



ALPHA OMEGA

STEPHEN L. DURFEE
CEPC, CHE



Stephen Durfee is a Professor of Baking and Pastry Arts at the Culinary Institute of America, Greystone, in Napa Valley, CA, where he oversees the Bachelor's Concentration: Advanced Concepts in Baking and Pastry. Formerly the Executive Pastry Chef of The French Laundry in Yountville, CA, he won the 1998 James Beard Foundation's Award for "Pastry Chef of the Year" and was named one of the "10 Best Pastry Chefs in America" in 1999 by *Pastry Art & Design* and *Chocolatier* magazines.

Chef Durfee's recipes regularly appear in cookbooks and magazines and he has written numerous articles for *Baking and Pastry* magazine. His six-part video series "The Everyday Gourmet: Baking Pastries and Desserts" was commissioned by The Teaching Company and featured in their series "The Great Courses". He is a specialist in chocolate and was recently invited to be Senior Advisor to the Fine Cacao and Chocolate Institute.

Chef Durfee has participated in multiple individual and team pastry competitions and has earned top honors in dessert tastings and chocolate centerpieces. He was awarded a bronze medal in the 2007 National Pastry Team Championships and a bronze medal for the 2010 World Chocolate Masters National Selection. In 2012, he was selected to join "Pastry Team USA" to compete in the prestigious Coupe de Monde de la Patisserie in Lyon, France. As Chocolatier and Plated Dessert specialist, his team finished in fourth place in the 2013 Pastry World Championships.