

**DANIEL JOSEPH CORPUZ**  
CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA  
NATIONAL SELECTION 2025 - CHOCOLATE CANDIDATE

**BIOGRAPHY**

Chef Daniel Corpuz is a Filipino American pastry chef, chocolatier, and entrepreneur who has risen to national prominence through his innovative work in chocolate and his commitment to cultural representation in the culinary arts. Best known for his appearance as a contestant on Netflix's *School of Chocolate*, Chef Corpuz has since become a sought-after creator, educator, and advocate, bringing the flavors of his heritage into the spotlight through his growing brand, Daniel Corpuz Chocolatier.

Based in New York City, Chef Corpuz launched his namesake chocolate shop in May 2020, operating out of Canal Street Market. His creations are known for blending modern technique with traditional Filipino ingredients, such as ube, calamansi, pandan and barako coffee. His work is a reflection of his identity and a platform for Filipino American storytelling through chocolate.

He is a graduate of The Culinary Institute of America, where he earned both an associate degree in Baking and Pastry Arts and a BBA in Food Business Management. During his time at CIA, he worked as a pastry assistant at The Bocuse Restaurant and served as a tour guide for the school's hospitality office. He further refined his skills through continuing education with internationally recognized chefs, including Amaury Guichon, Eunji Lee, Eun Su Ko, and Florent Cheveau.

Chef Corpuz's professional experience includes roles at some of New York's most acclaimed restaurants, including The Modern at MoMA, The Clocktower, Manhatta, and One White Street. He later worked as a pastry sous chef at One White Street, contributing to menu development and leading dinner service during the restaurant's opening phase.

His career took a pivotal turn during the COVID-19 pandemic, when he began showcasing his chocolate creations on Instagram—work that ultimately led to his selection for *School of Chocolate* in 2020. As a competitor, he impressed viewers with his artistry and was named second runner-up in the season finale.

Beyond his shop, Chef Corpuz is dedicated to education and mentorship. He has served as a guest instructor at Valrhona L'École Brooklyn and Auro Chocolate in Manila, where he has taught bonbon production and chocolate techniques. He has also judged and instructed sugar art techniques at the National Capital Area Cake Show and continues to offer classes and demonstrations across the country.

Chef Corpuz was a certified Sugar Art Judge and Sugar Art Teacher through the International Cake Exploration Société, and a member of the International Federation of Pastry, Ice Cream, and Chocolate. His accolades include induction into The Sweet Life Hall of Fame and multiple scholarships and academic awards from The Culinary Institute of America.

Asked about his approach to building a culinary career, Chef Corpuz once said in an interview, "You need to be pragmatic, passionate, and psychotic"—a reflection of the hustle, heart, and sheer grit it takes to run a successful brand, teach, and create all at once.

As he continues to grow his business and influence, Chef Daniel Corpuz remains committed to honoring his roots while pushing the boundaries of chocolate craftsmanship.