



**Bio: Jacques Pépin,
National Spokesperson/ *Spoons Across America*®**

One of America's best-known chefs, cookbook authors and cooking teachers, Jacques Pépin has published 26 books and numerous articles and hosted 10 acclaimed public television cooking series. His newest book and series are follow-ups to his previous PBS-TV series and companion cookbook, *Jacques Pépin: Fast Food My Way*. Debuting in early October of this year (2008) the new series and book are entitled *Jacques Pépin: More Fast Food My Way*.

Pépin's last book, a visual biography entitled *Chez Jacques: Traditions and Rituals of a Cook*, was published in April 2007 by Stewart Tabori & Chang. It followed his bestselling memoir, *The Apprentice: My Life in the Kitchen*, which was published in hardcover in 2003 and in paperback in 2004 by the Houghton Mifflin Company.

Pépin was born in Bourg-en-Bresse, near Lyon. His first exposure to cooking was as a child in his parents' restaurant, Le Pelican. At age thirteen, he began his formal apprenticeship at the distinguished Grand Hotel de L'Europe in his hometown. He subsequently worked in Paris, training under Lucien Diat at the Plaza Athénée. From 1956 to 1958, Pépin was the personal chef to three French heads of state, including Charles de Gaulle.

Moving to the United States in 1959, Pépin worked first at New York's historic Le Pavillon restaurant, then served for ten years as director of research and new development for the Howard Johnson Company, a position that taught him about mass production, marketing, food chemistry, and American food tastes. He studied at Columbia University during this period, ultimately earning an M.A. degree in 18th-century French literature in 1972.

A former columnist for The New York Times, Pépin writes a quarterly column for Food & Wine. He also participates regularly in that magazine's prestigious Food & Wine Classic in Aspen and at other culinary festivals and fund-raising events worldwide. In addition, he is a popular guest on such commercial TV programs as The Late Show with David Letterman, The Today Show, and Good Morning America.

In October, 2004, Pépin received France's highest civilian honor, the French Legion of Honor, at a presentation in New York. He is also the recipient of two other of the French government's high honors: he was named a Chevalier de L'Ordre des Arts et des Lettres in 1997 and a Chevalier de L'Ordre du Mérite Agricole in 1992.

The Dean of Special Programs at The French Culinary Institute (New York) since 1988, Pépin is an adjunct faculty member at Boston University. He is a founder of The American Institute of Wine & Food, a member of the International Association of Cooking Professionals, and the national spokesperson for Spoons Across America®. He and his wife, Gloria, live in Madison, Connecticut.



Spoons Across America® (SAA)- the source for children's culinary education- is a not-for-profit organization dedicated to educating children, teachers, and families about the benefits of healthy eating. We work to influence the eating habits of children through hands-on education that celebrates the connection to local farmers and the important tradition of sharing meals around the family table.

Spoons Across America® is a collaborative effort of professional organizations, businesses, and volunteers committed to supporting the ***Spoons Across America®*** mission. Our partners include The James Beard Foundation; The American Institute of Wine & Food/New York Chapter; Freedman Meats, Inc.: Lonesome Dove Western Bistro, Fort Worth, TX; March of Dimes; New York City College of Technology/CUNY; Greenmarket (the citywide farmers market program of the Council on the Environment of New York City); New York Women's Culinary Alliance; Blue Smoke-Jazz Standard; Wheat Foods Council; plus farmers, chefs, restaurateurs, and food professionals across the United States.

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