

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

CHEF VICTOR DAGATAN **COACH - SCULPTURES** **CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA**

Chef Victor Dagatan is an internationally recognized ice sculptor and the sculpture coach for Club Coupe du Monde de la Pâtisserie Team USA. Born in Paete Laguna, a small village on the island of Luzon in the Philippines, Chef Dagatan was introduced to wood carving at an early age, a craft his family has practiced for generations. He honed his artistic skills by assisting his father and quickly developed the precision and attention to detail that would later define his work in ice sculpting.

After earning a hospitality and culinary degree in Manila, Chef Dagatan began his professional career with Holiday Inn, completing a two-year training program and earning a full-time position as a kitchen artist. He later joined the Marriott Hotel Company, including the Atlanta Marriott Marquis, and the Ritz-Carlton Buckhead in Atlanta. Since 2017, he has served as a pastry chef at the Ritz-Carlton Grande Lakes in Orlando, where he continues to refine his craft.

Chef Dagatan has adapted his wood-carving skills to the physically demanding art of ice sculpting, competing and winning championships worldwide, from Poland to Alaska to Lake Louise. He has claimed five world championships in ice carving and won the Best Ice Carver Trophy at the 2017 and 2019 Coupe du Monde de la Pâtisserie in Lyon, France. He also earned gold medals in all three classic adult categories—multi-block, double-block, and single-block—at the 2025 Ice Art Championships in Fairbanks, Alaska. His artistic talent, technical expertise, and dedication to the craft have made him a central figure in international pastry and ice sculpture competitions.

As ice sculpture coach for Club Coupe du Monde de la Pâtisserie Team USA, Chef Dagatan brings his extensive experience to mentor and inspire the next generation of pastry chefs. His work combines artistic vision, precision, and a commitment to teamwork, helping to strengthen Pastry Team USA's performances on the global stage. Through his guidance, the team continues to showcase creativity and technical mastery in the world's most prestigious pastry competition.