

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

CHEF JOHN KRAUS **SECRETARY** **CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA**

Chef John Kraus, secretary for Club Coupe du Monde de la Pâtisserie Team USA, is an award-winning pastry chef, chocolatier, and educator whose career spans more than two decades. Born in the United States, Chef Kraus developed a passion for pastry early, training under esteemed chefs and honing his skills in both Europe and the U.S. His career includes professional stints at London's The Dorchester Hotel and the Michelin-starred Fleur de Sel in Surrey, where he refined his expertise in fine pastry, chocolate, and dessert presentation.

Chef Kraus has led and inspired the next generation of pastry professionals as an instructor at The French Pastry School in Chicago, sharing his knowledge of entremets, plated desserts, chocolate, and sugar artistry. He later founded his own establishments, Patisserie 46 in Minneapolis in 2010 and Rose Street Patisserie, where he continues to craft innovative desserts for local and national acclaim.

Chef Kraus has represented the United States in the world's most prestigious pastry competitions, earning top honors. He was a member of the U.S. Pastry Team at the 2015 Coupe du Monde de la Pâtisserie in Lyon, France, where the team captured a bronze medal.

Individually, he has received recognition as Paris Gourmet Pastry Chef of the Year and Valrhona National Dessert Champion in 2002. He won the Food Network Chocolate Challenge in Atlantic City in 2004 and was named one of the top ten pastry chefs in the U.S. by *Pastry Art & Design* magazine in 2005 and 2006. In 2014, *Dessert Professional* magazine recognized him as one of the ten best chocolatiers in North America. In 2017, Chef Kraus was inducted into the Relais Desserts, an organization of the most elite pastry chefs in the world.

Throughout his career, Chef Kraus has been celebrated for his mastery of chocolate and pastry techniques, his creativity in sugar artistry, and his dedication to mentoring others. In his current role as secretary for Club Coupe du Monde de la Pâtisserie Team USA, he applies his leadership and expertise to support Pastry Team USA's preparation and global competition efforts, ensuring the team maintains its position among the world's elite.