



THE
FRENCH PASTRY
SCHOOL

OF KENNEDY-KING COLLEGE

Chef Kristen Ryan

Pastry Chef Instructor / Kitchen Assistant Coordinator

“As a mentor and a teacher, it’s important to create high expectations while being realistic at the same time. I want to teach my students how to take an obstacle and turn it into an opportunity.”



Kristen Ryan began working as the Kitchen Assistant Coordinator in April, 2009, becoming Pastry Chef Instructor in 2010 where she teaches Continuing Education courses and segments of the full-time programs, L'Art du Gâteau, The Professional Cake Decorating and Baking Program, and L'Art de la Pâtisserie, The Professional Pastry and Baking Program. Previously, Kristen worked at NoMi, a three-and-a-half star restaurant in Chicago in the pastry department. She is a graduate of The French Pastry School's L'Art de la Pâtisserie program with honors, in 2006. Following graduation, she stayed at The French Pastry School for one year to work as the school's Lead Assistant. In 2008, Kristen traveled to France to work with three of the world's top pastry chefs. Pierre Hermé, called "The King of Modern Pâtisserie" taught her the art of macaron making; Pierre Zimmermann, World Champion in Baking in 1996 and 2009, shared with her his passion for artisan bread making; and Thierry Mulhaupt, named best pastry chef in France in 1996, trained her on the skill making high quality pastries.

Kristen has traveled across the United States to assist chefs such as John Kraus in the World Pastry Forum in Nashville, Tennessee in 2008; Chef Laura Ragano at the ICES Convention in Omaha, Nebraska in 2007; and she assisted in the celebration of the Top Ten Pastry Chefs sponsored by Pastry Art & Design and Chocolatier Magazines which was held at The French Pastry School also in 2007. Additional chefs that Kristen assisted during her internship include Stéphane Glacier, M.O.F. in sugar showpieces, Jacquy Pfeiffer in sugar showpieces, and Nicholas Lodge in wedding cake decorating.

Previous to her life in pastry, Kristen earned her Bachelor's degree in History & Theology at Loyola University, and taught theology at Immaculate Conception High School for four years. She brings a unique combination of teaching, and pastry experience to her position at The French Pastry School where she assists in managing the school's interns, performs a wide variety of kitchen responsibilities and pastry production, and teaches in the school's Continuing Education and full-time programs.