

Susan E. Notter, CEPC
10/18/2011

Susan E. Notter, C.E.P.C.

Experience:

Lancaster School of Culinary Arts, Lancaster, PA **February 2010 - present**
Program Director Pastry Arts

Duties: Oversee and develop current Pastry Certificate Program. Responsible for; annual department budget, faculty hiring, student retention and satisfaction, accreditation compliance.
Instruct Pastry Arts classes; Pastry Presentation, Tortes and gateaux, Classical pastry.

Anne Arundel Community College, Glen Burnie, MD **2009 – 2010**
Adjunct Pastry Arts Instructor

Duties: Taught Introduction to Baking and Show piece classes

Baltimore International College - Baltimore **2008 - 2009**

Head of Baking and Pastry Department

Duties: Class development, review and instruction
Bakery Production Class; petit fours, wedding cakes, frozen desserts, entremet cakes, plated desserts
Showpiece Class; pulled, blown and cast sugar, chocolate showpieces, candy making, pastillage, marzipan

Joli Kobe Bakery and Bistro - Atlanta **2005 - 2009**
Consultant

Duties: Planning future locations, budgeting, hiring staff, general operations.
Seasonal production ideas and implementation. Employee motivation

Art Institute – Atlanta **2006 – 2008**
Professional Development Instructor

Duties: Taught weekend classes for professionals, classes included:
Plated desserts, wedding cakes, novelty cakes, sugar decoration, candy making, chocolate decoration, seasonal novelties

Culinard, The Culinary Institute of Virginia College –Birmingham Alabama **2006 - 2007**

Adjunct Instructor

Duties: Instructed classes for Baking and Pastry Degree Students
Bakery Production Class; petit fours, wedding cakes, frozen desserts, entremet cakes, plated desserts
Showpiece Class; pulled, blown and cast sugar, chocolate showpieces, candy making, pastillage, marzipan

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V. Richards Fine Foods Market – Birmingham, Alabama

2005 – 2006

Executive Pastry Chef

Duties: Oversee pastry and bread production for retail location; including European and American Styles of pastries, pies, cookies, wedding cakes, special occasion cakes and European chocolates. Responsible for food and labor cost, employee hiring and training .

Culinard, The Culinary Institute of Virginia College – Birmingham, Alabama

2002 – 2004

VP, Executive Director

Duties: Program development and implementation within guidelines of accrediting organization, hiring of instructors and administrative staff, budget development and adherence, facility planning and development, student retention and satisfaction, quarterly instructor and class scheduling, program promotion and advertising.

Director of Baking, Pastry and Confectionery Arts

2001 – 2002

Duties: Development and implementation of AOS Baking and Pastry Program, Facility design and execution for pastry program and retail bakery, hiring of retail and educational staff, presentations to prospective students and professional organizations, growth of program and retail operation.

Albert Uster Imports, Gaithersburg, MD

1998 – 2001

Corporate pastry Chef

Duties: Product development for US market, selection of products, recipe development, demonstrations and seminars to professional groups within the USA and overseas, PR functions, publications for AUI website and professional publications, customer service, sale representative training, catalogue production, budget development.

International School of Confectionery Arts, Zurich, Switzerland. Gaithersburg, MD

Joint Business Owner & Instructor

1984 – 1997

Duties: Administrative functions for business, including; accounting, planning, scheduling of programs, purchasing and resale of equipment, hiring staff, advertising and promotional activities. Traveled world wide teaching and demonstrating the art of chocolate and sugar decoration to professional chefs. Countries include; Japan, Hong Kong, Finland, Denmark, Spain, Sri Lanka, Germany, England, Switzerland, Australia, Singapore and Barbados.

Classes taught:

- Sugar pulling, blowing and casting – basic to advanced levels
- Chocolate decoration – basic to advanced levels
- Candy making
- Plated Desserts
- Petit Fours

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Confiserie Bachmann, Luzern, Switzerland

Confiserie Honold, Zurich, Switzerland

1982 – 1983

Chocolatier

Duties: Production of hand made chocolates and truffles, specialty seasonal decorations and show pieces, Swiss pastry and cake production.

