



JOHNNY IUZZINI

EXECUTIVE PASTRY CHEF

Chef Johnny Iuzzini's interest in the pastry arts began at age seventeen when he started working at The River Café in Brooklyn, New York. Although his primary responsibility at the restaurant was in garde-manger, Johnny frequently visited the pastry kitchen to marvel as Pastry Chef Eric Gouteyron piped chocolate butterflies. As Johnny's fascination with pastry grew, he began assisting Chef Eric after completing his regular shifts in the kitchen. He learned the techniques of tempering chocolate from Eric, who went on to become the Executive Pastry Chef of the Plaza Hotel in Manhattan. Johnny eventually moved to pastry full-time, cementing his desire to pursue a career as a pastry chef.

After graduating from the Culinary Institute of America in Hyde Park, New York, Johnny joined the pastry department of the original Daniel on Manhattan's Upper East Side. Over the next three and a half years, he mastered all of the dessert stations and became Pastry Chef François Payard's right-hand man. When Chef François launched his eponymous pastry shop in the Summer of 1997, Johnny joined the opening team and was named Sous Chef, a position he held for six months.

As a student of his craft, Johnny traveled to Europe in 1998 where he apprenticed in some of France's finest pâtisseries, including the famed Ladurée in Paris. He also completed an intensive two-week chocolate course at L'Ecole DGF du Chocolat et Patisserie.

In the Fall of 1998, Johnny returned to the US for the debut of Café Boulud and then moved to the 65th Street location of the new Daniel for its opening. Johnny was named Executive Sous Chef for the new restaurant and held that position for the next two years under Executive Pastry Chef Thomas Haas. During that time, Comité Colbert named Johnny one of its "Emerging Young Artists of 2000".

In January of 2001, Chef Daniel Boulud promoted Johnny to Executive Pastry Chef. The combination of talent and enthusiasm, and a long-standing working relationship with Daniel made Johnny the perfect choice for this position. Shortly after his rise to top job, Where Magazine awarded Johnny's desserts "Best in NY 2001".

In May of 2002, Chef/ Owner Jean Georges Vongerichten named Johnny the Executive Pastry Chef at his famed four star namesake, Restaurant Jean Georges, as well as its café, Nougatine. With this move, Johnny achieved much success. In November 2002, Johnny was awarded the title of “Best New Pastry Chef” by New York Magazine’s Gael Green in its First Annual Chef Awards. In April 2003, Johnny was nominated for “Outstanding Pastry Chef of the Year” by the prestigious James Beard Foundation. In June of that year, Johnny was named one of the “10 Best Pastry Chefs in America” by Pastry Art and Design Magazine. He received the same honor in 2004, as well.

In June of 2005, Johnny joined Jean Georges in the opening of his newest restaurant, Perry Street. Johnny assumed the role of Executive Pastry Chef for this restaurant in addition to his responsibilities at Restaurant Jean Georges and Nougatine. Perry Street earned three stars from the New York Times.

In November 2005, Restaurant Jean Georges earned its most prestigious award to date, three Michelin stars. It was one of only four restaurants in New York City to receive this honor.

In May 2006, The James Beard Foundation awarded Johnny “Outstanding Pastry Chef of the Year”.

In March 2007, Forbes.com identified Johnny as one of the 10 most influential chefs working in America today. Of the 12.8 million restaurant and food service outlet employees, these 10 were arguably doing the most to tease, surprise and gratify our national appetite.

Johnny has appeared in numerous TV segments for The Food Network, Martha Stewart, Top Chef, Today in NY, Paula’s Party and The Tony Danza Show. His talent and charisma make his personal appearances and pastry demonstrations a must-see by food fans across the country. Johnny’s first cookbook will be published in 2008.

JOHNNY IUZZINI

WORK HISTORY

Experience

RESTAURANT JEAN GEORGES, New York, NY

HONORS AND ACHIEVEMENTS:

- Four Stars- New York Times
- Three Stars- Michelin Guide
- Outstanding Pastry Chef of the Year 2006 Award- James Beard Foundation
- Outstanding Pastry Chef of the Year 2003 Nominee- James Beard Foundation
- Top 10 Pastry Chefs 2004- Pastry Art and Design Magazine
- Top 10 Pastry Chefs 2003- Pastry Art and Design Magazine
- Best New Pastry Chef 2002- New York Magazine

Executive Pastry Chef – Restaurant Jean Georges/ Nougatine

2002 - Present

PERRY STREET RESTAURANT, New York, NY

HONORS AND ACHIEVEMENTS:

- Three Stars- New York Times

Executive Pastry Chef – Perry Street, New York, NY

2005- 2006

- Opening Pastry Chef

RESTAURANT DANIEL, New York, NY

HONORS AND ACHIEVEMENTS:

- Four Stars- New York Times
- Best Desserts in New York 2001- Where Magazine
- Emerging Young Chef 2000- Comite Colbert

Executive Pastry Chef – Restaurant Daniel

2001 - 2002

- Promoted to Executive Pastry Chef January 2001

Pastry Sous-Chef – Restaurant Daniel

1998 - 2001

- Pastry Sous-Chef under Chefs Thomas Haas and Alain Poitier

Pastry Assistant – Restaurant Daniel

1994 - 1997

- Pastry Assistant under Chef Francois Payard

CAFE BOULUD, New York, NY

Pastry Sous-Chef under Chef Remy Funrock

1998

PAYARD PATISSERIE AND BISTRO, New York, NY

Pastry Sous-Chef under Chef Francois Payard

1997 - 1998

RESTAURANT LUXE, New York, NY

Pastry Assistant to Chef Lincoln Carson, Externship from CIA

1993

THE RIVER CAFE, Brooklyn, NY

Pastry Assistant/ Apprentice to Chef Eric Gouteyron

1992

Stages;

Au Nid des Friandises- Nice, France 1998
Patisserie Chereau- Nice, France 1998
Hotel de Paris- Monaco 1998
Laduree- Paris, France 1998

Education;

INTERNATIONAL CONFECTIONARY SCHOOL- Gaithersburg, MD 2001
-Petit Fours and Centerpieces
VALRHONA ECOLE DU CHOCOLAT- Tain Hermitage, France 2000
- Chocolate Focused Workshop
ECOLE DGF DU CHOCOLAT ET PATISSERIE- Chanteloup les Vignes, France 1998
- Traditional and Modern Chocolate Work
CULINARY INSTITUTE OF AMERICA – Hyde Park, NY 1994
- A.O.S. Degree in Baking and Pastry Arts