



THE  
FRENCH PASTRY  
SCHOOL

OF KENNEDY-KING COLLEGE

## *Chef Scott Green*

Pastry Chef Instructor, 2011 National Pastry Champion

*“For me, being a teacher means helping my students understand how fine art elevates the craft of pastry, and inspiring them the way my mentors inspired me.”*



Scott Green joined The French Pastry School in July, 2010 as Pastry Chef Instructor. His professional and educational experience includes not only working in the pastry industry, but also in fine art and design, and he applies his artistic talent and knowledge to his work in pastry, a perspective that greatly benefits his students. Green's experience in the pastry industry spans several states and esteemed culinary establishments. Chef Green worked for the Four Seasons Resort in Southern California, beginning as a pastry cook and ascending the ranks to Executive Pastry Chef where he managed a staff of 12 in a 400-room resort that featured six food venues and a banquet room equipped to serve more than 2,000 guests. During his tenure at the Four Seasons, Green was named the regional Food & Beverage Manager of the Year in 2006. In the same year, he competed in the Food Network Challenge series, Pastry Daredevils. Green returned to his alma mater after having completed L'Art de la Pâtisserie, The Professional Pastry and Baking Program almost ten years earlier.

Previously, Chef Green worked at Executive Caterers at Landerhaven in Cleveland, Ohio; The Mid-America Club in Chicago; and Rolf's Pâtisserie outside of Chicago. Green competed in the 2002 US Pastry Championship in New York City where he was a finalist. In 2003, Green attended the World Pastry Forum in Las Vegas, Nevada where he demonstrated sugar showpiece techniques and confectioneries, as well as mold-making skills with Chef John Kraus, a national pastry champion and another former instructor at The French Pastry School. Additionally, Green pursued advanced training seminars with several master chefs and Meilleurs Ouvriers de France including Pascal Caffet, M.O.F., Jean-Claude Canestrier, M.O.F., Stéphane Tréand, M.O.F., and Olivier Bajard, M.O.F., and Albert Adria of elBulli. In July of 2011, along with fellow Chef Instructors at The French Pastry School, Joshua Johnson and Della Gossett, and lead by Chef Donald Wressell, Green was a member of the first place winning team at the 2011 National Pastry Team Championship. The all-American team, coached at The French Pastry School by Chefs Jacquy Pfeiffer and Sébastien Canonne, M.O.F., will represent the United States in the World Pastry Championship in 2012.

Previous to his life in pastry, Chef Green completed studies at the Art Institute of California in San Francisco where he earned a Bachelor of Science in Graphic Design. In 2009, he was a recipient of the President's List of Highest Academic Achievement Award. Green has many years of experience in graphic design, a domain which brought him to work for prominent companies in California where he lived for seven years. Green also pursued studies in art and design at the School of the Art Institute of Chicago. As a first-year student, he received the Governor's Award for Artistic Excellence for oil painting along with a scholarship. He was one of 25 to receive this distinction out of thousands of entries.

Chef Green teaches in the L'Art de la Pâtisserie and L'Art du Gâteau programs focusing on chocolate and sugar sculpture. He also teaches short-term courses in the Continuing Education program. Green finds that the concepts of fine art and design apply to every aspect of pastry, particularly his specialty of chocolate and sugar sculpture. He enjoys sharing this insight with his students and helping them apply useful tools to their creation of showpieces, enabling them to discover their own artistic abilities through these edible mediums.