



FOR IMMEDIATE RELEASE

Club Coupe du Monde de la Pâtisserie Team USA Announces 2027 Pastry Team

Pastry Team USA 2027 named following an intense National Selection competition in Chicago

Chicago, IL. — Sept. 6, 2025 — After an eight-hour competition at the Washburne Culinary & Hospitality Institute, held during the Chicago Baking & Pastry Forum, Club Coupe du Monde de la Pâtisserie Team USA announced the chefs selected for Pastry Team USA 2027.

The team members are:

- **Chef François BEHUET - CHOCOLATE CANDIDATE** - executive pastry chef at The Ritz-Carlton and JW Marriott L.A. Live in Los Angeles. Chef François Behuet is a French-born, U.S.-based pastry chef and chocolatier with over 20 years of experience, currently serving as Executive Pastry Chef at The Ritz-Carlton and JW Marriott L.A. LIVE in Los Angeles. His career includes leading pastry programs at the Pendry West Hollywood with Wolfgang Puck, Bottega Louie, Petrossian in New York, and François Payard Bakery. A decorated competitor, he was a finalist at the 2017 U.S. Pastry Competition, served as Team USA's chocolatier at the 2023 Coupe du Monde de la Pâtisserie, and assisted the team to secure a silver medal at the 2022 Americas Continental Selection in Chile. Passionate about teaching, he regularly conducts pastry and chocolate-making classes and demonstrations, blending his European training with American creativity to inspire the next generation of chefs.
- **Chef Nicholas FORTE - ICE CANDIDATE**, corporate pastry chef for Tao Group Hospitality, West Coast, in Las Vegas. Chef Nicholas Forte discovered his passion for pastry while studying kinesiology, eventually training at the French Pastry School in Chicago under world-renowned chefs before beginning his career at Joël Robuchon's three-Michelin-starred restaurant in Las Vegas. His experience spans luxury kitchens such as Encore Boston Harbor, Brezza, Bar Zazu, and Jean-Marie Auboine Chocolatier, where he refined his expertise in plated desserts, confections, and menu development. Since 2021, he has served as corporate pastry chef for Tao Group Hospitality on the West Coast, overseeing pastry programs across a dozen properties while mentoring young chefs. Known for blending nostalgia with refined technique, Forte's work balances flavor, creativity, and leadership, shaping him as a rising force in American pastry.

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Pastry Team USA Announces 2027 Team/Add 1

- **Chef Jordan SNIDER - SUGAR CANDIDATE**, executive pastry chef at The Sanctuary at Kiawah Island Golf Resort in Kiawah Island, S.C. Chef Jordan Snider is the executive pastry chef at The Sanctuary at Kiawah Island Golf Resort in South Carolina, where he oversees multiple outlets and leads a quarterly intern program to mentor future pastry chefs. Previously, he was the executive pastry chef at the Fairmont Grand Del Mar in San Diego and held pastry leadership roles at Mandalay Bay, Paris/Bally's/Planet Hollywood, and the Mandarin Oriental in Las Vegas, as well as the Carolina Yacht Club in Charleston. He has also shared his expertise through teaching and demonstrations at institutions like L'Ecole Valrhona and various industry events. Snider's journey with Team USA includes serving as alternate in 2019, earning a silver medal at the 2022 Americas Cup in Chile, and competing as the Sugar Candidate at the 2023 Coupe du Monde de la Pâtisserie in Lyon, France.
- **Chef Sarah HELZER - ALTERNATE CANDIDATE** - executive pastry chef at Primrose Steamboat and Nomadic Table in Steamboat Springs, CO. Chef Sarah Helzer is a classically trained pastry chef and consultant based in Steamboat Springs, Colorado, where she designs custom pastry menus, develops kitchen programs, and trains staff with a focus on seasonal ingredients and dietary accommodations. She currently leads pastry programs at The Nomadic Table and Primrose, and previously helmed the pastry team at Sauvage, creating tasting menus, plated desserts, and a bread program. Her foundation was built during a three-year apprenticeship at The Greenbrier Resort under Chef Jean-François Suteau, later advancing to assistant executive pastry chef while managing large teams and high-volume production. With experience at The Cosmopolitan of Las Vegas and Walt Disney World Swan and Dolphin Hotel, Helzer is recognized for her precision, leadership, and artistry in crafting refined, impactful desserts.

