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## Local chefs nominated for PA award

Intelligencer Journal  
 Lancaster New Era  
 Oct 30, 2013 06:00



Chef Robert Poulton

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By STAFF

Chef Robert Poulton and Pastry Chef Susan Notter from The Pennsylvania School of Culinary Arts, a division of YTI Career Institute-Lancaster have been nominated by the Pennsylvania Restaurant and Lodging Association for the Wilmer S. Lapp Keystone Award, honoring individuals who have achieved significant success within the culinary industry. Both chefs were nominated for their significant and noteworthy contributions to the industry and community at the chapter or state level.

Born in Scotland, Poulton started his culinary path at the age of 14, working in the English coastal hotels. After graduating from

Eastbourne Culinary Institute, Sussex, England, his professional tenure began at the Savoy Hotel, London, England. Working for Chef de Cuisine Sylvano Trompetto, Chef Poulton was promoted to Chef de Partie on various kitchen stations, according to a press release. Poulton has also owned and operated an English pub and eatery and several catering companies. Chef Poulton serves on the Culinary Advisory Board for York School of Technology and is active with several ongoing community events. He is a member of the American Culinary Federation and a professional member of the Chaine des Rotisseurs, holding the office of vice conseiller culinaire. His been with YTI Career Institute-Lancaster since 1999

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Following culinary school in England, Notter moved to Germany to develop her skills and gain more experience in the pastry field. , according to a release. Switzerland followed, where she was taught how to produce handcrafted chocolates. During this time she attended sugar classes and then joined forces with Ewald Notter as co-owner and instructor of the International School of Confectionery Arts.

In 1998, Notter became corporate pastry chef with Albert Uster Imports. She also qualified for the ACF Culinary Team 2000, representing the United States in Luxemburg, Chicago, Switzerland and at the Culinary Olympics in Germany.

In 2001 she relocated to Birmingham, Ala., to open the Baking and Pastry division of Culinard at Virginia College. Later she became the vice president and executive directive.

Notter is the director of the pastry arts program at the Pennsylvania School of Culinary Arts in Lancaster and also a partner and executive pastry chef of Susan Notter Pastries, LLC.

She was named Top Ten Pastry Chef in 1999 and 2000, was invited to be part of the Distinguished Visiting Chef Program at CIA and Johnson and Wales and has competed on the Food Network; winning Halloween wars in October of 2011.

Winners will be announced and honored at an awards gala on Sunday at the Hershey Lodge.

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