BIOGRAPHY

Peter Reinhart

Peter Reinhart is the founder of the award winning *Brother Juniper's Bakery* in Santa Rosa, California. He is now the full-time *Chef on Assignment* at Johnson and Wales University in Charlotte, North Carolina, having taught at the university's Providence campus the previous four years. For the five years prior to teaching at Johnson and Wales, Peter was a full time instructor at the California Culinary Academy in San Francisco. He has also recently been invited (beginning May 2008) to join the MFA Creative Writing Faculty at Queens University, in Charlotte (he is a graduate of this highly esteemed program and the first graduate to be invited to return as a faculty member).

Peter is a founding Board member of *Raphael House*, San Francisco's first family shelter. He also served for four years on the Board of Directors for the IACP (International Assoc. of Culinary Professionals) and served for many years on the Advisory Board of the Bread Bakers Guild of America. In November, 2003, Peter and his wife Susan moved to Charlotte, NC to be part of the new Johnson & Wales campus which opened in September, 2004. Since then, he has become a board member of the Charlotte Community Culinary School (beginning in January, 2008) and is a consulting partner in Pie Town, Charlotte's first artisan pizza restaurant (Sept. 2008).

His most recent book is "Peter Reinhart's Artisan Breads Everyday" (Ten Speed Press, Oct. 2009). Other books include: *Peter Reinhart's Whole Grain Breads: New Techniques, Extraordinary Flavor*, which won the James Beard Award, in June, 2008, his record third James Beard Award; *American Pie: My Search for the Perfect Pizza; The Bread Baker's Apprentice*, which was the winner of both the James Beard and IACP Cook Book of the Year awards, as well as the International Gourmand Award for Best Baking Book in the World; *Bread Upon The Waters: A Pilgrimage Toward Self Discovery and Spiritual Truth*; *Crust and Crumb: Master Formulas For Serious Bread Bakers*, his first James Beard Award winner; *Sacramental Magic In a Small Town Cafe: Recipes and Stories*

***From Brother Juniper's Cafe*; and *Brother Juniper's Bread Book: Slow Rise As Method and Metaphor*.**

He has been regularly interviewed on national television and radio including CNN, *All Things Considered* on National Public Radio, *Here and Now* and *The Connection* on WBUR (NPR), Charlotte Talks (WFAE, NPR, Charlotte), and was a frequent guest on *The Mike and Maty Show* (ABC). In addition, Peter was one of the featured chef instructors on the PBS series *Global Cuisine from the California Culinary Academy* and *Master Class from Johnson & Wales* (began airing in April, 2002). He was also a guest chef on *The Mollie Katzen Cooking* series, also on PBS, and was recently featured on *Follow That Pizza* with Gordon Elliott on The Food Network He has been interviewed and profiled in *Pastry Arts Magazine*, and *Spirit*, the in-flight magazine of Southwest Airlines. He was the regular food commentator on *One Union Station*, on National Public Radio's WRNI, as well as a guest commentator for the op-ed page of the Providence Journal.

Peter speaks regularly to both culinary and business groups on the topic of bread (and food in general) as a metaphor for personal transformation and self-discovery, and on the growing artisan bread and pizza renaissance. His writings have appeared, among other places, in the *Santa Rosa Press Democrat, The Providence Journal, Epiphany Journal, Appellation, Tastes and Trends, Fine Cooking, Bon Appetite, Fine Cooking*, and *The Whole Earth Review*.

As a bread expert, in January, 1996, Peter won the 1996 James Beard Foundation's National Bread Competition for his "Wild Yeast Country Bread," featured in *Crust and Crumb*. He was also the bread chapter author and editor for the revised *Joy of Cooking*, released in the fall of 1997.

Some of the places he has taught his educational and entertaining one day seminars include Draeger's Cooking School in Menlo Park, Napa Valley Community College in St. Helena, The Ahwahnee Chef's Series in Yosemite, The Book and The Cook in Philadelphia, Santa Rosa Junior College, Sur la Table (nationwide), Ramekins (Sonoma), The Central Market Culinary Centers (all 5 locations), and The Peter Kump Cooking School in NYC (now known as the I.C.E.).

Peter has also developed a line of frozen gourmet pizzas, calzones, toaster snacks, and bagels for *Amy's Kitchen*, the nation's largest producer of organic, vegetarian frozen entree's. The pizzas were the overwhelming hit at the Natural Foods Product Show in Baltimore, MD, and entered the marketplace in December, 1996. Calzone ("pizza pockets") and bagel production began in the spring of 1997. He also developed a line of new pizza concepts for Amy's, including a wheat-free pizza and corn meal crust pizza. He is also on the Chefs Council of *The Center for Culinary Development (CCD*), a culinary think tank located in San Francisco, and is also a consulting product developer for *The California Culinary Development Group* (*CCDG*), in Tiburon, CA.

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