



**Chef David Kamen, PC<sup>III</sup>, C.E.C., C.H.E.**  
**Professor of Culinary Arts**  
**The Culinary Institute of America**

David Kamen is a professor in culinary arts at The Culinary Institute of America (CIA). A 1988 graduate of the CIA, Chef Kamen was chef/instructor at the New York Restaurant School before returning to his alma mater. He also served as culinary department chairman at the New York Food and Hotel Management School.

His professional kitchen experience includes positions at several New York City establishments, such as banquet chef for the catering company Robins Wolfe Eventures, executive chef at the Fitzpatrick Manhattan Hotel, sous chef at the Novotel Hotel, and day chef at Poccino's in the Empire Hotel. While a student at the CIA, he completed his externship field study as tournant and pastry cook at Manhattan's Plaza Hotel.

Chef Kamen is also chef/owner of Patience Desserts, a company that creates wedding and occasion cakes, caters events, and provides desserts to restaurants and gourmet shops. He is also owner and chief consultant of CDK Food Service, an organization that provides myriad solutions to all facets of the food service industry.

A Certified Professional Chef (PC<sup>III</sup>), Certified Executive Chef (C.E.C.), and Certified Hospitality Educator (C.H.E.), he holds a bachelor's degree from Empire State College in addition to his CIA degree.

Chef Kamen won silver medals at the 1997 International Geneva Society Salon of Culinary Arts and the 1996 Société Culinaire Philanthropique Salon of Culinary Arts in New York City. He won bronze medals at the 1997 Chefs' Championships, in New York, and at the 1998 Feesers Culinary Competition, in Harrisburg, Pennsylvania. He won gold medals in 1999 at the Chefs' Championships in New York, and in 2006 at the Westchester Chefs Association Culinary Salon.

Chef Kamen was co-contributor of recipes for *Keep the Beat<sup>TM</sup> Recipes: Deliciously Healthy Dinners*, launching November 2009.