

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

TEAM USA

CHEF ROMAIN CORNU **PASTRY ARTS COUNCIL | ALUMNI & SOCIAL AFFAIRS DIRECTOR** **CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA**

Chef Romain Cornu, director of the team's Pastry Arts Council and Alumni and Social Affairs for Club Coupe du Monde de la Pâtisserie Team USA, is a globally recognized pastry chef with expertise in chocolate, sugar and ice work. Born and raised in France, Chef Cornu developed a passion for desserts early, assisting his father, a pastry chef and restaurant owner. This early exposure inspired his lifelong dedication to creating pastries that delight and inspire.

At 15, Chef Cornu pursued formal pastry training and in 2010, he earned a master's degree in chocolate before moving to Washington, D.C. There, he gained experience in both casual and fine dining kitchens as well as in pastry shops, eventually serving as executive pastry chef for Michelin-starred Chef Fabio Trabocchi. In late 2016, he joined Wolfgang Puck's Spago at The Bellagio in Las Vegas as executive pastry chef, later being promoted to executive pastry sous chef for the entire resort.

In 2019, Chef Cornu was appointed corporate pastry chef for Hakkasan Group, overseeing global pastry operations, and following the 2021 merger with Tao Group Hospitality, he became vice president of global pastry. In 2022, he was named global ambassador for Cacao Barry. Chef Cornu has more than 18 years of experience, having worked with top-tier restaurants and hotels in France, the Middle East, and the United States.

Chef Cornu continues to mentor his team while pushing the boundaries of pastry, embracing new ingredients and techniques. His creativity, technical skill, and passion for desserts have earned him international recognition, making him a vital member of Pastry Team USA and a respected leader in the world of pastry arts.