

MARK FREISCHMIDT
CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA
NATIONAL SELECTION 2025 - CHOCOLATE CANDIDATE

BIOGRAPHY

Mark Freischmidt's pastry career has taken him across the country and around the world. He is currently the pastry chef for Caesars Entertainment citywide in Las Vegas, where he oversees banquet pastry production for nine properties, including Caesars Palace, Forum Convention Center, Paris Planet Hollywood and Harrah's. His role includes managing two central kitchens, supervising a team of nearly 30 and coordinating logistics for custom desserts, showpieces, buffets and viennoiserie delivered throughout the Strip. Prior to this, Freischmidt led the pre-opening and opening of Dominique Ansel Las Vegas at Caesars Palace as executive pastry chef. He worked closely with chef Dominique Ansel on menu development and holiday specials, managing both opening and existing teams to ensure a smooth and high-quality launch for this globally recognized brand.

Before arriving in Las Vegas, Freischmidt served as corporate executive pastry chef for Common Bond in Houston, where he developed and managed pastry production for three distinct concepts: a brasserie, multiple bistros, and several grab-and-go locations. He led a large team across commissary and retail sites, maintained financial oversight, and created seasonal and holiday menus.

In Hawaii, where he served more than a decade as executive pastry chef for Halekulani and Halepuna Waikiki. He oversaw operations for two hotels totaling more than 700 rooms and multiple acclaimed outlets, including La Mer, Hawaii's only Five Star, Five Diamond restaurant. He managed a team of 24 and was involved in numerous high-profile events such as the Hawaii Food and Wine Festival and international collaborations with the Imperial Hotel Tokyo. During this time, his work received national recognition, including a USA Today nod for one of the country's best new restaurants and being named best pastry chef in Hawaii in 2014.

From 2007 to 2010, Freischmidt was assistant pastry chef at the Ritz-Carlton Beach Resort in Naples, Florida. He supervised a large pastry team servicing 10 outlets and two resort properties, focusing on banquet functions, showpieces and wedding cakes with an emphasis on quality and service.

Earlier in his career, he served as executive pastry chef at luxury properties including the Four Seasons in Costa Rica, the JW Marriott Camelback Inn in Phoenix, and Harrah's Casino in St. Louis. He also held roles at Starlight Roof at the Chase Park Plaza and Good Land Bakery, where he led a small team producing artisan breads, pastries, wedding cakes, and plated desserts for catering and wholesale clients.

Freischmidt's formal pastry training began in 1995 at the Culinary Institute of America in Hyde Park, New York, where he completed a 30-week program in baking and pastry arts.

Throughout his career, Freischmidt has built a reputation for balancing creativity and precision, excelling in both artistic showpieces and high-volume service. His diverse experiences — from boutique operations to major hospitality groups — reflect a deep commitment to craft, team development and operational excellence.

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