Konditorei Heinemann, Monchengladbach, Germany

1980 - 1982

Pastry Cook

Duties: Production of German Style cakes, pastries, confectionery and other baked goods. Rotated through various departments within the central commissary bakery which supplied 10 pastry shops. Intensive training in decoration department of marzipan and wedding cakes.

Manor Oven Bakery, Melton Mowbray, England

1978 – 1980

Pastry Apprentice

Training in all aspects of pastry and bread production. European style pastries and cakes were produced also English Style wedding cakes.

Fallen Knight Hotel, Ashby de la Zouch, England

1977 – 1978

General Assistant

Duties: Silver table side service, dining room preparation, production of dessert pastries for restaurant.

Education

South Fields College of Further Education

1978 – 1980

Graduated with Associates Degree in Hotel Management

My degree from the UK has been evaluated by ECE

including; Food and Beverage Preparation and Service, Accommodation Operations, Business Studies I & II, Applied Science.

Certification

ACF Certified Executive Pastry Chef

since 2003

Continued Educational Classes

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CIA Hyde Park, NY
Contemporary Plated Dessert Program (5 days) **1999**

Las Vegas, NV
World Pastry Forum (5 days) **2004**

Ecole LeNotre, Paris, France
Petit Four Production (5 days) **2004**

Awards

South Fields College of Further Education
First Place in category and Best in Show **1989**

ACF Washington D.C Pastry program – Category C and D
Gold Medal, Silver Medal & Best of Show. **1996**

Member of Team Maryland for Berlin Culinary Olympics
Team Bronze Medal, Silver Individual Medal. **1996**

Salon Culinaire Philantrophique NY
Gold Medal **1996**

ACF – Washington D.C. Contemporary Competitions
2 Gold Medals **1998**

Chicago – Team USA Tryouts
2 Silver Medals

Orlando FL - Super team Challenge Hot Food Competition
Gold Medal, 1st Place **1999**

ACF Culinary Olympic Team 2000
Basel, Switzerland – Salon Culinaire Mondial
Gold Medal, Silver Medal **1999**

Pastry Art & Design
Named Top Ten Pastry Chef in USA **1999 & 2000**

Erfurt, Germany – Culinary Oympics
USA Regional Team 2000
Gold Medal, Placed 3rd internationally from 41 teams **2000**

ACF Chefs Professionalism Award from Washington D.C. Chapter **2001**

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Beaver Creek, Colorado **2001**
Team Pastry Championship - Selected as Team Captain, placed 5th from 12 teams

Southern Pastry Classic, Atlanta, GA **2003**
First Place

Beaver Creek Wedding Cake Competition, CO **2005**
1st Place

National Team Pastry Championship, Nashville, TN **2007**
4th place

ACF Cake Decorating Competition, Atlanta GA **2008**
Gold Medal

NE Regional Chair of ACF National Pastry Committee **2009**

Events:

Distinguished Visiting Chef CIA **1997**

Distinguished Visiting Chef CIA – Johnson & Wales Rhode Island **1998**

Distinguished Visiting Chef CIA – Johnson & Wales Charleston **1999**

Food and Wine Extravaganza Raffles Hotel Singapore – guest chef **2000**

Guest Pastry Chef – Beaver Creek, Co. Nat. Pastry Championship **2000**

Presenter – WRC Annual Conference **2000**

Silversea Cruise Line (Dubai to Safaga Egypt) – guest chef **2001**

Masters of Food & Wine, Melbourne Australia – guest chef **2002**

Guest Presenter - IACP National Convention **2003**

Culinary Olympics, Erfurt Germany – Judge **2004**

Judge ACF Competitions – ongoing

Distinguished Visiting Chef – Sullivan University, KT **2006**

Judge for National Bread and Pastry Championship **2006**

Presentations at ACG Regional, National and local Meetings **since 1986**
and Conferences

Judge for MD Prostart **2009 - 2010**

Publications:

Text Book of Sugar Pulling & Sugar Blowing **1987**

That's Sugar **1992**

Languages:

Fluent German

Television

Featured regularly on Channel 13 & Fox morning shows

Food Network – Competition feature from Pastry Team Competition in Beaver Creek

Food Network – Show “Great Big Pastry”

Food Network – Rock and Roll Challenge

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Food Network – Sugar Adventures

Food Network – Sugar Fashion

Food Network – Halloween Wars