



**Lauren V. Haas** is a pastry innovator and educator recognized for advancing the craft through innovation and teaching.

Lauren developed a deep understanding of the art and science of pastry in kitchens across the United States, including The White House, the Inn at Little Washington, and the Hotel duPont.

During her 11-year teaching tenure at Johnson & Wales University, she honed her skills as an experienced educator and leader while collaborating with brands such as Cacao Barry, Sosa, and 100% Chef.

Sustainability has become a cornerstone of her creative philosophy, and in 2017 she earned a master's degree in Sustainable Food Systems, deepening her advocacy for responsible practices within the food system. In 2020, she was appointed Lead Chef for the Chocolate Academy Centers in North America, and in 2022, she accepted a professorship at the Culinary Institute of America.

Lauren's contributions to the pastry industry have been recognized worldwide. In 2023, she received the La Liste Game Changer Award, an international honor celebrating visionaries shaping the future of gastronomy. In 2018, she was honored as one of the nation's "Top Educators" by Bake Magazine, and in 2016, she was named one of the "Top 10 Pastry Chefs in America" by Dessert Professional. Her work has also been featured in leading publications, including So Good.. Magazine.

She currently serves as a Professor of Baking & Pastry at The Culinary Institute of America, Greystone.

Learn more at [www.lauren-haas.com](http://www.lauren-haas.com) and @[laurenvhaas](https://www.instagram.com/laurenvhaas).

## Short Bio

Lauren V. Haas is an instructor at The Culinary Institute of America, where she teaches pastry and chocolate and supports the development of the next generation of chefs. In 2023, she was named a La Liste Game Changer for her contributions to the global food community.

Previously, Lauren served as the North America Lead Chef for the Chocolate Academy™ Centers. She has also been recognized as one of Dessert Professional's Top 10 Pastry Chefs in America (2016) and one of Bake Magazine's Top Educators (2018), and her work has been featured in leading industry publications, including So Good: The Magazine of Haute Pâtisserie.

Her background spans the White House residence, Hotel du Pont, and The Inn at Little Washington. She holds a bachelor's in Baking & Pastry Arts and a master's in Sustainable Food Systems, bringing together technical skill, craft, and a focus on sustainability in her approach to pastry.

Learn more at [www.lauren-haas.com](http://www.lauren-haas.com) and @[laurenvhaas](https://www.instagram.com/laurenvhaas).