

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

CHEF STÉPHANE CHÉRAMY **PRESIDENT** **CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA**

Chef Stéphane Chéramy is the president of Club Coupe du Monde de la Pâtisserie Team USA, guiding the organization as it prepares the nation's top pastry chefs for the Coupe du Monde de la Pâtisserie in Lyon, France. His leadership focuses on advancing innovation, creativity, and excellence within the American pastry community.

Chef Chéramy brings decades of culinary and leadership experience, supported by a distinguished career in luxury hospitality. He serves as executive pastry chef at The Ritz-Carlton and JW Marriott Orlando, Grande Lakes, a role he has held since 2006. His background includes executive pastry chef and pre-opening roles at The Ritz-Carlton Sarasota, assistant pastry chef positions at The Ritz-Carlton Naples and the Bellagio in Las Vegas, and formative work in restaurants and patisseries in the south of France.

He has earned recognition in both the United States and France, including a gold medal at the National Plated Desserts Competition (USA) and multiple silver medals, such as at the National Chocolate Competition in France. Chef Chéramy has judged several major competitions, including the U.S. selections for the Coupe du Monde de la Pâtisserie and the U.S. Pastry Chef of the Year. He is a member of the Académie Culinaire de France and the James Beard Foundation.

From 2006 to 2012, he chaired the Ritz-Carlton Pastry Advisory Board – Global, helping shape pastry standards across one of the world's most recognized luxury hotel brands.

As president of Club Coupe du Monde de la Pâtisserie Team USA, Chef Chéramy oversees team strategy, talent selection, and preparation for international competition. He works closely with the organization's executive board to support technical mastery, artistic excellence, and the development of the next generation of American pastry chefs.

Chef Chéramy's leadership strengthens the organization's mission to elevate American pastry on the global stage and to inspire continued innovation and excellence among pastry professionals across the country.