

Chef Amaury Guichon

Pastry Chef/ Chef Instructor



Chef Amaury Guichon is a Chef Instructor in the L'Art de la Pâtisserie Program at The French Pastry School of Kennedy-King College at City Colleges of Chicago. Guichon has had a dynamic career, he studied at Lenôtre in Paris, where he won the “Best Apprentice of France” gold medal. He has traveled the world, he worked at the Jean Philippe Pâtisserie and was made renowned by his signature Chocolate Cigar. With over one million followers across Facebook, Instagram, and Twitter, Chef Amaury is the most followed Pastry Chef on social media in the world.

Chef Amaury Guichon, a native of Geneva, Switzerland, started his culinary training at an early age. In 2005, at 14 years old, Amaury moved to France to begin working in savory (BEP) at the Ecole Hoteliere Savoie Leman, where he trained for two years.

The savory sector did not satisfy his passion for the culinary arts. Therefore he moved back to Switzerland to pursue training in pastry. Amaury completed and quickly succeeded 2 years of pastry (CAP) at Wolfsberg from 2007-2009. During those two years he was awarded 1st Place in the Apprentice Chocolate Showpiece Contest. Discovering his love for working with chocolate, he moved to Paris to complete and excel in the last portion of his pastry education (BTM), at Lenotre. During these two years he won the gold medal of “Best Apprentice of France” in de France and finished second in the National Junior Croque en bouche contest.

In 2011 he returned to Cannes to accept his first leadership role at the Lenotre shop, where he instructed classes for amateurs and mentored five apprentices. He also won the prestigious pastry contest “Les Delices de la Mediteranee”. The following year Amaury moved back to Paris where he became the Executive Chef of Hugo & Victor for all three of their locations in Paris.

In 2013 Chef Guichon appeared in the first professional pastry television show in Europe, where he placed third. At which time he moved to Monaco to become a Pastry Chef Consultant for the esteemed Fairmont Hotel. Eager to increase his skills to an even higher level, Chef Guichon took three months to travel France to work in chocolate, pastry, ice cream and showpiece making. Having done so, he coached Yvan Chevalier for the World Chocolate Master Contest.

In 2014 he started his career in the United States as an Assistant Manager at the Jean Philippe Patisserie in Las Vegas. A year later he was promoted to the Assistant Executive Pastry Chef position. Chef Guichon decided to branch out on his own again in 2017, where he traveled the world teaching his Masterclasses, becoming the most followed Pastry Chef on Social Media in the world with over 1 million followers.