

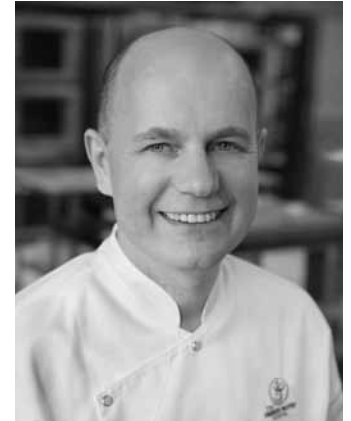
THE
FRENCH PASTRY
SCHOOL

OF KENNEDY-KING COLLEGE

Chef Jacquy Pfeiffer

Academic Dean for Student Affairs

“A lifetime is not long enough to learn pastry. One always needs to keep working on mastering this ever changing craft. That’s what makes pastry so fascinating – it’s a never-ending story.”



The impressive career of Chef Pfeiffer began with an apprenticeship in Alsace at the famous Jean Clauss Pâtisserie. Following his apprenticeship in Strasbourg, Pfeiffer went on to establish himself as a leading figure in the art of pastry working with some world-renowned families and establishments. Some of these include the Royal Family in Riyadh, Saudi Arabia; the Sultan of Brunei; the Hyatt Regency, Hong Kong, a prestigious pastry shop in Palo Alto, California; and both of the Fairmont and Sheraton hotels in Chicago, Illinois. These experiences lead Chef Pfeiffer to teach and consult in numerous of the most prominent properties and companies worldwide, such as the Ritz-Carlton and Four Seasons Hotels and Resorts companies, the Atlantis Hotel in the Bahamas, and the Adolphus Hotel in Dallas, Texas. In 1995, Jacquy Pfeiffer along with Sébastien Canonne, founded The French Pastry School where their entire team is devoted to imparting excellence. Today, The French Pastry School is considered one of the leading pastry institutions in the world. Jacquy Pfeiffer is presently the Academic Dean for Student Affairs.

Some of his notable achievements include:

1995, won first place at the first “National Chocolate Competition, Masters of Chocolate”

1995, won the bronze medal with the US Team at the “Coupe du Monde de la Pâtisserie” in Lyon, France

1996, won first prize for presentation and second prize overall for his masterpiece, Lore of Flight at the “Masters of Chocolate” world finals in Paris

1996, was named one of the “Top Ten Pastry Chefs in America” by Chocolatier and Pastry Art & Design magazines

1997, was awarded the “Medal of Excellence” by the Vatel Club

1997, won the silver medal with the US Team at the “Coupe du Monde de la Pâtisserie” in Lyon, France

1997, was named one of the “Top Ten Pastry Chefs in America” by Chocolatier and Pastry Art & Design magazines

2000, won the “National Pastry Championship” in Beaver Creek, Colorado

2000, was awarded a place on the “Chicago Tribune’s Good Eating Honor Roll”

2001, received the “Jean Banchet Award of Excellence” for best culinary school

2002, coached the US Pastry World Champion team in Las Vegas, Nevada

2003, was inducted in the “Académie Culinaire De France”

2004, was inducted to the “Hall of Fame by the Oklahoma State Sugar Art Society”

2004, was named “Pastry Chef of the Year” at the World Pastry Forum in Las Vegas, Nevada

2005, was named “Jean Banchet Celebrity Pastry Chef of Year”

2009, was featured in the “Kings of Pastry” documentary directed by internationally acclaimed filmmakers, DA Pennebaker and Chris Hegedus

2010, was awarded the “Medallion of Excellence” for Superior service to the foodservice education industry from the Foodservice Educators Network International

2011, was inducted into the Pastry Hall of Fame by Dessert Professional magazine

2011, coached the winning team of the National Pastry Championship, the chosen team to represent the United States in the 2012 World Pastry Championship

Roles:

Co-Founder/ Academic Dean for Student Affairs at The French Pastry School

Honorary Chair of For the Love of Chocolate Scholarship Foundation

Honorary Chair of Pastry Chicago Organization