

ANDREA SHIREY

Executive Pastry Chef

craft | Los Angeles



Pastry Chef Andrea Shirey went to culinary school at the Art Institute of California, Santa Monica and graduated from the Baking and Pastry program. Her first position out of culinary school was as part of the opening team for the SLS Hotel in Beverly Hills, California. From there, Chef Andrea moved to The Huntley Hotel Santa Monica that included the hotel's premier dining destination, The Penthouse

Restaurant. At The Huntley Hotel Chef Andrea worked with Chef Seth Greenberg whom she considers to be her first culinary mentor. Under his training, Chef Andrea first developed her sense of aesthetics and palate. It was at The Huntley Hotel where she was promoted to her first chef position.

From The Huntley Hotel, Chef Andrea's career has included a variety of exciting experiences ranging from vegan baking to making pasta and bread, to her current position as Executive Pastry Chef at the restaurant Craft in Los Angeles, an acclaimed and fine dining venue. At Craft Chef Andrea met her second very influential mentor, Pastry Chef Shannon Swindle. She worked as Chef Swindle's sous for about 2 years before taking over the position of Executive Pastry Chef in December 2020.