



## *Stephan Iten*

Corporate Pastry Chef  
Max Felchlin AG  
CH-6431 Schwyz  
[www.felchlin.com](http://www.felchlin.com)

### *Professional History*

Originally from Berne, Switzerland, Chef Stephan Iten has several years of broad experience in the field of Chocolate and Pastry. As Felchlin's Export Corporate Pastry Chef, he lends his exceptional culinary experience and skills to other professionals through pastry classes and seminars in Switzerland and worldwide. It is always with love and enthusiasm that he conveys his passion for creating chocolate and pastries in a contemporary and highly innovative style.

Chef Iten gained knowledge in his hometown of Berne before travelling overseas to work for the most prestigious hotels and restaurants in the United States, including Swissôtel in Boston. Later on he accepted the position as Executive Pastry Chef at the Ritz Carlton Marina Del Rey/California and was responsible for large banquets, weddings and corporate functions.

After some years of working experience he was looking for a new challenge - in 1994 he decided to return to Switzerland. During this period he attended a higher education at the Swiss Confectionary and Chocolate Association and achieved successfully the title as Certificated Pastry and Chocolate Master.

In 1996 Stephan Iten started his career at Felchlin. This opportunity took him all around the world, including the United States, Middle East and Far East affording him new professional relationships and the appreciation of culinary influences from other cultures.

The professionalism and specialised knowledge of Stephan Iten was accomplished in 1998 when he was awarded as Pastry Chef of the year at the Johnson & Wales University College of Culinary Arts in the United States (Providence/Road Island).

Stephan Iten aspires always to be ahead of the trends – his creativity and individual support towards our partners and customers excel him as a highly appreciated consultant.

## *Working experience*

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| 1996 – present | Corporate Pastry Chef with Max Felchlin AG Switzerland <ul style="list-style-type: none"><li>• Creation of new recipes for demonstrations and for Felchlin web page</li><li>• Providing demonstrations in America, Europe, Middle East</li><li>• Demonstrations at Felchlin Training Center Condirama in Schwyz for customers worldwide</li><li>• Participation in creating new brochures and promotions</li><li>• Technical support to customers in the above listed regions</li></ul>       |
| 1995 – 1996    | Confiserie Tschirren, Bern <ul style="list-style-type: none"><li>• Head of department Confiserie Tschirren</li><li>• Creating high quality pralines, truffles, Swiss pastries</li><li>• Responsible for three pastry &amp; confectionary shops</li><li>• Delegating and organization of Pastry Cooks</li><li>• Developing new ideas of petit gateaux, entremets, petit fours, ice cream desserts, mignardise and customized special cake decorations – for birthdays, weddings etc.</li></ul> |
| 1993 – 1995    | Pastry Chef, Bahnhofbuffet Bern <ul style="list-style-type: none"><li>• responsible for 8 restaurants, banquets up to 500 people</li><li>• Dessert buffet for outside catering &amp; VIP parties</li><li>• Implementing new dessert and banquets menus</li><li>• Organisations of the Staff Member, budgeting of cost</li></ul>   |
| 1994           | Education at Swiss Confectionary & Chocolate Association as Certified Pastry and Chocolate Master   |

- 1991 – 1993 Executive Pastry Chef – The Ritz Carlton Hotel  
Marina del Rey, California US
- Responsible of daily operation of the Pastry Kitchen
  - Hosting of Chef's Table and chocolate demonstrations classes
  - Implementing new procedures and menus for à la carte and buffets as well as amenity for Christmas, Easter and function requests
  - Ordering, budgeting, organisation, recruiting new staff
  - Supervise Pastry Chefs, staff and apprentices training
  - Pastry production for buffet functions, à la carte, banquet desserts, weddings as well as for the Michelin recommended Californian fine dining restaurant, outside caterings for VIP, Hollywood celebrities
- 1989 – 1990 Pastry Chef Swissôtel Boston US
- Responsible of daily operation of the Pastry Kitchen for three restaurants plus banquets
  - Implementing new procedures and menus for à la carte and buffets as well as amenity for Christmas, Easter and function requests.
  - Ordering, budgeting, organisation, recruiting new staff
- 1986 – 1988 Pastry Cook Hotel Bellevue Palace, Bern
- Assistance for all the desserts, cakes amenities, chocolate showpieces, petit fours for the three in house restaurants, banquets, outside catering for VIP & Swiss government
- 1985 – 1986 Pastry Chef Brasserie Bärengraben
- Production and creation of various and exclusives french desserts, entremets, petit gateaux
- 1982 – 1985 Apprenticeship and work experience in Switzerland  
Registered Pastry Chef Degree (graduated 1985)