOOL  
*City Colleges of Chicago*

## *Chef Bob Hartwig*

Chef Instructor

*“The art of pastry arouses the senses. The sight, smell, sound, feel and flavor of pastry inspire and reward me every time I craft a dessert. As diligent as I am at teaching the science of pastry, it is my passion for the art that creates the artisan of the future. It is seeing that same passion within my students’ creations that brings me full circle.”*



In October 2005, The French Pastry School proudly welcomed Bob Hartwig as Chef Instructor. A rising star in the pastry arts, Hartwig joined the school from the Chicago Marriott Downtown Magnificent Mile, where he served as Executive Pastry Chef.

Hartwig’s love of the pastry arts began while a student at the Culinary School of Kendall College, where upon baking his first croissant he knew he wanted to pursue a career in the field. He not only developed a love of pastry while studying, he also excelled in the kitchen – winning several awards and graduating at the top of his class.

Upon graduation in 1997, Hartwig joined the kitchen staff at Rhapsody in Chicago, producing and plating upscale desserts for up to 300 customers daily. It was at Rhapsody where Hartwig first met The French Pastry School founders Sebastien Canonne, M.O.F. and Jacquy Pfeiffer, who were serving as consultants for the new restaurant. Hartwig would collaborate with Canonne and Pfeiffer several times in the following years, and the two would serve as mentors to Hartwig throughout his career.

After working at Rhapsody, and subsequently Mango, in Chicago, Hartwig joined the Chicago Marriott Downtown Magnificent Mile as Assistant Pastry Chef.

Two years later, he joined the Four Seasons Chicago in the same capacity before returning to the Marriott as Senior Pastry Chef. During his tenure at the Marriott, Hartwig successfully took on a dual role, leading pastry production for more than 7,000 customers each week while also serving as mentor and teacher to his nine-person team.

During a pastry competition in 2000, Hartwig crossed paths with Canonne and Pfeiffer and later wrote in his journal: “I hope to one day work with Jacquy and Sebastien.” Five years later, he was elated to join the two as a Chef Instructor at the school.

Chef Hartwig applied Canonne and Pfeiffer’s artist-apprenticeship model in his own kitchens. He has been called passionate and a student of the art, and

he is honored to be able to bring that passion to The French Pastry School. He considers himself a constant student and looks forward to learning as much from his students as they do from him.

Hartwig is the recipient of numerous awards, including the award of excellence from the 2005 Illinois Hotel

Lodging Association, and first place in the Plated Desserts Competition at the 1999 Confectioner’s Magazine Candy Expo.