

Tandra Watkins Bio



Raised in a military family, Tandra moved to Arkansas at an early age. She acquired her love for cooking and using fresh seasonal produce from her father. As the son of farmers, he shared his knowledge of growing and preparing food with Tandra as she grew up. With just these early cooking lessons she started her career as a prep cook in local restaurants, and then began catering for individuals and business events. In 1999 she moved to France and Portugal and traveled throughout Europe, experiencing many different cultures and styles of cooking. These travels led her to Le Cordon Bleu in Paris, where she began her formal training and received her Diplôme de Pâtisserie. During her time in Paris, she fell in love with classic French pastries and their cultural traditions. Upon returning to Arkansas with her husband James and son Andru, Tandra joined the Capital Hotel as Pastry Sous Chef just prior to its re-opening. Here she marries traditional French techniques with the traditional folkways of the South. Her croissants are to die for!