"Announcing Pastry Team USA 2027 is an incredibly proud and emotional moment for all of us," said Chef Stéphane Chéramy, president of Club Coupe du Monde de la Pâtisserie Team USA. "Each of these chefs has shown extraordinary talent, heart and determination throughout this competition. We are deeply grateful to them for stepping forward to carry the flag for our country, and we cannot wait to see them shine at the Americas Selection in New Orleans and, ultimately, in Lyon. This team embodies the passion and spirit of American pastry."

Next summer, they will compete at the Coupe du Monde de la Pâtisserie's Americas Selection in New Orleans. The top three countries will advance to the Coupe du Monde de la Pâtisserie (Pastry World Cup) in Lyon, France, on Jan. 22-23, 2027.

In keeping with its commitment to sustainability, Pastry Team USA 2027 winners were presented with handcrafted trophies created by Executive Board members and former team competitors Chef Donald Wressell and Chef Josh Johnson. The awards feature bases made of reclaimed mahogany and trophies carved from Illinois spalted white oak, using wood gathered from old trees during the COVID-19 pandemic and repurposed for this occasion. To further reduce waste, a digital program was made available by download or QR code, offering details about the competition, the chefs, the Executive Board and the history of the Coupe du Monde de la Pâtisserie.

Judging Excellence

Competitors presented elaborate chocolate and sugar showpieces and two speciality desserts under exacting time constraints. Entries were judged by an esteemed international jury: Chef Christophe Morel, honorary president; Chef Stéphane Tréand, M.O.F; Chef Donald Wressell; Chef Johanna Le Pape; and Chef Eric Perez. Criteria included artistry, innovation, technical precision, taste and adherence to the competition's rigorous standards.

"The level of artistry and discipline we witnessed today was truly inspiring," said Chef En-Ming Hsu, vice president of Club Coupe du Monde de la Pâtisserie Team USA. "What sets this team apart is not only their technical skill, but also their ability to push boundaries while honoring the traditions of our craft. They have earned their place on this team, and I know they will make our country proud as they advance to the next stage of competition."

Pastry Team USA Partners

The 2025 National Selection was made possible through the generous support of Club Coupe du Monde de la Pâtisserie Team USA's partners. Valrhona serves as the organization's main founder and platinum partner, alongside Truffly Made and Gourmet Foods International. Gold partners include Midwest Global Imports, Paul Strabbing and AUI. Silver partners are Dobla, Nielsen-Massey Vanillas and Chef Rubber, with Paris Gourmet, The Pastry Depot and King Arthur Baking Company joining as bronze partners. Koerner Company and St. Michel serve as allied partners. Other partners include Bragard, the exclusive provider of chef wear for Pastry Team USA. Pastry Team USA's National Selection was hosted by Washburne Culinary & Hospitality Institute and the Chicago Baking & Pastry Forum, with technical support from Irinox and Bravo North America.

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 and follow @pastryteamusa on social media.

About the Coupe du Monde de la Pâtisserie

Known internationally as the Pastry World Cup, the Coupe du Monde de la Pâtisserie showcases the evolving artistry, precision and innovation of 21st-century pastry. Desserts are merging technical mastery with new architectural and sensory expressions. Product sourcing, natural tastes, precise gestures and team spirit combine for an intense and visionary baking experience. Organized by the global brand Sirha Food, part of the GL events group, the Pastry World Cup brings together the world's top pastry talent in a celebration of creativity and excellence. For more information, visit www.cmpatisserie.com/en.

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