SIRHA
COUPE DU MONDE
DE LA PÂTISSERIE
**TEAM USA**

# CHEF DONALD WRESSELL
# DIRECTOR OF TRAINING OPERATIONS
# CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA

Chef Donald Wressell is an acclaimed American pastry chef with decades of experience in luxury hospitality, chocolate expertise and international competition. He grew up in Issaquah, Washington, where his interest in cooking was inspired by his grandmother. Chef Wressell trained as an apprentice in the Washington State Chef Association Culinary Program and developed his pastry skills at the Westin Hotel in Seattle. He later worked at Watergate Pastry and Jean-Louis at Watergate in Washington, D.C., and as pastry chef at the Breakers Hotel Sky Room in Long Beach, California.

In 1986, Chef Wressell joined the Four Seasons Philadelphia, working under Executive Chef Jean-Marie Lacroix. He became executive pastry chef at the Four Seasons Beverly Hills in 1987 and served for 19 years. During his tenure, he created desserts for celebrity clientele and designed the City of Beverly Hills' 75th anniversary cake for 10,000 people. He also led a team of 15 pastry chefs to construct the city's 100th anniversary cake for 15,000 guests.

In 2006, Chef Wressell joined Guittard Chocolate Company as corporate pastry chef. He develops recipes, leads demonstrations, conducts signature "Guest Chef Series" classes and collaborates on instructional videos highlighting chocolate techniques and applications. Chef Wressell's accolades include Top Ten Pastry Chef by *Chocolatier Pastry Art & Design* magazine in 1998 and 1999, Southern California Restaurant Writers' Pastry Chef of the Year in 2003, and Pastry Chef of the Year at the 2005 National Pastry Team Championships. He competed at Les Masters du Chocolat in 1995.

He has been a central figure in Pastry Team USA's international success at the Coupe du Monde de la Pâtisserie. Since 1993, Chef Wressell has represented the team as competitor, team captain, coach, manager, and jury member. He led the team to bronze in 1995, bronze in 1999 as coach and manager, and gold in 2001 and two more bronze medals in 2005 (team captain) and 2015. He also served in leadership roles on various teams as well.

Chef Wressell's résumé is marked by his involvement in domestic and international pastry competitions. As team captain during the 2011 National Pastry Team Championship, he led his team to a gold medal and first place in degustation. In 2012, while he was team captain at the World Pastry Championship, his team was awarded the silver medal and first place in degustation.

Chef Wressell has appeared on *The Challenge Series*, *Coupe du Monde*, *Pastry Team Championship* documentaries, *Entertainment Tonight*, *Good Morning America*, and *Access Hollywood*. He continues to develop chocolate recipes, teach classes, participate in competitions, and mentor pastry professionals. He also enjoys spending time in his kitchen and woodworking workshop.