

Stephan Iten

Export Sales Europe / Corporate Pastry Chef



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,

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 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.

Max Felchlin AG

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Accomplishments

1996 – today

Export Sales /Corporate Pastry Chef with Max Felchlin AG Switzerland

1995 – 1996

Head of pastry chef department at Confiserie Tschirren

1993 – 1995

Pastry Chef, Bahnhofbuffet Bern

1994

Certified Pastry, Confectionary and Chocolate Master

Higher education at the Swiss Confectionary and Chocolate

1991 – 1993

Executive Pastry Chef – The Ritz Carlton Hotel & Marina del Rey, California USA

Pastry production for buffet, à la carte, banquet desserts, and weddings as well as for the Michelin recommended Californian fine dining restaurant, outside VIP catering in Hollywood

1989 – 1990

Executive Pastry Chef Swissôtel Boston USA

Responsible of daily operation of the Pastry Kitchen in three restaurants and banquets

1986 – 1988

Pastry Cook Hotel Bellevue Palace, Bern

1985 – 1986

Pastry Chef for the French Brasserie Bärengraben, Bern

1982 – 1985

Registered Pastry Chef Degree (graduated 1985)

Apprenticeship and work experience in Switzerland

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