



Biography of Chef Claudy Pierre

Growing up in a busy Haitian-American household in Brooklyn, cooking was an escape for Chef Claudy M. Pierre. He was always helpful to his grandmother and mother, assisting them in creating island-infused healthy meals for their family. By the age of 10, Chef Pierre was preparing dishes for his parents and 8 siblings with little to no supervision. Despite being a shy kid, he exhibited a knack for entertaining and for hospitality. He quickly moved on to assisting with larger family and church functions.

Upon high school graduation, Chef Pierre moved to Pittsburgh, PA to attend the Le Cordon Bleu School of Arts. His studies were focused on hospitality management, culinary arts, and gastronomy – the study of food and culture. Upon successful completion of his culinary program, he continued his education at the University of Pittsburgh. There, he was a student-athlete, majoring in Hospitality and playing on the Pitt Football Team.

Over the span of Chef Pierre's career, he has held various positions, from Hotel Manager to Executive Chef, within many well-known and respected hotels and restaurants including the Waldorf Astoria New York.

In 2013 Chef Pierre founded Eminent Hospitality Solutions Co. [Eminent]. Eminent, is a Pittsburgh based company and provides catering, private cooking demonstrations, cooking lessons, and consultation services. Chef Pierre created Eminent to provide classic hospitality with a modern twist. An Eminent dining experience is flavorful, polished and exciting.

Recently, Eminent has launched their Empowerment, Awareness, and Training (E.A.T.) Initiative, a health & wellness program focused on educating and connecting vulnerable populations to fresh & affordable food. The E.A.T. Initiative is currently involved in the UpPrize competition; a social innovation challenge to solve some of the most important issues of our day. Competitors are vying for a chance to win \$100,000.