

**TONI ROBERTS**  
CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA  
NATIONAL SELECTION 2025 - CHOCOLATE CANDIDATE  
BIOGRAPHY

Chef Toni Roberts is a distinguished pastry chef whose career spans over two decades, marked by leadership in some of the nation's most esteemed culinary establishments. Since 2021, she has served as the Executive Pastry Chef at The Ritz-Carlton Chicago, overseeing all aspects of pastry production for the hotel. Her role encompasses creating fine dining desserts at Torali Restaurant, crafting breakfast pastries and confections for The Café, and designing bespoke offerings for Ritz-Carlton Residences. Additionally, she is responsible for developing signature amenities for the hotel's 434 rooms, custom wedding cakes, and desserts for social and corporate events across more than 25,000 square feet of event space. Her work also includes curating seasonal high tea menus and participating in high-profile philanthropic events such as Taste of the Nation and Chefs Cook for Ukraine.

Prior to her tenure at The Ritz-Carlton Chicago, Chef Roberts was the Executive Pastry Chef at theWit Hotel in Chicago from 2011 to 2020. In this role, she led pastry development for multiple outlets, including State and Lake Chicago Tavern and ROOF on theWit. She also launched and managed a successful online pastry platform, *abitofTheWit.com*, which drove seasonal sales and pre-orders for items such as pies, cakes, and holiday treats. Her tenure was marked by frequent television appearances and collaborations with national brands and events, including Dawn Foods, Kohler Spa, and the James Beard Foundation.

Chef Roberts' earlier career includes serving as the opening pastry chef at C-House under Chef Marcus Samuelsson, where she created innovative menus for the restaurant, rooftop lounge, and in-room dining. She also participated in distinguished events, including a State Dinner at the White House. Additionally, she served as pastry sous chef at Custom House and held roles at top restaurants in Boston and San Francisco, including Farallon and Grill 23.

A graduate of The Culinary Institute of America in Hyde Park, N.Y., Chef Roberts holds an associate degree in baking and pastry arts. She has completed advanced training at L'Ecole Valrhona in chocolate panning and sculpture and maintains current certifications in food safety and allergen awareness. Proficient in systems such as Birchstreet, Avero, UKG, and Craftable, she is known for combining creative vision with operational excellence.

Beyond her technical expertise, Chef Roberts is passionate about mentoring the next generation of pastry chefs. She is committed to fostering a collaborative and inclusive kitchen environment where creativity and skill can flourish. Her dedication to the craft and her leadership in the culinary community continue to inspire those who work alongside her.

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