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**COUPE DU MONDE**  
**DE LA PÂTISSERIE**  
TEAM USA

**FOR IMMEDIATE RELEASE**

**Club Coupe du Monde Team USA Announces 2025 National Selection to Determine Pastry Team for Prestigious 2027 Coupe du Monde de la Pâtisserie**

*Washburne Culinary & Hospitality Institute and the Chicago Baking & Pastry Forum to Host National Selection Event, Showcasing Top Pastry Chefs*

New York, NY — Tuesday, 11 February 2025 — Club Coupe du Monde Team USA proudly announces the 2025 National Selection event, which will determine the pastry chefs representing the United States at the prestigious 2027 Coupe du Monde de la Pâtisserie in Lyon, France. The competition will take place on Saturday, 6 September 2025, at Washburne Culinary & Hospitality Institute, City Colleges of Chicago, during the inaugural Chicago Baking & Pastry Forum.

**Competition Overview**

During the National Selection, candidates will have eight (8) hours to complete two (2) tasting presentations, a showpiece, and a buffet display showcasing their work. This rigorous competition will determine which pastry chefs will represent the United States on Pastry Team USA 2027. The team will consist of a chocolate candidate, a sugar candidate, and a tasting candidate, with an additional candidate serving as the team alternate.

The chocolate and sugar candidate will then compete at the Americas Continental Selection in New Orleans in summer 2026 (exact date to be confirmed later), a qualifying round where they must secure their place to represent the United States. Once qualified, the full team will move on to Lyon, France, for the 2027 Coupe du Monde de la Pâtisserie, where they will compete on the world stage.

**Qualifications & Intent to Compete**

While the full application details, rules, and regulations will be provided at a later date, interested pastry chefs are encouraged to notify Pastry Team USA of their intent to compete by Tuesday, 1 April 2025. Candidates must meet the following criteria:

- Candidates must be a working chef with a minimum of five (5) years of professional experience. They must be employed or self-employed by a pastry shop, hotel, bakery, restaurant, or school.
- One of the candidates will be appointed Team Captain. To be eligible for this position, the candidate must be a U.S. citizen. A passport will be required for proof of citizenship – OR they must have lived continuously in the United States for five (5) years.

Selection for the 2027 Club Coupe du Monde Team USA is based on a comprehensive evaluation of each candidate's performance during the United States National Selection. Your skills will be assessed on multiple factors, including the quality and execution of your work, the taste and presentation of both your ice cream dessert and restaurant-plated dessert, and your interview with the executive board. Every aspect of your performance matters, as the selection process is designed to identify the most talented and well-rounded pastry chefs to represent the United States on the world stage.

Please email your name, resume and specialty (chocolate, sugar or tasting) to Chef John Kraus, [john@patisserie46.com](mailto:john@patisserie46.com). Finalists selected to compete will be notified on Monday, 14 April 2025. All inquiries should be directed exclusively to Pastry Team USA. We ask that you refrain from contacting other individuals or partner organizations.

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### **Official National Selection Partner: Washburne Culinary & Hospitality Institute**

Club Coupe du Monde Team USA is proud to welcome Washburne Culinary & Hospitality Institute as their Official National Selection Partner. This esteemed partnership underscores a shared commitment to fostering excellence, creativity and innovation in the pastry arts.

“The partnership with Washburne Culinary & Hospitality Institute is an honor as we embark on our journey to the Coupe du Monde de la Pâtisserie,” said Stéphane Chéramy, President of Club Coupe du Monde Team USA. “Washburne and the Chicago Baking & Pastry Forum’s dedication to culinary excellence and innovation aligns seamlessly with our mission to showcase the best of American pastry on the world stage.”

“Washburne Culinary & Hospitality Institute is thrilled to partner with Club Coupe du Monde Team USA as they prepare for the 2027 Coupe du Monde de la Pâtisserie,” said Colin Campbell, Director of Food & Beverage at Washburne Culinary & Hospitality. “This collaboration underscores our commitment to excellence in culinary education and innovation, and we’re proud to support the incredible talent that represents the pinnacle of American pastry artistry.”

