

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

**FOR IMMEDIATE RELEASE**

**Chef Stéphane Cheramy Appointed as President of  
Club Coupe du Monde Team USA**

**New York, NY – 29 July 2024** – In an exciting new chapter, Club Coupe du Monde Team USA proudly announces the appointment of Chef Stéphane Cheramy as its new President. With a distinguished career spanning over two decades, Chef Cheramy brings a wealth of experience, passion, and innovation to this prestigious role and to Pastry Team USA.

Chef Cheramy currently serves as the Executive Pastry Chef at The Ritz-Carlton & JW Marriott - Orlando Grande Lakes, a role he has held since 2006. In this capacity, he has led the pastry team at this AAA 5 Diamond, Michelin Award-winning resort, managing various aspects of the pastry operations. From 2006 to 2012, Chef Cheramy was the Chairman of the Ritz-Carlton Pastry Advisory Board - Global.

Prior to his tenure in Orlando, Chef Cheramy held several notable positions, including Executive Pastry Chef and pre-opening team member at The Ritz-Carlton Sarasota, and Assistant Pastry Chef at The Ritz-Carlton Naples. He also served as an Assistant Pastry Chef and member of the opening team at the Bellagio Hotel in Las Vegas. Before coming to the United States, Chef Cheramy worked in a number of restaurants and patisseries in the south of France.

He has judged multiple competitions including the United States tryouts for the Coupe du Monde de la Pâtisserie, US Pastry Chef of the Year, and others. Chef Cheramy won the gold medal at the National Plated Desserts Competition (USA), and multiple silver medals include one at the National Chocolate Competition in France. Additionally, Chef Cheramy is a member of the Academie Culinaire de France and the James Beard Foundation.

Reflecting on his new role, Chef Cheramy stated, "I am deeply honored to lead Club Coupe du Monde Team USA. Our mission is to support and mentor America's top pastry chefs, and I am committed to fostering innovation, excellence, and setting new standards as we represent the United States on the world stage. I would also like to recognize and thank Chef Gilles Renusson for his years of dedication and outstanding leadership. His tireless work and passion for the craft have laid a strong foundation for our continued success."

Looking ahead, Chef Cheramy's immediate goal is to build a strong and cohesive team that can secure a place on the World Pastry Cup podium in 2027. He envisions assembling a dynamic and diverse advisory board for Pastry Team USA, comprising top pastry chefs, coaches, team administrators, and partners from across the United States. This inclusive approach aims to elevate Club Coupe du Monde Team USA by drawing from a wide range of American talents and perspectives. He is committed to selecting the finest talent from the pastry profession for the board, as well as forging exciting new partnerships, ensuring the use of top-notch equipment, ingredients, technology, and collective expertise to drive the team forward.

Pastry Team USA, under Chef Cheramy's leadership, is dedicated to increasing the visibility of Club Coupe du Monde Team USA through strategic marketing, strengthening ties with former partners, and forging new partnerships. By continuing their social media engagement and other efforts, they aim to showcase their journey and achievements across various platforms. Pastry Team USA's goal is to engage with a broader audience and inspire the next generation of pastry chefs. By raising their profile, the team hopes to attract more talent and support, further strengthening the United States' position in the international pastry community. Together, they envision a future where the United States is not only a participant but a leading contender in the pastry profession.

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As we welcome Chef Stéphane Cheramy, Club Coupe du Monde Team USA extends our heartfelt gratitude to the outgoing President and Chairman, Chef Gilles Renusson. Chef Renusson has been an integral part of Club Coupe du Monde Team USA since its inception. In 1989, under the direction of the late Chef Roland Mesnier, former White House Pastry Chef and founder of Pastry Team USA, Chef Renusson was a member of the second U.S. team to compete in the Coupe du Monde de la Pâtisserie in France. His nearly 30-year tenure as president and chairman has been marked by his passion for this profession and his remarkable leadership. Chef Renusson's unwavering dedication and commitment sets a high standard of excellence, inspiring future generations of pastry chefs.

Under Chef Renusson, Club Coupe du Monde Team USA has achieved remarkable success in international competitions. His unwavering commitment, inspirational guidance, and profound impact on the pastry community will be remembered. Chef Renusson's dedication has set a high standard for excellence that will continue to inspire future generations.

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### **About Club Coupe du Monde Team USA**

Club Coupe du Monde Team USA is a leading 501(c)(3) nonprofit organization devoted to inspiring excellence, creativity, innovation, pride, competitiveness, fraternity and emotion in pastry professionals.

Club Coupe du Monde Team USA is also dedicated to promoting transmission, exploration, vision and advancement of both the artistic and scientific realms of the Pastry Arts. The Club seeks, recognizes and support America's best pastry chefs to represent the United States in the prestigious Coupe du Monde de la Pâtisserie in Lyon, France. With 50 participating countries, this biannual event is the most prestigious pastry competition in the World. For more information: [www.pastryteamusa.com](http://www.pastryteamusa.com).

Pastry Team USA 2023 was sponsored by Valrhona (Founding Sponsor), CapFruit, Nielsen-Massey, AUI Fine Foods, Midwest Imports, Paris Gourmet, St. Michel, Irinox, Chef Rubber, de Buyer, The Ekus Group, Robot Coupe, Clement Designs, Tomric, and Steelite USA.

### **(Sirha) Pastry World Cup (Coupe du Monde de la Pâtisserie): pastry revolution**

Pastry is emerging in the contemporary world. The desserts are now combining their sensitivity to technicality, to the new architectural and sensory expressions. Nothing stops the sweet creators of the 21st century. And since the world is moving on, the Pastry World Cup is changing dimension, with a completely rethought universal identity. Product sourcing, natural tastes, precise gestures, team spirit are combined for an intense and visionary baking experience.

Pastry World Cup is organized by the global brand Sirha Food, part of the GL events group. For more information: [www.cmpatisserie.com/en](http://www.cmpatisserie.com/en)

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