

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

CHEF EN-MING HSU **VICE PRESIDENT** **CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA**

Chef En-Ming Hsu is an internationally recognized pastry chef known for her leadership in the global pastry community, technical expertise and long-standing contributions to the profession. She is a graduate of the Culinary Institute of America and began her career at Lespinasse at the St. Regis Hotel in New York City and Patisserie Café Didier in Washington, D.C. From 1994 to 2004, she worked at The Ritz-Carlton Chicago, serving most of that time as executive pastry chef. She is now an independent pastry chef and consultant and has taught at institutions including the King Arthur Baking Education Center and The French Pastry School. Chef Hsu is also a frequent judge for national and international pastry competitions.

Chef Hsu studied studio art at Skidmore College, an influence reflected in her approach to pastry design, chocolate work and sugar showpieces. Her artistic training supports the creative techniques and visual precision seen in her desserts, confectionery and signature fruit preserves.

In 2001, Chef Hsu served as team captain of the first and only U.S. pastry team to win the gold medal at the Coupe du Monde de la Pâtisserie in Lyon, France. She has also served as president of the international jury, jury president and manager for Pastry Team USA and guest commentator.

Her honors include Pastry Chef of the Year in America at the U.S. Pastry Competition, Rising Star Chef of 1999 from the James Beard Foundation and recognition as one of the Top 10 Pastry Chefs in America by *Chocolatier* and *Pastry Art & Design* magazines. Chef Hsu has been named Best Pastry Chef in Chicago by *Chicago* magazine and at the Jean Banchet Chef's Gala, Distinguished Visiting Pastry Chef by Johnson and Wales University, and a Lifetime Achievement Award recipient from Paris Gourmet. She was named Dame de l'Année 2009 by the Académie Culinaire de France and received an honorary doctorate of culinary arts from Johnson and Wales University. Additional awards include the Amoretti World Pastry Team Championship Pastry Chef of the Year honor and the Woman of Distinction Award (Manufacturing category) from the Southern Nevada chapter of the National Association of Women Business Owners.

In 2021, Chef Hsu and her sister, Yih-Ming, co-founded Sip LLC to produce Sip! Extraordinary Drinking Chocolate, a multi-use product available for retail and wholesale. Sip LLC partners with small businesses and supports nonprofit organizations addressing childhood hunger. Chef Hsu's work has been featured in publications including *So Good*, *Art Culinaire*, *Gourmet* and *Pastry Art & Design*. Her recipes appear in several professional cookbooks and references, and her video classes are available through online learning platforms. She is a member of Les Dames d'Escoffier and the Académie Culinaire de France.