



THE  
FRENCH PASTRY  
SCHOOL

*City Colleges of Chicago*

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### **ARTIST/CHEF: NEWEST PASTRY INSTRUCTOR**

**Scott Green Begins at The French Pastry School**

Chicago, Illinois (July 22, 2010) – The newest Chef Instructor at The French Pastry School at City Colleges of Chicago, Scott Green, brings experience and the perspective of a gifted artist to his role. Green pursued studies in fine art at the School of the Art Institute of Chicago where his first concentration was oil painting, a talent that earned him a scholarship. Green later found his true passion in pastry, and he discovered he could easily translate his artistic aptitude to the edible medium.

Green's professional experience in pastry began in the Chicagoland area at establishments such as the Mid-America Club in Chicago and Rolf's Pâtisserie in Lincolnwood. He was led to California with an opportunity at the Four Seasons Aviara in San Diego, starting as a pastry cook and later becoming the Executive Pastry Chef where his production for the 400-room resort extended from classic French pastries and innovative plated desserts to towering sculptures.

"It's a great thing for the school to have Chef Scott on our team" said Chef Jacquy Pfeiffer, Co-Founder and Dean for Student Affairs. "His perspective of a visual artist brings yet another important dimension among our faculty's varied talents to our students."

Experiences and accomplishments under his *toque* include competing in the *Food Network Challenge* series, *Pastry Daredevils*, pursuing studies in art and design in Chicago, Illinois and San Francisco, California, and working at a luxury resort on the Pacific coast. Green's move back to the Midwest will see him in the teaching kitchen. Once a student at The French Pastry School at City Colleges of Chicago, Green returns as an instructor.

Green credits his aptitude for pastry to his education in fine art and graphic design, and also to his training. "I was inspired by my Chef Instructors' willingness to share things they'd spent years mastering," said Chef Green. "This is a true indicator of talent, skill, and confidence. I am excited to be in a position where I can share with my students the way my mentors have always shared with me."

Chef Green will be teaching in both the school's full-time programs, the 24-week L'Art de la Pâtisserie – Professional Pastry and Baking Program, and the 16-week L'Art du Gâteau –

Professional Cake Decorating and Baking program. His focus will be the chocolate and sugar showpiece courses.

***About The French Pastry School***

*The French Pastry School is a premier international institution of pastry arts education. Superb instruction, superior equipment, and top quality ingredients enable the co-founders and Academic Deans, Chefs Jacquy Pfeiffer, and Sébastien Canonne, M.O.F., to uphold an exceptional educational facility for pastry and baking. The French Pastry School's team of award-winning instructors has grown to a faculty of many renowned chefs, including Master Baker Jonathan Dendauw, Pastry World Champion Dimitri Fayard, Della Gossett, Pastry World Champion En-Ming Hsu, Joshua Johnson, Master Cake Artist Nicholas Lodge, Laura Ragano, Kristen Ryan, Master Cake Artist Mark Seaman, and World Baking Champion Pierre Zimmermann.*

*The French Pastry School offers the rare opportunity for students to learn the art of pastry in an intimate setting, being personally mentored by masters in their field. Students' skills are finely honed through hands-on practice and repeated exposure to the best pastry techniques, tools, and ingredients. Our programs are ideal for anyone from the career changer to the professional to the novice. For more information, please visit [www.frenchpastryschool.com](http://www.frenchpastryschool.com).*

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For more information on Chef Scott Green or The French Pastry School please visit [www.frenchpastryschool.com](http://www.frenchpastryschool.com) or contact

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