

SIRH/+

COUPE DU MONDE DE LA PÂTISSERIE

TEAM USA

CHEF JOE DI PAOLO DIRECTOR OF PARTNERSHIPS CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA

Chef Joseph DiPaolo is an award-winning pastry chef, educator, and chocolatier with more than 29 years of experience in the industry. His passion for food began in childhood, inspired by time spent in his grandmothers' kitchens. At 13, he took a middle school cooking class that sparked his interest in the culinary arts. That summer, he worked as a dishwasher at a bakery, later gaining experience as a line cook. At 16, a defining moment came when a kitchen manager prepared strawberry soup with fresh fruit for dessert, igniting his passion for pastry.

Determined to pursue a career in the field, Chef DiPaolo attended the Culinary Institute of America, where he majored in baking and pastry arts. While at the CIA, he interned at the Ritz-Carlton Amelia Island in Florida. After graduating in April 1996, he joined the Hilton at Short Hills in New Jersey, where he created pastries for The Dining Room, the state's only AAA Five Diamond restaurant at the time.

After three years, an opportunity led him to Matsumoto, Japan, where he worked as the pastry chef for Sweet Foods. There, he adapted recipes to account for ingredient differences, deepening his appreciation for baking science. This experience shaped his approach to pastry, emphasizing adaptability and innovation.

Upon returning to the United States, Chef DiPaolo transitioned into research and development, joining M&M Mars as a pastry chef focused on new chocolate and sugar-based products.

His career then took him to Atlanta, where he worked in a private restaurant before becoming a pastry instructor at Le Cordon Bleu College of Culinary Arts in Tucker, Georgia. His passion for understanding the science behind baking eventually led him back to New Jersey, where he became the corporate pastry chef for Duncan Hines at Pinnacle Foods. There, he identified baking trends, developed new product innovations, and led consumer-focused culinary initiatives.

In 2016, Dessert Professional Magazine named Chef DiPaolo one of America's Top Ten Pastry Chefs. He also worked as an R&D chef for brands such as Duncan Hines and M&M's, as well as a consultant for boutique restaurants, hotels, and large food manufacturers. He is now a pastry instructor at Passaic County Technical Institute, the largest career and technical high school in New Jersey.