

EDDY VAN DAMME

PERSONAL INFORMATION AND SPECIALTIES

e-mail: eddy.vandamme@hccs.edu

- Co-Author of the number one bestselling “On Baking” book, 834 pages, published by Pearson. “On Baking” was named the Best baking book of the world in Europe. On Baking is used in most culinary schools in North America and in 2020 the fourth edition was published.
- 5 Gold medals, A.C.F. (American Culinary Foundation).
- Author/ blog Chefeddy.com.
- Jury member for numerous events such as Pastry Shows in New York and Las Vegas, National Pastry Competition.
- Numerous articles in newspaper and magazines.
- Chancellor award for outstanding service to Culinary Arts.
- Chancellor award of recognition.
- Dr. Anthony Chee, Teaching excellence award.
- Eddy travels to Europe twice a year and visits schools, pastry and chocolatiers shops and occasionally stages.

WORK EXPERIENCE

1981–1983 Patisserie Bundervoet St. Amandsberg,
Gent

Function: Pastry maker.

Prepared patisserie, croissants, tortes, cookies, ice cream, sorbet and marzipan.

1983–1988 French Gourmet Bakery Houston, Texas
Function: Patisserie Chef

- Developed new patisserie products that increased revenue by 37 percent.
- Developed a new line of chocolates that increased revenue by 100 percent. Chocolates based on ganache, crème and Marzipan.
- Developed new cookies and petit four such as: Gerbet Macaroon, Valencia's, Chocolate chewy's, Mint brownies, Progress.

1988–present Houston Community College Houston, Texas
Function: Pastry Arts instructor

- Created a pastry Arts curriculum that has been mirrored by the State of Texas. Developed recipes, lesson plans for courses such as: “Breads and Rolls”, “Cookies, Pies and Tarts”, “laminated dough”, “Advanced Pastry”, “Wedding cakes”, “Chocolates”, “Marzipan en show pieces”. Cake decorating, Plated desserts, Advanced Pastry, Baking for Special Diet needs.
- Created a Certificate Program and an associate degree in Pastry Arts.
- The Pastry Arts Program started with 6 students and now counts well over 130.
- Current recipe developer for Imperial Sugar Company and Dixie Crystals.

STUDIES

1978–1982 I.M.O.V.
 Gent
 ■ Certificate Pastry maker.

1980-1983 P.I.V.A.
 Antwerp
 ■ Associates Pastry Arts

1989, 1992, 1994, 1997 Ecole Lenotre
 Plaisir, Paris
 ■ Sugar blowing.
 ■ Entremets
 ■ Pieces Montees.
 ■ Viennoiseries
 ■ Chocolates

1993 International School of Confectionary
Washington
■ Sugar pulling.

1995 Cocoa Barry
Meulan, Paris
■ Petit Four.

2016 Callebaut Wieve,
Belgium
■ Modern chocolates

2017 Cocoa Barry
Chicago
■ Plated desserts

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