

## Biography

### **Sébastien Baud, Deputy President of the Culinary Academy of France, US / Canada**

Born on August 27, 1973 in La Rochelle, Charente Maritime, son of a father Fishmonger and a mother seamstress, Sébastien grew up in the middle of nature swaying between sea and land. From an early age he practiced hunting, fishing, picking mushrooms, shellfish, anything that could end up near or far on a plate so little by little he found his way to gastronomy.

His father used to take him to restaurants in La Rochelle where he sold his fish. It was in these restaurants that he had his first contact with the chefs who gave him the opportunity to visit their kitchens and let him observe them.

At only 14 years old, while a hotel school has just opened these doors in La Rochelle, in 1988 he applied to enter this prestigious gastronomic establishment, where he spent 4 years and received two professional aptitude certificates. as a cook then as a caterer fishmonger.

So just out of school he began his professional career in several restaurants in La Rochelle where he was able to deepen this knowledge alongside great talented chefs. He then took the direction of Saumur Champigny where he performed his military service as a cook.

In 1994, he left for Paris where he stayed for 4 years and quickly found work as chef de partie in one of the oldest Parisian bistros "le Trumilou", located on the quays of the Seine in the heart of the Parisian capital. He started as chef de partie, but after a few months, aged only 21, he was appointed to take over as chef. In this establishment where it has been worked in the old fashioned way with still the wood suire on the ground, half lambs from Rungis, poultry, sweetbreads, lamb brains, it is traditional cuisine in the purest form. French tradition.

Guided by the desire to learn and discover other cuisine, Sébastien decides to leave France, and takes the boat to Ireland more particularly Galway where he begins to prospect for a job but this confronts the difficulty of language, without getting discouraged he finds a job as a diver, where he will be able to observe and perfect his English, a few months later he takes the post of chef de partie in a 4-star hotel restaurant The "Skeffington arms Hotel".

In 1999, the English language being no longer an obstacle, he crossed the Atlantic for New York where he took these first steps in American and French establishments don "la Goulue" very famous restaurant of Madison avenue where he worked as a executive sous-chef, where he will obtain a star in the Michelin guide, he also opened the "Bistro Chat Noir" where he received many articles and entered the "James Beard foundation", since 2012 he is the chef at the Consulate General of France in New York.

Master cooks of France, he is also the President Delegate of the Culinary Academy of France, USA-Canada delegation, members of the Association of Cooks of the Republic and of the Philanthropic Culinary Society of New York.