### **Chicago Baking & Pastry Forum: A Celebration of Pastry Arts**

The National Selection will take place during the first-ever Chicago Baking & Pastry Forum, presented by Pastry Arts Magazine. This dynamic event will bring together culinary students, industry leaders, and suppliers for a three-day celebration of pastry education, collaboration, and innovation.

“We are proud to be hosting the 2025 Pastry Team USA National Selection at the Chicago Baking & Pastry Forum! This partnership is significant because our mission is to bridge the gap between aspiring culinary students, seasoned professionals, and the general public by showcasing the very best of the culinary world,” said Tina Korting and Franco Pacini, founders of the Chicago Baking & Pastry Forum. “We aim to inspire creativity, foster education and celebrate the artistry and innovation that define the pastry and baking professions.”

The forum will feature hands-on courses, demonstrations, and networking opportunities designed to unite chefs, students, and industry leaders in pushing the boundaries of pastry artistry. Washburne’s involvement further strengthens its role in shaping the future of American pastry. Click [here](#) for tickets.

A remarkable group of partners has come together to support Pastry Team USA on their journey to the 2027 Coupe du Monde de la Pâtisserie in Lyon. Valrhona is serving as both the Main Partner Founder and Platinum Partner, with Truffly Made and Gourmet Foods International also at the Platinum level. Midwest Global Imports, serves as the team’s Official Practice Kitchen, while Paul Strabbing is the Official Team Photographer, both are Gold Partners. Dobra is supporting the team as a Silver Partner. Paris Gourmet continues as a Bronze Partner, along with The Pastry Depot. St Michel and Koerner Company are Allied Partners. More partners will be announced in the coming months. **To support Pastry Team USA contact: [pastryteamusa@gmail.com](mailto:pastryteamusa@gmail.com).**

### **About Club Coupe du Monde Team USA**

Club Coupe du Monde Team USA is committed to inspiring excellence, creativity, and innovation in the pastry arts. The organization selects and supports the best American pastry chefs to represent the U.S. at the Coupe du Monde de la Pâtisserie in Lyon, France. This prestigious biennial competition features 50 countries and is recognized as the premier global pastry competition. For more information: [www.pastryteamusa.com](http://www.pastryteamusa.com) / Social media @pastryteamusa.

### **About Washburne Culinary & Hospitality Institute**

Located in the heart of Chicago, Washburne Culinary & Hospitality Institute is part of the City Colleges of Chicago and is renowned for its exceptional culinary and hospitality programs. Founded in 1936, it is one of the nation’s oldest and most distinguished culinary schools. With modern facilities and a focus on hands-on education, Washburne has played a pivotal role in shaping the next generation of pastry talent and has been a driving force in the development of Chicago’s vibrant culinary scene. For more information: [www.ccc.edu/washburne](http://www.ccc.edu/washburne).

Club Coupe du Monde Team USA Announces 2025 National Selection/Add 2

**About the Coupe du Monde de la Pâtisserie (Pastry World Cup)**

The Coupe du Monde de la Pâtisserie represents the pinnacle of pastry excellence, bringing together the world's most talented pastry chefs for a visionary competition that blends precision, artistry, and innovation. The competition is organized by Sirha Food®, part of the GL Events group. For more information: [www.cmpatisserie.com/en](http://www.cmpatisserie.com/en).

**Media Contacts:**

Club Coupe du Monde Team USA  
Chuck Mirarchi | Communications Director  
Email: [pastryteamusa@gmail.com](mailto:pastryteamusa@gmail.com)  
Phone: +1 (917) 749-4096

Washburne Culinary & Hospitality Institute  
Colin Campbell | Director of Food & Beverage  
Email: [ccampbell116@ccc.edu](mailto:ccampbell116@ccc.edu)  
Phone: +1 (773) 487-6939

Chicago Baking & Pastry Forum  
Franco Pacini  
Email: [franco@ftloc.org](mailto:franco@ftloc.org)  
Phone: +1 (773) 973-1927