

SIRH/+

COUPE DU MONDE DE LA PÂTISSERIE

TEAM USA

CHEF OLIVIER SAINTEMARIE LOGISTICS CO-DIRECTOR CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA

Chef Olivier Saintemarie is a French pastry chef, culinary director for the French Pavilion at Epcot and partner in La Maison du Macaron. He also serves as logistics co-director for Club Coupe du Monde de la Pâtisserie Team USA. Chef Saintemarie's passion for pastry began at age 11 while spending time at his uncle's bakeries in Paris, where he was drawn to dough mixing, chocolate and sugar work, and the variety of products created from simple, high-quality ingredients.

After completing high school, Chef Saintemarie pursued a professional path in baking, beginning an apprenticeship at Pavillon Dauphine in Paris. He further developed his skills in petit fours, plated desserts, chocolate and sugar artistry. Following a year of service in the French Navy overseas, he continued his training with advanced studies and professional competitions, ultimately earning a master's degree in pastry.

In 1997, Chef Saintemarie moved to London to serve as head pastry chef and production lead at Rensow, a major supplier for Heathrow and Gatwick airports. He later earned a Cambridge certificate in advanced English before joining Disney Cruise Line in Venice as executive pastry chef during the construction of the ships Magic and Wonder.

Chef Saintemarie relocated to Orlando, Florida, in 2003 to work in a French bakery, overseeing production for its sister restaurant and multiple coffee shops. The bakery later merged with Douce France Bakery in Winter Garden. In 2011, he began teaching pastry and baking at the Notter School of Pastry Arts alongside World Champion Chef Ewald Notter.

In 2013, Chef Saintemarie became executive pastry chef for the French Pavilion at Epcot, leading the 2014 opening of a 7,000-square-foot bakery and production kitchen, including the artisan ice cream shop L'Artisan des Glaces. He manages a team of 40, producing bread and pastries for Les Halles Bakery, Les Chefs de France, Monsieur Paul and L'Artisan des Glaces. He currently serves as culinary director for the pavilion.

Chef Saintemarie was part of the 2019 Club Coupe du Monde de la Pâtisserie Team USA and was recognized as one of Dessert Professional Magazine's Top 10 Pastry Chefs in 2017.