

# Pete Clements

- 1980 to 1983, worked for free to learn the secrets of the trade in such notable kitchens: La Toque, Bistango, Spago, LE Hermitage
- 1980 to 1982, Apprenticeship in pastry with Francois Peugeot (Pastry chef of Orient Express Europe)
- 1981 to 1983 Apprenticeship at Mr. Stox Restaurant in Anaheim Ca. Pastry and Hot Line
- 1983 to 1984 worked as pastry Chef and Sous Chef at First Street Bar and Grill.
- 1984 to 1986 worked as Sous Chef at Parkway grill in Pasadena Ca.
- 1986 to 1987 worked for the Michelin 3 star rated Roux Brothers of London at Michaels Waterside Inn in Santa Barbara
- 1987 to 1988 worked as Chef of Louie's at the Upham in Santa Barbara
- 1988 to 1991 worked as Executive Sous Chef/ Pastry Chef for the San Ysidro Ranch in Montecito
- 1991 to 2000 worked as acting manager and Executive Chef of Nationally and Locally acclaimed Emilio's Restaurant in Santa Barbara
- 2000 to 2005 worked as Executive Chef of Cottage Health Systems
- Held board position on A.I.W.F (American Institute of Food and Wine)
- Cooking teacher for Jordanos and William Sonoma
- Various radio and T.V. spots
- Critic write ups in Gourmet, Bon Appetite, Food and Wine and various local papers and magazines
- Guest Celebrity Chefs dinners with Todd English, Lydia Bastianach, Mark Peel, Jacque Pepin, Julia Childs and many others to name a few.
- Fund raising for local schools, Music Academy of the West, Transition House, Family Services of Santa Barbara, Rape Crisis Center to name a few
- Currently private Chef for Actor Rob Lowe
  
- Have three great children:  
Tosh – 17 yrs, Sara – 16 yrs and Taylor 14 yrs  
Love to surf, ski, play tennis, swim, cycle and all around outdoors  
Enjoy teaching people to cook and enjoy good healthy food