



**JACQUES PÉPIN
TO RECEIVE LIFETIME ACHIEVEMENT AWARDS
AT THE 46th ANNUAL
DAYTIME CREATIVE ARTS EMMY® AWARDS**

The first culinary personality ever so honored

NEW YORK, NY — March 13, 2019 – The National Academy of Television Arts & Sciences announced today that Chef Jacques Pépin will receive the Emmy® Award for Lifetime Achievement at the 46th Annual Daytime Creative Arts Emmy® Awards ceremonies on May 3, 2019 at the Pasadena Civic Auditorium in Pasadena, California. He is the first in the culinary programming genre to be so recognized for their career-long contributions to the television industry.

“The Daytime Emmy Awards recognize both the excellence and vibrant diversity of daytime television programming,” said NATAS President & CEO Adam Sharp. “Chef Jacques Pépin epitomizes both, uniquely shaping the culinary genre which has grown to become one of the mainstays of our medium.”

“Daytime television has been forever changed by the culinary efforts of Jacques Pépin,” said David Michaels, Senior Vice President and Executive Producer of the Daytime Emmy® Awards. “Pépin’s body of work helped inspire not just millions of cooks at home, but also the myriad staples of culinary television we now see.”

The Daytime Creative Arts Emmy Awards and The Daytime Emmy Awards recognize outstanding achievement in all fields of daytime television and are presented to individuals and programs broadcast from 2:00 a.m.-6:00 p.m. during the 2018 calendar year.

The 46th Annual Daytime Creative Arts Emmy Awards and The Daytime Emmy Awards is a presentation of The National Academy of Television Arts & Sciences.

Chef Jacques Pépin

Jacques Pépin, 84, is an internationally recognized French-born American chef, television personality, and author. Since the late 1980s, he has appeared on French and American television and written an array of cookbooks that have become best sellers. The success of his book “La Technique,” used to this day as a textbook for teaching the fundamentals of French cuisine, prompted him to launch a televised version resulting in a 1997 PBS Series “The Complete Pepin.” In 1999, Pépin co-starred in the PBS series “Julia and Jacques Cooking at Home” alongside Julia Child. They were awarded a Daytime Emmy Award for Outstanding Hosts in 2001.

His show “Jacques Pépin: Fast Food My Way” (based on his 2004 book of the same name) ran on PBS, and “Jacques Pépin: More Fast Food My Way” is still broadcast on PBS' Create. In “Essential Pepin” (2011),

Pépin brings modern touches to some of his favorite recipes from his career. All of his programs have been produced by KQED-TV in San Francisco.

Pépin was born in Bourg-en-Bresse, near Lyon in France. After World War II, his parents, Jeannette and Jean-Victor Pépin, owned the restaurant Le Pélican, where Pépin worked and became known for his love for food. He went on to work in Paris, training under Lucien Diat at the Plaza Athenee. From 1956 to 1958, during his military service, Pépin was the personal chef to three French heads of state, including Charles de Gaulle.

A documentary about his life, “Jacques Pépin: The Art of Craft,” aired as part of the PBS series American Masters, premiering May 26, 2017. The film, narrated by Stanley Tucci, was produced and directed by Peter L. Stein, who had produced several of Pépin's early television cooking series at KQED in the 1990s.

Pépin serves as dean of Special Programs at The International Culinary Center, founded as the French Culinary Institute, in New York City. He is an active contributor to the Gastronomy department at Boston University, where he teaches an online class on the cuisine and culture of France along with Professor Kyri Claflin of Boston University's history department. Pépin also writes a quarterly column for “Food & Wine” and offers an amateur class each semester based on varied culinary topics.

In addition to the Daytime Emmy Award won with Julia Child, Pépin has received three of the French government's honors: He is a Chevalier de L'Ordre des Arts et des Lettres (1997) and a Chevalier de L'Ordre du Mérite Agricole (1992). In October 2004, he received France's Légion d'honneur. He has also received 24 James Beard Foundation awards.

Pépin received his B.A. degree and his M.A. in French Literature from Columbia University's School of General Studies. Pépin serves as dean of Special Programs at The International Culinary Center, founded as the French Culinary Institute, in New York City. Pépin resides with his wife, Gloria, in Connecticut.

About The National Academy of Television Arts & Sciences

The National Academy of Television Arts & Sciences (NATAS) is a service organization dedicated to the advancement of the arts and sciences of television and the promotion of creative leadership for artistic, educational, and technical achievements within the television industry. It recognizes excellence in television with the coveted Emmy® Awards for News & Documentary, Sports, Daytime and Daytime Creative Arts programming, as well as achievements in television Technology & Engineering.

NATAS membership consists of more than 17,000 broadcast and media professionals represented in 19 regional chapters across the country. Beyond awards, NATAS has extensive educational programs including regional student television and its Student Award for Excellence and the National Student Production Awards for outstanding journalistic work by high school students, as well as scholarships, publications, and major activities for both industry professionals and the viewing public.

For more information, please visit the website at www.emmyonline.com

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For More Information: NATAS Press Contact:

Paul G. Pillitteri, SVP, Communications - ppillitteri@emmyonline.tv

B. Harlan Boll - h.boll@dcpublicity.com 626-296-3757

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