



Chef **Gale Gand** is a nationally acclaimed pastry chef, restaurateur, cookbook author, television personality, teacher, entrepreneur and mother. Chef Gand has been recognized as Outstanding Pastry Chef of the Year by The James Beard Foundation as well as by Bon Appetite magazine.

Gale is the founding pastry chef and partner of the beloved Chicago restaurant Tru which opened with long-time culinary partner Chef Rick Tramonto and restaurateur Rich Melman in 1999. Tru quickly became a sensation among Chicago's fine dining community and has earned ecstatic praise from reviewers, receiving accolades from the James Beard Foundation; the Michelin, Mobil and AAA guides; Relais & Châteaux; Wine Spectator magazine; and being named Chicago's Best Restaurant by Chicago Magazine. Prior to opening Tru, Gand and Tramonto earned increasing acclaim at their Chicago area restaurants Trio and Brasserie T, and at Stapleford Park, a historic country house hotel near Melton Mowbray in Leicestershire, England, where Tramonto and Gand became the first American chefs to earn a Michelin Red M in an English restaurant in 1991.

For 8 years, Gale hosted the Food Network series "Sweet Dreams," the first all-dessert show on the network. The show also aired on the Cooking Channel for 2 years. Gale has made appearances on "Martha Stewart," "Oprah," "The Dr. Oz Show," "Baking With Julia" (Child), "Good Morning America," and "The Today Show." She competed on "Iron Chef America" and has been featured as a celebrity judge on "Food Network Challenge," "Last Cake Standing," "Top Chef" and "Top Chef Just Desserts."

Gale is an accomplished cookbook author with seven titles to her credit, including her most recent Gale Gand's Brunch!, released in 2009. Earlier titles (...)

Gale Gand

Speech Topics

- ☐ Personal Growth
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