Great Bay Community College

CULINARY ARTS & SUSTAINABLE FOODWAYS

BETSY CAMERON

Chef Instructor

Betsy Cameron is the pastry chef and baker at Black Trumpet Bistro in Portsmouth, New Hampshire.

Betsy has a Bachelors in Fine Art Photography.

From being a home baker to jumping head first into an industry I knew very little about, accepting a job as a baker over a decade ago without any experience, though incredibly scary, it immediately felt like home working in professional kitchens. The combination and juxtaposition of creativity, grit, beauty, hustle, and dedication was just second nature for me. Without any formal training I learned everything I know about baking and pastry from hands on work, on the job, in the kitchen. The gratitude I hold for the patient chefs, my mother, Martha Stewart and most importantly for myself (even through the biggest of mistakes) is truly beyond measure.

My passion for this industry goes beyond the kitchen and to the core of the culture that lives inside them. It is with my full heart that I want to help change this industry with my dream of someday creating a union for restaurant workers and the protection of their rights.
I am beyond excited to be part of this program and to teach skills of what some chefs are so scared of; dessert and bread. I want to help remove that fear and embrace the last course, because it is the sweetest after all.