

Frank Vollkommer CMPC, M.Ed.

Certified Master Pastry Chef Frank Vollkommer is an accomplished educator, industry leader, and technician whose career spans more than twenty-seven years across culinary education, competition, and professional practice. He holds a Master of Education (M.Ed.) from Johnson & Wales University and has served in leadership and faculty roles at top culinary institutions including Johnson & Wales University, The Culinary Institute of America, the New England Culinary Institute, and the Auguste Escoffier School of Culinary Arts. His work in these environments has included curriculum development, faculty mentorship, and the design of advanced training models in baking and pastry arts.

Frank is one of only four chefs to have earned the American Culinary Federation's Certified Master Pastry Chef credential under its comprehensive ten-day practical examination. His competition record includes gold and silver medals at the Culinary Olympics in Erfurt, Germany, and at Hotelympia in London. He is also a Grand Prize recipient and Medal of the French Government honoree from the Société Culinaire Philanthropique and has been recognized as a Top 10 Pastry Chef by *Pastry Arts Magazine*. Recently, Frank was featured in issue number 34 of the internationally acclaimed baking and pastry magazine publication, *so good*.

Chef Vollkommer's broad experience spans several food and hospitality industry segments, including fine dining, hotels, bakery operations, consulting, consumer product development, confectionery, and project management. He has mentored students, chefs, and professional teams throughout his career, supporting high-level performance environments and reinforcing his commitment to advancing the craft and developing the next generation of pastry professionals.