



THE
FRENCH PASTRY
SCHOOL

OF KENNEDY-KING COLLEGE

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.”



The impressive career of Chef Canonne began with apprenticeships in both culinary and pastry where he was an apprentice for the legendary pastry chef Gaston Lenôte, in Paris. After several years spent with Mr. Lenôte, his path brought him to work at the following world-renowned establishments: The Côte Saint Jacques in Joigny, Burgundy, France; the Beau Rivage Palace in Geneva, Switzerland; the Hotel Euler in Basel, Switzerland; the Palais de L'Elysée for French President François Mitterrand in Paris, France; and the Ritz-Carlton Hotel in Chicago, Illinois. These experiences lead Chef Canonne thereafter 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 Raffles Hotel in Singapore and the Atlantis Hotel in the Bahamas. In 1995, Sébastien Canonne, along with Jacquy Pfeiffer, founded The French Pastry School where they and their whole team are devoted to imparting excellence. Today, The French Pastry School is considered one of the leading pastry institutions in the world. Sébastien Canonne is presently the Academic Dean for Faculty & Programs.

Some of his notable achievements include:

1995, won the “Taittinger Champagne Pastry Chef of the Year” in America

1996, won the “U.S. National Pastry Cup”

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

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

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

2000, was inducted in the “Académie Culinaire De France”

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

2002, Coach of US Pastry World Champion team in Las Vegas, Nevada

2004, was awarded the prestigious and coveted “Meilleur Ouvrier de France” or “Best Craftsman of France” title

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

2007, was named one of the top “40 under 40” in Crain’s Chicago Business Magazine

2009, was named “Chevalier de l’Ordre Mondial de l’Académie Culinaire de France”

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

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 Faculty & Programs at The French Pastry School

Honorary Chair of The French Pastry School Scholarship Foundation

Honorary Chair of Pastry Chicago Organization