



Chef Mitch Stamm^(US)

10 Fest Baker Chef

Johnson & Wales University, Providence

June 19th-28th

Chef Mitch Stamm was one of the stars of the 10 Fest Azores 2013 – 10 days, 10 chefs event! Mitch Stamm started his education in 1981 attending several schools in the United States of America and France, giving special attention to international pastry and baking. He started his career in 1983 as a Bakery owner in Denver, and in 1990 he worked as a pastry executive chef at the Sun Valley Resort. In 1995, Stamm was the Bakery manager at the Atkinson's Market and after that, pastry chef at Zingerman's Bakehouse. Later on he returned to the Sun Valley Resort, and as of 2003 he works as an associate instructor at the college of Culinary Arts, Johnson & Wales University, Providence, Rhode Island.

In addition to his education, Mitch Stamm was for 7 times awarded with the gold medal by the Soci t e Philanthropique, New York Food Show. He is also a 5 time winner of the Research and Publishing Award, by Johnson & Wales University, and was considered by the Dessert Professional Magazine one of the Top Ten Bakers of the USA. In 2010 he went to the Book of Guinness Records as a team member for the world tallest bread sculpture. In 2011 he won the grand prize for his fantastic bread presentation at the New York Food Show. Apart from that, he is frequently invited as a jury in many competitions.

After his extraordinary contribution in 10 Fest Azores 2013, Mitch Stamm was invited to join a star cast in the event "Rota das Estrelas" held in late November at the "Casa da Calçada, Relais & Chateaux" in Amarante.

As part of the collaboration with Johnson & Wales University, Mitch Stamm has been teaching frequently at EFTH as a guest instructor. It is with great pride that the EFTH receives once again one of the School's closest friends for 10 Fest Azores 2014 - 10 days, 10 chefs.