

Chef Notter competed in the Queen of Pastry Competition in Rimini at Sigep in 2012.

Inspiring Tomorrow's Pastry Stars

The teaching and culinary industries have become a family affair for Susan Notter of The Pennsylvania School of Culinary Arts.

By Jessica Harlan

Oftentimes, the most talented chefs won't be found in a restaurant kitchen. Such is the case here with Chef Susan Notter, CEPC, who runs the pastry arts program at The Pennsylvania School of Culinary Arts at the YTI Career Institute in Lancaster, Pa.

Chef Notter, a pastry chef who has traveled the world working and competing, is now turning her attention to the next generation of pastry chefs to equip them with the same skills she's honed over the years.

To be a culinary educator is a dream she's had since youth. "I always knew I wanted to be a baker," she says. "I wasn't particularly good at academics, but I was good

in the kitchen. And we always had mean cooking teachers, so I wanted to be a nice cooking teacher one day."

Before attending culinary school, Chef Notter worked for a year in a hotel to gain experience in both back-of-house and front-of-house roles, which cemented her desire to work in the hospitality and culinary world. "It felt like home, like a family," she says. "And working for that year really helped me [in school]. I was able to reference a lot. It made sense."

While earning her hotel management degree, Chef Notter worked in a bakery during her limited free time. Following her graduation, she had the opportunity to work in the central commissary kitchen for a chain of bakeries in Germany. She rotated through the different departments, which made for a truly well-rounded baking experience. Eager to learn chocolate techniques, she headed to the next obvious location, Zurich, where she was hired at Honold, the world-famous confectioner. She began taking classes at a small school that taught sugar decoration and other pastry techniques and was very involved in the school, not only professionally, but personally as well and the proprietor, Ewald Notter, married. The Notters traveled the



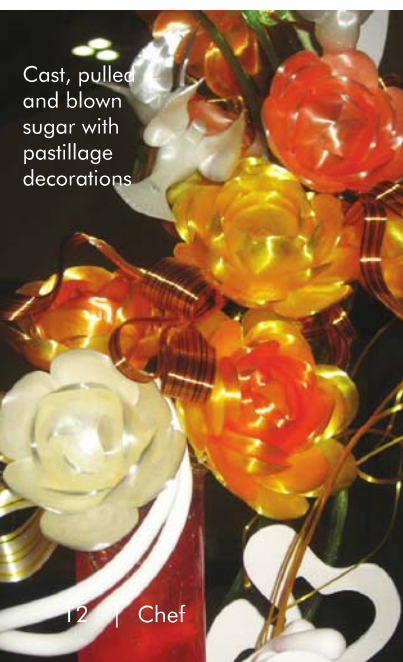
world, competing in pastry competitions and teaching sugar art techniques to chefs.

In the early '90s, it was time for an international change, and the couple moved the school to Gaithersburg, Md., where it became the International School of Confectionary Arts. Maryland was the location of choice because of a longstanding relationship the two had with Albert Uster, the Swiss importer of chocolate who was based there.

Eventually, Chef Notter was approached by a team opening

Culinard, a culinary school based in Birmingham, Ala. They wanted her to launch the pastry and baking department. Chef moved to Birmingham, and over the course of eight years, she built up the pastry program and eventually oversaw both the culinary and baking departments. But to her, the job was straying too far from her first love—working with the food. "We had 400 students, it was just a lot of paperwork."

She moved back to Pennsylvania and took a job as an adjunct instructor with YTI Career Insti-



Cast, pulled and blown sugar with pastillage decorations

ChefsChoice®

The Sharpening Service that shows up every day!



Commercial 2100
Diamond Hone® Sharpener

- EdgeSelect® 3-Stage sharpener applies the edge to suit the cutting task.
- Lightning Fast! 100% diamond abrasives and stropping stage for razor sharp edges in seconds.
- Detachable sharpening module for easy dishwasher sanitary cleaning.
- Precision angle guides guarantee perfect results every time.
- Rugged **cast metal** housing, powerful high speed motor.
- **Now available** - Sharpening module for 15° knives.



Model 2100
with optional 15° Module



See us at the NRA Show Booth #3105

For the dealer nearest you call: (800) 342-3255

www.chefschoice.com © 2015 EdgeCraft Corp., Avondale, PA



Chef Notter's Chestnut Coupe features a mandarin curd, chestnut foam, meringue and mandarin sphere.



students.”

Interspersed with her teaching career, Chef Notter has participated on teams for the Culinary Olympics and the ACF pastry competitions, among others, and has won numerous awards. She's also appeared on Food Network shows such as *Cake Wars*, and has filmed segments for local news shows.

While Chef Notter, who is in her early 50s, has accomplished much in her career, there's still one goal left to achieve. She'd love to become the first woman to pass the American Culinary Federation's challenging Master Pastry Chef test. There are only 11 CMPCs in the United States, and in 2005, Notter attempted to become the 12th. The 8-day test was last offered 10 years ago and “was the hardest, most grueling experience of my life,” she says. Although she didn't pass, she hopes to try again in the future. “For me, it would be a measurement against myself. Doing the Certified Mas-

ter Pastry Chef Exam would be a measure of achievement or a level of expertise in the industry. You take those years, everything you've done and put it into those days [of testing],” she says. “It would be good for a female to have it. There are so many females going into the industry now, so for someone to see, ‘this is something I can aim for,’ would be a good thing. This is a lifelong goal of mine.”

ter Pastry Chef Exam would be a measure of achievement or a level of expertise in the industry. You take those years, everything you've done and put it into those days [of testing],” she says. “It would be good for a female to have it. There are so many females going into the industry now, so for someone to see, ‘this is something I can aim for,’ would be a good thing. This is a lifelong goal of mine.”

She does, however, have the distinction of being a Certified Executive Pastry Chef, an achievement in its own right. And while she continues to help inspire and prepare her students for a stellar career, one young pastry chef is particularly dear to her heart: her son Nicholl. He's following in his parents' footsteps and working as a pastry chef at the Cosmopolitan in Las Vegas. 🍴

This milk chocolate mousse is layered with blood orange gelee, caramel cremeux, and a chocolate sponge topped with a caramel glaze.



This coconut mousse, pina colada sorbet and banana insert on coconut dacquoise with warm roasted pineapple makes a beautifully plated dessert.

