

The French Pastry School Names Master Baker Jonathan Dendauw as Chef Instructor

In September, the French Pastry School, Chicago, welcomed Master Baker Jonathan Dendauw as chef instructor.



Originally from a small town in Belgium, Dendauw's devotion to the art of pastry has taken him all across France and the United States. He and his family moved from Belgium to France at the age of six, and Dendauw began his baking apprenticeship 10 years later in Nimes through a centuries-old organization called the Compagnons du Devoir. Since the 12th century, this organization has connected young apprentices with experts in many different trades all across France and throughout the world.

Most recently, the Compagnons took Dendauw to Cary, N.C., to La Farm Bakery. At La Farm, Dendauw worked under Master Baker Lionel Vatinet, who coached the United States Baking team to victory in the World Cup Baking Championship in 1999.

At The French Pastry School, students will truly benefit from Dendauw's experience, talent and dedication to the craft. He is delighted to be able to work alongside Master Pastry Chefs and co-founders of The French Pastry School, Jacquy Pfeiffer and Sébastien Canonne, M.O.F.

The French Pastry School's goal is to provide the very best educational experience in pastry while molding the best-prepared chefs entering the profession. Its programs are ideal for anyone interested in pastry, from the career changer to the professional to the novice.

The French Pastry School's L'Art de la Pâtisserie program offers a 24-week course to learn in an intimate, hands-on setting, using state-of-the art equipment and top-of-the-line ingredients. The French Pastry School also hosts more than 500 professionals from around the world yearly for food enthusiasts and those in advanced classes as a part of the Continuing Education program. Information about the school's programs can be found at www.frenchpastryschool.com