

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

TEAM USA

CHEF BILL FOLTZ **TREASURER** **CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA**

Chef Bill Foltz, treasurer for Club Coupe du Monde de la Pâtisserie Team USA, brings more than 30 years of experience in the pastry industry, with expertise spanning fine dining, high-volume banquets and chocolate and sugar showpieces. He has held leadership roles as executive pastry chef at L'Auberge Casino Resort in Lake Charles, Louisiana; Alon's Bakery & Market in Atlanta, Georgia; and the historic Sagamore Resort in Bolton Landing, New York. He also served as assistant pastry chef at Pinehurst Resort & Country Club in Pinehurst, North Carolina, and Mohonk Mountain House in New Paltz, New York.

Chef Foltz earned an associate degree in baking and pastry arts from Sullivan College in Louisville, Kentucky and a bachelor's degree in culinary arts from Hocking College in Nelsonville, Ohio. He has completed advanced training under renowned chefs including Ewald Notter, Laurent Branlard, Olivier Bajard, Stéphane Tréand, M.O.F. and Sébastien Canonne.

His accolades include a gold medal and the title of U.S. Pastry Chef of the Year at the 2006 U.S. Pastry Competition, as well as invitations to judge the competition from 2007 to 2018. He earned a gold medal from the French Consulate for Best Pastillage showpiece, a gold medal at the Annual Salon of Culinary Arts, and recognition in the National Culinary Review for his pastillage centerpieces. Chef Foltz received a bronze medal at the 2009 National Team Championships with Team Dadzie and was named one of Dessert Professional Magazine's "Top 10 Pastry Chefs in America" in 2010.

He was on Pastry Team USA in 2011 and competed in the Coupe du Monde de la Pâtisserie in Lyon, France, where he won the "Prix Sucre" for the team. In 2014, Chef Foltz captured the Grand Prize, Best Sugar, and Competitors' Choice at the National Showpiece Championship at Pastry Live with teammate Chef Cori Schlemmer. As captain of Pastry Team USA in 2017, he led the team to the awards for Best Ice, Best Entremet, Most Eco-Friendly, and a fourth-place overall finish.

Chef Foltz's combination of technical mastery, leadership, and competitive success has made him a central figure in Pastry Team USA and the broader American pastry community.