

FOR IMMEDIATE RELEASE

Club Coupe du Monde Team USA Expands Executive Board

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

New York, NY – 2 April 2025 – Club Coupe du Monde Team USA announces updates to its executive board, welcoming distinguished pastry professionals whose expertise and leadership will strengthen the team. Led by Chef Stéphane Chéramy, the expanded board includes returning alumni and new members, bringing fresh perspectives and experience to the organization. Together, they aim to elevate the art of pastry in the United States and enhance America's presence on the global stage.

This announcement marks a milestone for Club Coupe du Monde Team USA as it enters a new era of creativity and collaboration. The team is preparing for future competitions, including its 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.

The newly added Executive Board members include:

- **Coach - pastry arts:** Chef Stéphane Tréand, M.O.F., recipient of multiple awards including Top Ten Pastry Chef in the US and World Pastry Champion
- **Training operations director:** Chef Donald Wressell, seven-time Pastry Team USA member: (competitor in 1993, bronze in 1995 & 2005 - team captain & bronze in 1999 and 2015 - coach, Gold in 2001 - team manager; Chairman in 2003)
- **Coach - chocolate:** Chef Josh Johnson, top 10 pastry chefs in America, WPTC Pastry Team USA 2012 - silver medal, CDMP Pastry Team USA 2015 - bronze medal
- **Partnership director:** Chef Joseph DiPaolo, top 10 pastry chefs in America, pastry instructor at Passaic County Technical Institute

In addition to these new members, the Executive Board features:

- **President | International Jury:** Chef Stéphane Chéramy, executive pastry chef - The Ritz-Carlton and JW Marriott Orlando Grand Lakes
- **Vice president:** Chef En-Ming Hsu, Pastry Team USA 2001 team captain, recipient of multiple awards including World Pastry Champion, owner of SIP LLC
- **Pastry council director:** Chef Romain Cornu, vice president of Global Pastry at Tao Hospitality Group
- **Strategic marketing & communications director:** Charles Mirarchi
- **Treasurer:** Chef Bill Foltz, U.S. pastry chef of the year, top 10 best pastry chefs in America, Pastry Team USA 2017 team captain
- **Secretary:** Chef John Kraus, 10 best pastry chefs and top 10 chocolatiers in America, Pastry Team USA 2015 team captain - bronze medal, owner of Pâtisserie 46 & Rose Street Pâtisserie
- **Logistics co-director:** Chef Olivier Saintemarie, 10 best pastry chefs in America, Pastry Team USA 2019, culinary director at Jerome Bocuse International
- **Logistics co-director:** Chef Rabii Saber, James Beard Finalist, Pastry Team USA 2017 and executive pastry chef at Four Seasons Orlando

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Club Coupe du Monde Team USA Announces Executive Board/Add 1

- **Coach - sugar:** Chef Ewald Notter, Pastry Team USA 2001 - gold, World Pastry Champion, Recipient of over 15 international gold medals, co-owner of DOTE
- **Coach - sculptures:** Chef Victor Dagatan, Pastry Team USA 2017 & 2019, Ice Sculpture World Champion and pastry chef at Grande Lakes Orlando
- **Coach - tasting:** Chef Salvatore Martone, Top 10 pastry chefs in America, Gold Medal Star Chef, James Beard finalist and corporate pastry chef at Bastion Collection/Joël Robuchon

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 contributed to numerous achievements, including gold and bronze medals at the Coupe du Monde de la Pâtisserie. Their experience will be invaluable as the team moves forward.

"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. With the return of our alumni and the addition of new board members, we are poised for an innovative and exciting 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."

A strong group of partners is supporting Team USA on its journey to the 2027 Coupe du Monde de la Pâtisserie in Lyon. Valrhona leads as both the main partner founder and a platinum partner, with Truffly Made and Gourmet Foods International also joining at the platinum level. Midwest Global Imports is providing the official practice kitchens, while Paul Strabbing serves as the official team photographer, both as gold sponsors. Dobra joins as a silver partner. Paris Gourmet and The Pastry Depot are bronze partners, and Koerner Company and St. Michel are allied partners. Additional partners will be announced in the future. This united support highlights the strength and commitment behind Team USA's mission to excel on the global stage.

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For Sponsorship Opportunities

To learn more or become a partner, email Chef Joseph DiPaolo at globalbakingsolutions@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 biannual competition features 50 countries and is recognized as the premier global pastry competition. For more information, www.pastryteamusa.com and follow on social media @pastryteamusa.

(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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