

SIRH/+
COUPE DU MONDE
DE LA PÂTISSERIE
TEAM USA

CHEF RABII SABER
LOGISTICS CO-DIRECTOR
CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA

Chef Rabii Saber, logistics co-director for Club Coupe du Monde de la Pâtisserie Team USA, is an acclaimed pastry chef and master chocolatier known for his innovative desserts and intricate chocolate sculptures.

Born in Meknes, Morocco, Chef Saber began his culinary journey in his mother's kitchen, developing a passion for pastry at an early age. He formalized his training at ITHT in Morocco, where he focused on pastry, and later worked at prestigious hotels and restaurants worldwide, including the Hotel Sofitel Diwan, the Greenbrier Hotel and Resort in West Virginia, the Bellagio Resort in Las Vegas and Four Seasons Resort Lanai in Hawaii.

Chef Saber currently serves as executive pastry chef at Four Seasons Resort Orlando, where he creates inventive desserts for six restaurants, in-room dining, and banquet operations, using the finest local produce.

He has earned recognition as a semifinalist for the James Beard Awards in the Outstanding Pastry Chef category in 2019 and 2022. In 2017, Chef Saber represented the United States at the Coupe du Monde de la Pâtisserie, where his team placed fourth out of 22 countries. His chocolate cake was awarded best in the competition, while the team also received honors for its eco-responsibility and for Chef Victor Dagatan's ice sculpture.

As logistics co-director, Chef Saber collaborates with Chef Olivier Saintemarie and the executive board to ensure Pastry Team USA is prepared for international competitions, bringing his experience, leadership, and technical expertise to the team's operations. His career spans multiple continents and prestigious kitchens, reflecting a commitment to advancing the art of pastry while mentoring the next generation of pastry professionals.