

**CHEF CHRISTOPHE MOREL**  
**HONORARY PRESIDENT OF THE JURY - 2025 US NATIONAL SELECTION**

**BIOGRAPHY**

Born into a family of pastry chefs in France, Chef Christophe Morel's journey into the world of confectionery seemed almost predestined. From a young age, he immersed himself in the art of pastry and chocolate, laying the foundation for what would become a distinguished career as a master chocolatier.

Chef Morel's early dedication to his craft led him to pursue formal training in pastry arts, with a particular focus on mastering the complexities of chocolate. His innate talent and relentless pursuit of excellence quickly garnered attention in the culinary world. In 2003, he achieved a significant milestone by winning the Canadian National Chocolate Awards, a testament to his skill and innovation.

The year 2005 marked a series of accolades for Chef Morel. He secured first prize for chocolate at the prestigious Coupe du Monde de la Pâtisserie in Lyon, France, further solidifying his reputation on the international stage. That same year, he achieved a commendable fourth place at the World Chocolate Masters in Paris.

In 2011, Chef Morel's pursuit of excellence led him to become a finalist for the esteemed Meilleur Ouvrier de France (MOF), an honor bestowed upon artisans who have reached the pinnacle of their respective crafts.

Currently, Chef Morel is the ambassador for the Americas for the Coupe du Monde de la Pâtisserie.

Beyond competitions, Chef Morel's passion for chocolate extends into education and mentorship. He has conducted masterclasses and workshops globally, sharing his expertise with aspiring chocolatiers. Notably, he has been a prominent figure at events like the Asia Pastry Forum, where he has led sessions on chocolate praline and confectionery.

Chef Morel's influence is also evident in his collaborations with other renowned chefs. In 2017, he partnered with Chef Amaury Guichon to create an intricate chocolate sculpture of Santa Claus seated in an armchair, showcasing their combined artistry and technical prowess.

In his own words, Chef Morel encapsulates his philosophy: "Avec le chocolat, j'ai trouvé ma matière" ("With chocolate, I found my medium"). This sentiment reflects his deep connection to his craft and his continuous quest to push the boundaries of chocolate artistry.

Today, Chef Christophe Morel stands as a luminary in the world of chocolate, his creations celebrated for their innovation, elegance, and unparalleled quality. His journey from a young apprentice in France to an internationally acclaimed master chocolatier serves as an inspiration to many in the culinary arts.

# # #

For more information or to arrange for an interview please contact:  
Chuck Mirarchi | Strategic Marketing & Communications Director  
Email: [cpm2comm@gmail.com](mailto:cpm2comm@gmail.com) | Phone: +1 (917) 749-4096