

PASTRY

ART & DESIGN

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Pastry Art & Design Magazine Announces The Ten Best Pastry Chefs in America 2007

Country's Top Pastry Artisans Honored During June 3 Ceremony at Chicago's French Pastry School

NEW YORK and CHICAGO (May 21, 2007) - The editors of *Pastry Art & Design* are pleased to announce this year's Ten Best Pastry Chefs in America:

- ***Chef Dimitri Fayard**, Vanille Patisserie, Chicago, IL
- ***Chef Gale Gand**, Cenitare, Chicago, IL
- ***Chef Ciril Hitz**, Johnson & Wales, Providence, RI
- ***Chef Mike McCarey**, Mike's Amazing Cakes, Redmond, WA
- ***Chef Colette Peters**, Colette's Cakes, New York, NY
- ***Chef Vincent Pilon**, Mandalay Bay Resort and Casino, Las Vegas, NV
- ***Chef Gilles Renusson**, Grand Rapids Community College, Grand Rapids, MI
- ***Chef Frederic Robert**, Wynn Las Vegas Resort, Las Vegas, NV
- ***Chef Anil Rohira**, Albert Uster Imports, Gaithersburg, MD (two-time winner)
- ***Chef Stephane Treand**, St. Regis Resort Monarch Beach, Dana Point, CA

These chefs will be honored in a ceremony at The French Pastry School in Chicago on June 3rd at 5:00 p.m. Each member of this elite group of pastry chefs was chosen for excellence in the field of pastry arts, and their work will be showcased in the August issue of *Pastry Art & Design*.

The magazine will also be inducting the venerable **Chef Alain Roby**, Senior Corporate Pastry Chef for Hyatt Hotels and Executive Pastry Chef at the Hyatt Regency Chicago, into *Pastry Art*

& Design's Hall of Fame for his outstanding body of work in sugar. In his 32-year career, Roby has pushed the limits of creative expression and technique with all forms of sugar and chocolate, garnering more than 20 prestigious culinary awards. He has been featured on several Food Network shows and his work has been seen all over the world, as *The Guinness Book of World Records* awarded him the World's Tallest Cooked Sugar Building and World's Tallest Chocolate Sculpture honors.

“These chefs are truly at the top of their field,” said Jeff Dryfoos, publisher of *Pastry Art & Design*. “Our publication is dedicated to highlighting the top talent in the pastry arts, and we’re so pleased to be recognizing 10 true standouts once again.”

This is the first year the event has been held in Chicago, and The French Pastry School is honored to host the ceremony – especially because it’s home to three past *Pastry Art & Design* Ten Best Pastry Chef honorees, including school founders and instructors Chef Jacquy Pfeiffer and Chef Sebastien Canonne, M.O.F.* and Chef Instructor John Kraus. Each has been honored twice for their talent and dedication to the culinary arts.

“Chicago has its share of top culinary talent – and by bringing the event to the Windy City we can showcase not only the country’s top pastry professionals, but the vibrant culinary community we have right here in our city,” said Franco Pacini, director of The French Pastry School.

About *Pastry Art & Design*

Published since 1995, *Pastry Art & Design* is the only magazine for the professional pastry chef in the USA. The “Top Ten” honors were established in 1994 to pay homage to the best talent in the field each year. Past “Top Ten” winners have included world-renowned chefs such as François Payard, Jacques Torres and Michel Richard.

About The French Pastry School

The French Pastry School at City Colleges of Chicago is a culinary institute dedicated solely to the art of pastry. The school was co-founded in 1995 by internationally acclaimed Master Chefs Jacquy Pfeiffer and Sebastien Canonne M.O.F., who teach the school’s six-month *Le Art de la Pâtisserie* program along with a roster of award-winning Chef Instructors. Offering the finest pastry training in the United States, the school produces the best-prepared chefs entering the profession, and offers myriad Continuing Education courses taught by masters from around the world. The foundation of instruction is the European artist-apprentice teaching model, which employs constant exposure to master chefs, hands-on training and the use of the finest tools and ingredients. For more information please visit www.frenchpastryschool.com.

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*M.O.F. stands for Meilleur Ouvrier de France, the highest honor in France for an artisan. Chef Cannone was the first United States citizen to obtain the title, and is one of only four pastry M.O.F.s living in the U.S. today.