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DE LA PÂTISSERIE
TEAM USA

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Club Coupe du Monde Team USA Announces Executive Board

*Pioneering Pastry Excellence: New Executive Board to Shape the Future of
Club Coupe du Monde Team USA*

New York, NY – 08 August 2024 – Club Coupe du Monde Team USA is excited to announce the appointment of its new Executive Board, ushering in a new chapter for the team. Spearheaded by Chef Stéphane Chéramy, this board features a distinguished group of pastry professionals who bring fresh perspectives and the invaluable expertise of alumni who have played pivotal roles in the team’s rich history. Together, they are poised to elevate the art of pastry in the United States and solidify America’s presence on the global stage.

This announcement marks a significant milestone for Club Coupe du Monde Team USA. It signals a new era of creativity and collaboration as the team gears up for future competitions, including a highly anticipated return to the Coupe du Monde de la Pâtisserie in Lyon, France, in 2027. The board is committed to fostering innovation, sustainability, and education in the pastry arts, ensuring that American pastry remains at the forefront of the global culinary scene.

In addition to Chef Chéramy, who was instrumental in assembling this exceptional group of leaders and was previously announced as the new President of the organization, the Executive Board comprises:

- **Vice President:** Chef Nathaniel Reid, U.S. Pastry Chef of The Year and Chef-Owner of Nathaniel Reid Bakery
- **International Judge/Head Coach:** Chef Laurent Branlard, Two-time World Pastry Champion and Executive Pastry Chef at Hard Rock Hotels
- **Alumni & Public Affairs Co-President:** Chef Ewald Notter, World Pastry Champion
- **Alumni & Public Affairs Co-President:** Chef En-Ming Hsu, World Pastry Champion and Owner of SIP LLC
- **Pastry Council Director:** Chef Romain Cornu, Vice President of Global Pastry at Tao Group
- **Communications Director:** Charles Mirarchi
- **Treasurer:** Chef Bill Foltz, U.S. Pastry Chef of The Year
- **Sponsorship Director:** Chef Kévin D’Andréa, TV Celebrity and CEO & Culinary Director of FoliePop’s
- **Logistics Co-Director:** Chef Olivier Saintemarie, Culinary Director at Jerome Bocuse International
- **Logistics Co-Director:** Chef Rabii Saber, James Beard Finalist and Executive Pastry Chef at Four Seasons Orlando
- **Coach - Tasting:** Chef Salvatore Martone, Corporate Pastry Chef at Bastion Collection/Joël Robuchon
- **Coach - Sculptures:** Chef Victor Dagatan, Ice Sculptures World Champion and Pastry Chef at Grande Lakes Orlando
- **Coaches for Chocolates and Sugar:** To be announced at a later time

This year’s Executive Board is particularly notable for the return of several alumni whose legacy is intertwined with the team’s past successes. These returning members have previously contributed to numerous team achievements, including gold and bronze medals at the Coupe du Monde de la Pâtisserie. Their wealth of experience and success stories will be invaluable as the team moves forward.

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“This is more than just a team; it’s a community of passionate artisans dedicated to the pursuit of excellence,” said Chef Stéphane Chéramy, President of Club Coupe du Monde Team USA. “It is both an honor and a privilege to work alongside such an accomplished group of individuals. The return of our alumni, each bringing a wealth of experience and success, along with the new members of our board, positions us for an exciting and innovative journey ahead. Their dedication and passion for the pastry arts are unmatched, and I am grateful for their commitment to advancing our craft and inspiring the next generation of American pastry chefs.”

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About Club Coupe du Monde Team USA

Club Coupe du Monde Team USA is a leading 501(c)(3) nonprofit organization devoted to inspiring excellence, creativity, innovation, pride, competitiveness, fraternity and emotion in pastry professionals.

Club Coupe du Monde Team USA is also dedicated to promoting transmission, exploration, vision and advancement of both the artistic and scientific realms of the Pastry Arts. The Club seeks, recognizes and support America’s best pastry chefs to represent the United States in the prestigious Coupe du Monde de la Pâtisserie in Lyon, France. With 50 participating countries, this biannual event is the most prestigious pastry competition in the World. For more information: www.pastryteamusa.com.

Pastry Team USA 2023 was sponsored by Valrhona (Founding Sponsor), CapFruit, Nielsen-Massey, AUI Fine Foods, Midwest Imports, Paris Gourmet, St. Michel, Irinox, Chef Rubber, de Buyer, The Ekus Group, Robot Coupe, Clement Designs, Tomric, and Steelite USA.

(Sirha) Pastry World Cup (Coupe du Monde de la Pâtisserie): pastry revolution

Pastry is emerging in the contemporary world. The desserts are now combining their sensitivity to technicality, to the new architectural and sensory expressions. Nothing stops the sweet creators of the 21st century. And since the world is moving on, the Pastry World Cup is changing dimension, with a completely rethought universal identity. Product sourcing, natural tastes, precise gestures, team spirit are combined for an intense and visionary baking experience.

Pastry World Cup is organized by the global brand Sirha Food, part of the GL events group. For more information: www.cmpatisserie.com/en

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