

Terrance warner

[Food & Diet, Chocolate](#)



Terrance Warner CRE: 1205 Date: 7/6/2012 Terrance Warner CRE: 1205 Date: 7/6/2012 Jacques Torres Jacques Torres was born in 1960 in Algiers and grew up in Bandol, France, a small town in the southern region of Provence. He chose his career in the industry of baking at the age of 15 and immediately fell in love with it. During vacation Jacques started an apprenticeship at La Frangipane, a small pastry shop in his hometown. After spending two years in the pastry shop he completed his apprenticeship requirements and graduated first in his class. In 1980 Jacques approached the Michelin two-star chef Jacques Maximin at the Hotel Negresco on a bet that was set by a friend. After Mr. Torres talked to Maximin he was innocently inquired for a job. Maximin gave Jacques an hour to return to work with a chef's coat and Jacques started a relationship that would last for 8 years and also take him around the globe. Jacques also fathered his education by going back to school on his days off to earn the degree of Master Pastry. From 1983-1986 Jacques taught a pastry class at a local culinary school in Cannes. In the years of his teaching his pastry class Jacques was also honing his skills in preparation for the infamous Meilleur Ouvrier de France competition. Jacques was the youngest chef to win the prestigious M. O. F. medal in 1986. In 1988 Jacques Torres was sent to the United States as a Corporate Pastry Chef by the Ritz Carlton Hotel Company. He launched the opening of their hotel in Palm Springs and the Jacques transferred to the corporate headquarters in Atlanta later that year. Also later that year the legendary Sirio Maccioni invited Jacques to work at New York's most famous restaurant, Le Cirque. Sirio Maccioni enticed Jacques with a custom-built pastry kitchen and for the next 11 years Jacques Torres

served to presidents, kings, and celebrities in his every day work. In 2000 Jacques Torres opened his own chain of chocolate factories, Jacques Torres Chocolate is committed to creating fresh, authentic and handmade artisan chocolates for all to experience and enjoy. Jacques factory utilize only all natural ingredients of the highest quality so that their food does not only tastes better but it is better for you. From chocolate bon bons, award winning hot chocolate, decadently rich chocolate chip cookies to all natural ice cream, Jacques Torres Chocolate is proud to produce real food bursting with real flavor made without taking any shortcuts or adding any preservatives, extracts or essences. Fondly known as Mr. Chocolate, Jacques Torres combines traditional French techniques with his vast knowledge and passion for the culinary arts to produce luxe, creative and edgy chocolate treats inspired by the innovative spirit and energy of the city. Jacques was not only known for his pastry work, he was also known for donating his time to many national charity organizations such as the American Red Cross, Meals on Wheels, Gods Love We Deliver, New York's Hard of Hearing Association, Sloan Kettering Cancer Research Center, the Association to Benefit Children and many more. Jacques also wrote three books by the names of Jacques Torres' A Year in Chocolate: 80 Recipes for Holidays and Special Occasions, Dessert Circus at Home: Fun, Fanciful, And Easy-To-make Desserts, and Desserts Circus: Extraordinary Desserts You Can Make At Home. He appears in newspapers, magazines and trade press and also made frequently guest appearances on television such as NBC's Today Show and Later Today. He also made appearances on various shows on TV Food Network, and public television programs with some of the world's top

culinary professionals. Dessert Circus with Jacques Torres, an internationally broadcast public television series premiered in January 1998. The response towards this program was so overwhelming that Mr. Torres wrote a companion cookbook and began a second season of the show the following year. In February of 2002, his new 13-episode television series will premiere on the Television Food Network. Jacques Torres also worked with many famous Chefs such as Dan Barber, Sirio Maccioni, Jacques Maximin and many more. Also his style of baking lit-up the Pastry industry, using all natural ingredients to make his chocolate Jacques Torres put him at the top of the Pastry industry as one of the best chefs in the industry. Jacques Torres is a great inspiration too many upcoming chefs because he came from a different country were he started his career out because a friend made a bet with him. He worked hard to get where he's at today. Going back to school even though he was already in the door of the industry showed me that he was dictated to become more and to give back the knowledge that he obtained by opening his own school. As Jacques Torres still moves forward to day in the industry that he knows and love so much he also is a great husband to this wife Hasty Torres.