

SIRH/+

COUPE DU MONDE DE LA PÂTISSERIE

TEAM USA

CHEF STÉPHANE TREAND, M.O.F. COACH - PASTRY ARTS CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA

Chef Stéphane Tréand, M.O.F., is a distinguished French pastry chef and pastry arts coach for Club Coupe du Monde de la Pâtisserie Team USA. He is recognized for his exceptional skill in pâtisserie and chocolate work. Born in Saint-Denis, France, Chef Tréand began his culinary journey at 16, apprenticing in a local bakery while attending pastry courses in Vincennes, Paris.

In 1989, at age 29, Chef Tréand opened his own pâtisserie tearoom in Provence, quickly earning a reputation for excellence. While managing the shop, he began teaching pastry courses in 1994 at the CFA of St. Maximin and mentored apprentices at the École Nationale Supérieure de Pâtisserie in Yssingeaux, France. In 2001, he sold his pâtisserie to focus on education and pursue the prestigious Meilleur Ouvrier de France (M.O.F.) title, which he achieved in 2004.

In 2005, Chef Tréand moved to the United States, serving as executive pastry chef at The Four Seasons Hotel & Resort in Newport Beach, California, and later at the St. Regis Monarch Beach Resort in Dana Point, California. He won Food Network's *Sugar Daredevils Challenge* in 2005 and earned a gold medal at the National Pastry Team Championship in 2007. In 2008, he led his team to victory at the World Pastry Team Championship in Nashville, Tennessee.

In 2011, Chef Tréand served as a coach for Pastry Team USA. In 2012, he founded The Pastry School in San Clemente, California, dedicated to teaching pastry to professionals and enthusiasts. The school relocated to Costa Mesa, California, in 2015. Alongside the school, he established ST Patisserie in 2014 and ST Chocolat in 2015 within the South Coast Collection in Costa Mesa, bringing authentic French pâtisserie to the area.

Chef Tréand's influence extends internationally through collaborations and guest chef appearances. He has taught at institutions including The French Pastry School in Chicago and the Institute of Culinary Education in New York. He served as executive chef consultant for Occitanial in Tokyo, Japan, blending South of France pastries with Japanese techniques.

He was named among the Top Ten Best Pastry Chefs in the U.S. by *Pastry Art and Design* magazine in 2007 and 2008. Chef Tréand emphasizes passion and continuous learning in his teaching, highlighting the months of practice required to achieve mastery. His career reflects dedication, skill, and unwavering commitment to the art of pâtisserie.