



THE
FRENCH PASTRY
SCHOOL

OF KENNEDY-KING COLLEGE

Chef En-Ming Hsu
World Pastry Champion

Pastry Chef Instructor

“A career built on a combination of formal education, work achievements, and community service will provide you with life experiences that inspire others.”



Chef En-Ming Hsu's accomplishments as a pastry chef are as numerous as they are impressive. A native of Richmond, Virginia, Hsu attended culinary school and studied at Skidmore College in Saratoga Springs, New York where she credits her education in studio arts as a primary influence in her design and presentation of her pastry creations. Drawing from her artistic education, Chef Hsu has mastered chocolate and sugar showpiece work, in addition to creating classic European and American pastries.

Hsu served as Team Captain of the United States Pastry Team that took the Gold Medal at the World Pastry Cup in Lyon, France in 2001. The United States team won by a margin of 442 points, the largest winning margin ever achieved. Hsu returned to the World Pastry Cup in 2003 to serve as President of the International Jury, and again in 2005, 2007, and 2009 as Jury President and Manager for Team USA. Other awards include the “Lifetime Achievement Award” in 2008, “Distinguished Visiting Pastry Chef” in 2007, “Best Pastry Chef in Chicago” in 2003 by *Chicago Magazine*, “Best Pastry Chef in Chicago” at the Jean Banchet Chef's Gala in 2002 and 2004, and “One of the Top 10 Pastry Chefs in America” in 1998 and 2001 by *Pastry Art & Design* and *Chocolatier* magazines.

Possessed with a keen sense of art, design and creativity, her work has been featured in several publications including *Art Culinaire*, *Food Arts*, *Gourmet*, *Chef's Magazine*, *Pastry Art & Design*, *Pastry's Best*, and *Shelter* magazines. Hsu was named a “Rising Star Chef of 1999” for the James Beard Foundation. In 1997, she was named “Pastry Chef of the Year in America,” for capturing the gold medal at the Eighth Annual United States Pastry Competition held in New York City. Hsu is a member of Les Dames d'Escoffier and L'Académie Culinaire de France. In 2009, Hsu was named “Dame de l'Année” by L'Académie Culinaire de France. The following year at the 2010 World Pastry Forum in Las Vegas, Hsu was named Pastry Chef of the Year by the World Pastry Team Championship. In 2011, Hsu coached the winning team of the National Pastry Championship, the chosen team to represent the United States in the 2012 World Pastry Championship.

Hsu first met Sébastien Canonne, M.O.F. in 1994 when she joined The Ritz-Carlton Chicago Hotel where she worked with Canonne for three years. She then served as Executive Pastry Chef from 1997 to 2004 at the Ritz. Having first taught at The French Pastry School as a visiting Master Guest Chef in the Continuing Education series, Chef Hsu is overjoyed to be a member of Canonne and Pfeiffer's team teaching in the 24-week L'Art de la Pâtisserie program where she shares her extraordinary skills in plated desserts. Not only does Chef Hsu bring to her students invaluable knowledge, experience, and passion, but also a kind disposition and generous spirit making her a truly exceptional teacher.