

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

## **CHEF FRANÇOIS BEHUET** **CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA 2027** **CHOCOLATE CANDIDATE**

### **BIOGRAPHY**

Chef François Behuet is a French-born, U.S.-based pastry chef and chocolatier with more than 20 years of experience crafting elegant desserts and confections at some of the world's finest hotels and restaurants. He currently serves as Executive Pastry Chef at The Ritz-Carlton and JW Marriott L.A. LIVE in Los Angeles, where he oversees pastry operations across multiple dining venues and extensive banquet spaces.

Chef Behuet's journey in pastry arts began in Caen, France, where he earned a series of professional diplomas in chocolate making, confectionery, and pastry. His education was later evaluated as the equivalent of a U.S. bachelor's degree in culinary management. At 14, he decided to pursue pastry as a career, driven by a desire to create and advance the art of traditional pastries with an artistic touch.

Before joining The Ritz-Carlton, Chef Behuet held executive pastry roles at the Pendry West Hollywood with Wolfgang Puck and at Bottega Louie, where he managed a team of 45 and oversaw the daily production of thousands of pastries. He also served as Executive Pastry Chef at Petrossian in New York and Executive Chef Chocolatier at François Payard Bakery, contributing to kitchen operations and seasonal product development.

His refined chocolate skills earned him a finalist spot at the 28th U.S. Pastry Competition in 2017. He participated in the 2019 Coupe du Monde de la Pâtisserie Team USA tryouts and later served as the team's chocolatier for the 2023 competition.

In 2022, as part of the U.S. Pastry Team, he contributed to winning the silver medal at the Americas Continental Selection in Santiago, Chile.

A passionate teacher and entrepreneur, Chef Behuet has conducted pastry and chocolate-making demonstrations for various audiences, collaborating with industry leaders and participating in events like the Omnivore Food Festival and Salon du Chocolat in Paris. He also teaches bi-monthly Chocolate Master Classes, sharing his expertise and inspiring the next generation of pastry chefs.

-more-

Fluent in both French and English, with a working knowledge of Spanish, Chef Behuet combines deep European culinary roots with American innovation—continually pushing boundaries in flavor, design, and technique.

# # #

For more information or to arrange an interview:

Chuck Mirarchi

Club Coupe du Monde de la Pâtisserie Team USA

Strategic Marketing & Director of Communications

email: [cpm2comm@gmail.com](mailto:cpm2comm@gmail.com) / phone: +1 (917) 749-4096