

I was born in Chambéry (Savoie) and grew up in Annecy (Haute-Savoie), where I completed my education. At the age of 16, I decided to pursue a career in the culinary arts and began my apprenticeship in Aix-les-Bains, Savoie. After graduating in 1982, I had the privilege of working in Switzerland with **Chef Gérard Le Bouec**, followed by a position under **Chef Marc Veyrat** at L'Auberge de l'Éridan.

In 1984, I served in the military for a year in Bourg-Saint-Maurice with the **7th Battalion of Alpine Hunters**. After my service, I worked in Méribel for Madame Perreard, then moved to Cannes, where I became the sous chef at **Les Santons de Provence** before taking on the role of chef at the **Cotton Club**.

In 1988, I decided to move to the U.S., first landing in Miami, then relocating to Boston in 1989, and finally settling in Washington, D.C. in 1990, where I met my wife, who is also a chef. We moved to San Diego in 1991 but eventually returned to Washington, D.C., where I worked with **Yannick Cam** at **Provence** and later became the chef at **Lavandouand Le Refuge**. My wife and I married in 1992, and we have two sons.

In 1996, I shifted from the kitchen to entrepreneurship by founding **JPK Enterprises Inc.**, a company specializing in high-end tableware and small kitchen equipment. The following year, I partnered with **Garnier Thiebaut** to distribute their products in the USA. In 2010, we acquired a competitor in the linen industry, and I was appointed President and CEO of **Garnier Thiebaut USA**. During the COVID-19 pandemic, we launched the product line "**I ❤️ my chef.**"

I also co-founded **Chefs on Bikes**, a non-profit organization that gathers up to 100 chefs for an annual motorcycle ride in Virginia, with all proceeds supporting **Share Our Strength**, a national organization dedicated to ending childhood hunger in America. This event ran successfully for five years, gaining nationwide recognition.

In 2018, I joined the **Comité-Tricolore** and was elected Vice President of Events. This local association supports French individuals in need. In 2019, I organized a charity dinner, "**Le Dîner du Siècle**," in honor of **Paul Bocuse** and **Joël Robuchon**, featuring 15 chefs from across the U.S. This event took place at the French Residence of the Ambassador. Every year for **Bastille Day**, I host a sit-down dinner for 300 guests at the French Embassy, where 10 chefs prepare dishes representing different regions of France.

I have been a proud member of the **ACF** since 2024 and belong to the **CCE**. In my free time, I enjoy playing pétanque and DJing for friends and local events (DJP).