

“Pastry is a huge field and there are many practitioners of our craft. I like to give students a strong technical foundation and offer them an edge by teaching the more unusual techniques and recipes that I have learned in many places around the world.”

The impressive career of Chef Canonne began with both culinary and pastry apprenticeships; one of which was under the legendary pastry chef Gaston Lenôte, in Paris. After several years spent with Mr. Lenôte, his path brought him to work at the following world-renowned establishments: The Côte Saint Jacques in Joigny, Burgundy, France; the Beau Rivage Palace in Geneva, Switzerland; the Hotel Euler in Basel, Switzerland; the Palais de L’Elysée for French President François Mitterrand in Paris, France; and the Ritz-Carlton Hotel in Chicago, Illinois. These experiences led Chef Canonne thereafter to teach and consult in numerous of the most prominent properties and companies worldwide, such as the Ritz-Carlton and Four Seasons Hotels and Resorts companies, the Raffles Hotel in Singapore; and the Atlantis Hotel in the Bahamas. In 1995, Sébastien Canonne, along with Jacquy Pfeiffer, founded The French Pastry School where they and their whole team are devoted to imparting excellence. Today, The French Pastry School is considered one of the leading pastry institutions in the world.

Some of his notable achievements include:

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| 1995, won the Taittinger Champagne Pastry Chef of the Year in America | 2004, was named Pastry Chef of the Year at the World Pastry Forum in Las Vegas, Nevada |
| 1996, won the United States National Pastry Cup | 2007, was named one of the top 40 under 40 in Crain’s Chicago Business Magazine |
| 1996, was named one of the Top Ten Pastry Chefs in America by Chocolatier and Pastry Art & Design magazines | 2009, was named <i>Chevalier de l’Ordre Mondial de l’Académie Culinaire de France</i> |
| 1997, was awarded the Medal of Excellence by the Vatel Club | 2010, was featured in the Kings of Pastry documentary directed by internationally acclaimed filmmakers, DA Pennebaker and Chris Hegedus |
| 1997, was named one of the Top Ten Pastry Chefs in America by Chocolatier and Pastry Art & Design magazines | 2011-2012, coached the winning team of the 2011 National Pastry Championship, who went on to earn First Place in Dégustation and Second Place overall for Team USA in the 2012 World Pastry Championship |
| 1997, won the silver medal with the US Team at the Coupe du Monde de la Pâtisserie in Lyon, France | 2012, Named <i>Chevalier de l’Ordre des Palmes Academiques</i> (Knight of the Order of Academic Palms) by the French Government |
| 2000, won the National Pastry Championship in Beaver Creek, Colorado | 2013, Awarded the Medal of the Centennial Honor by the Académie Culinaire de France |
| 2000, was inducted into the Académie Culinaire de France | 2015, Named Knight by the French Government in the prestigious National Order of the Legion of Honor (Chevalier dans l’Ordre National de la Légion d’Honneur) |
| 2000, was awarded a place on the Chicago Tribune’s Good Eating Honor Roll | 2015, Inducted into the Pastry Hall of Fame by Dessert Professional magazine |
| 2001, received the Jean Banchet Award of Excellence for Best Culinary School | 2016, Inducted into the Chicago Culinary Museum’s Chefs Hall of Fame |
| 2002, Coach of US Pastry World Champion team in Las Vegas, Nevada | 2019, Awarded Achievement Award in Excellence by the American Culinary Federation |
| 2004, was awarded the prestigious title of Meilleur Ouvrier de France (Best Craftsman of France) | |