

**SIRH/+**  
**COUPE DU MONDE**  
**DE LA PÂTISSERIE**  
TEAM USA

**FOR IMMEDIATE RELEASE**

**CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA ASSEMBLES  
WORLD-CLASS JURY FOR 2025 U.S. NATIONAL SELECTION IN CHICAGO**

*Jury to select chefs who will represent the U.S. at the Americas Continental Selection in 2026  
and the Coupe du Monde de la Pâtisserie in 2027*

**NEW YORK, NY- 22 APRIL 2025**— Club Coupe du Monde de la Pâtisserie Team USA is proud to announce the distinguished jury for its 2025 National Selection, which will take place on 6 September 2025 during the Chicago Baking & Pastry Forum at the Washburne Culinary and Hospitality Institute. This elite panel of chefs, comprising internationally recognized leaders in pastry and chocolate arts, will evaluate candidates on their technique, creativity and ability to represent the United States on the global stage.

Chef Christophe Morel has been named Honorary President of the Jury for the 2025 National Selection. In this role, he will serve as the jury's spokesperson and taste each candidate's final presentations, though he will not participate in the scoring. Joining him on the jury are four distinguished chefs: Stéphane Tréand, M.O.F., Donald Wressell, Johanna Le Pape, and Eric Perez.

- **Chef Christophe Morel** — Born into a family of pastry chefs in France, Chef Morel's path into the world of confectionery was set early. His mastery of chocolate has earned him global acclaim: he won the Canadian National Chocolate Awards in 2003, took first prize in chocolate at the 2005 Coupe du Monde de la Pâtisserie, and placed fourth at the 2005 World Chocolate Masters. He is currently the Ambassador for the Americas for the Coupe du Monde de la Pâtisserie. Beyond competition, he is renowned for mentoring the next generation of chocolatiers, conducting masterclasses around the world, and pushing the boundaries of chocolate artistry.
- **Chef Stéphane Tréand, M.O.F.** – One of France's most revered pastry chefs and a Meilleur Ouvrier de France (M.O.F.), Chef Tréand has dedicated his career to refining and sharing the art of pastry. As coach of the 2011 Pastry Team USA, he helped guide the team to success on the international stage. He is the founder of The Pastry School in California, where he trains professionals from around the world in advanced pastry techniques and artistry. His work emphasizes elegance, precision, and the pursuit of perfection. He currently serves at the Pastry Arts Coach for Pastry Team USA.
- **Chef Donald Wressell** – Chef Donald Wressell, a seven-time Pastry Team USA member and current Training Operations Director, began his culinary journey at the Westin Seattle and Watergate Pastry. He became the executive pastry chef at Four Seasons Beverly Hills for nearly two decades. In 2006, he joined Guittard Chocolate Company as Executive Pastry Chef. Recognized as one of Chocolatier Pastry Art & Design magazine's Top Ten Pastry Chefs and Southern California's Restaurant Writers' Pastry Chef of the Year, Chef Wressell has also won a gold medal at the 2011 National Pastry Team Championship. He represented the US in the Coupe du Monde de la Pâtisserie, leading the team to its first-ever bronze in 1995, another bronze in 2005, and gold in 2001 —as coordinator of Team USA. This is the team's only gold to date.

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## Jury Announced for Pastry Team USA's 2025 National Selection/Add 1

- **Chef Johanna Le Pape** – Chef Johanna Le Pape, 2014 World Champion of the Mondial des Arts Sucrés, is redefining pastry with a focus on indulgence, health, and sustainability. After training in top kitchens like Le Meurice and Le Lutetia, she founded JLP Consulting in 2015 to help culinary brands integrate wellness, sustainability, and high-quality ingredients into their creations. A champion of zero-waste pastry, Johanna combines her background in sports science with culinary expertise to promote a holistic approach to dessert. She is also an active member of the Coupe du Monde de la Pâtisserie's International Organizing Committee, advocating for a more sustainable and health-conscious pastry future.
- **Chef Eric Perez** – Chef Eric Perez, a seasoned pastry chef with over four decades of experience, has gained recognition at luxury hotels like The Ritz-Carlton and through international competitions. In 1997, he was the alternate for the U.S. Pastry Team that won a silver medal at the Coupe du Monde de la Pâtisserie, and in 1999, he returned as a full team member, contributing to the team's bronze medal win. Perez co-founded La Maison Patisserie and Visage Patisserie in Shanghai, as well as the Macaron Pastry Training Center in Bangkok. Now focusing on baking science, he leads R&D at Vosges Haut Chocolat and continues to mentor and innovate in the pastry world.

“These jury members represent the pinnacle of the pastry profession,” said Chef Stéphane Chéramy, President of Club Coupe du Monde de la Pâtisserie Team USA. “Their technical mastery, commitment to innovation, and global perspective will be invaluable in selecting the next generation of American pastry talent.”

The chefs selected will go on to represent the United States at the Americas Continental Selection in 2026, the final step before the prestigious Coupe du Monde de la Pâtisserie in Lyon, France in 2027.

A strong group of partners is supporting Team USA on their journey. Valrhona is the main partner founder and a platinum partner. Also platinum is Truffly Made and Gourmet Foods International. Midwest Global Imports and Paul Strabbing serve gold partners. Dobra and Nielsen-Massey Vanillas join as a silver partners. Paris Gourmet and The Pastry Depot are bronze partners, with Koerner Company and St. Michel as allied partners.

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To learn more or become a partner, email Chef Joseph DiPaolo at [globalbakingsolutions@gmail.com](mailto:globalbakingsolutions@gmail.com).

### **About Club Coupe du Monde de la Pâtisserie Team USA**

Club Coupe du Monde de la Pâtisserie 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, visit [www.pastryteamusa.com](http://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](http://www.cmpatisserie.com/en)

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