

WELCOME TO OUR 11TH ANNUAL

CONGRESS

Charlotte
North Carolina



*Academie
Culinaire de
France*

USA & Canada



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February

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2026

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11TH ANNUAL CONGRESS

2025

Charlotte, NC



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WELCOME TO OUR 11TH ANNUAL ACF USA & CANADA CONGRESS

Dear Members, Partners, and Friends,
It is with immense pride and gratitude that I welcome you to the 11th Annual Congress of the Académie Culinaire de France - USA & Canada Delegation, held this year in the vibrant city of Charlotte, North Carolina. This special edition marks not only a gathering of culinary excellence and tradition, but also a tribute to the enduring spirit of camaraderie that unites us all.

To our members—your dedication continues to uphold the values of our Académie and elevate our shared profession.

To our partners—thank you for your continued trust, generosity, and support, which allow our mission to thrive. And to our organizing team—your tireless commitment, creativity, and attention to detail make this congress not only possible, but extraordinary.

May these days be filled with meaningful exchanges, inspiration, and the joy of being together.

Warm regards,

Sebastien Baud

ACF President Delegue
USA & Canada Delegation



SOCIÉTÉ CULINAIRE PHILANTHROPIQUE

EST. 1865



**PRESIDENT
PASCAL GUILLOTIN**

On April 14, 1865, The Société Culinaire Philanthropique, the first chefs organization in America, was founded to serve a new and growing community of French migrant chefs in New York City. The organization established a network and supportive community for these newly immigrated professionals.

Today, the Société not only continues to fulfill its original mission but has expanded that mission to support culinary students through culinary scholarships and partnering with organizations such as the Académie Culinaire de France and Maîtres Culiniers de France. In addition to hosting its longstanding annual dinner dance (held since 1867) and annual Culinarians' Home picnic (held since 1942), the Société is proud to collaborate on and sponsor the bi-annual Trophy Jean-Jacques Dietrich and Trophy Roland Mesnier competitions.

We invite you to join us for our celebrations this year!

Annual Dinner Dance: Sunday, April 26th, 2026

Annual Picnic: Sunday, September 13th, 2026



www.acf.usa.org
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INTRODUCTION

WELCOME WORDS PROGRAM OVERVIEW



WELCOME WORD

It is with great pleasure that we welcome our guests, partners, and members of the Académie Culinaire de France from across the United States and Canada to our 2026 Annual Congress in Charlotte, North Carolina.

Founded in 1883, the Académie Culinaire de France proudly promotes French culinary arts and gastronomy around the world, uniting more than 1,500 members internationally through shared values of excellence, transmission, and fraternity.

This Annual Congress marks a special moment of reunion and fraternity, and I extend my sincere thanks to the Academicians, partners, and volunteers whose commitment makes our gathering in Charlotte possible.



A highlight of our gathering will be the Induction Ceremony of our new members, a symbolic milestone shared with their sponsors.

Through moments of knowledge sharing and transmission, the core values of our Académie, we strengthen the bonds of passion, excellence, and fraternity that unite us.

Thank you for your presence, commitment, and loyalty.

Fabrice Prochasso (MOF)
ACF World President

WELCOME WORD

What a pleasure and an honor it is to welcome all of you to Charlotte for our 143rd anniversary.

This year is especially meaningful as we celebrate the remarkable victory of Team ACF-USA at the International Trophée Passion. Our talented team — Académicien David Deshaies, Chef Guy-René Gerin, and Chef Michelle Johnson—brought home the gold. The last U.S. win was 15 years ago, making this achievement even more special.

We are equally delighted that our Dîner de l'Amitié will be prepared this year by an all-women chef team — a first that embodies the spirit of progress, unity, and excellence we strive for.

On a personal note, I want to salute the Académiciens d'Honneur chosen this year by our President and myself.



As I remind everyone each year, this distinction is not about social media visibility, but about commitment, generosity, and active participation in our mission — promoting education, *partage du Savoir-faire*, and celebrating competition in the highest sense.

To each of you, I wish *bon appétit* and a memorable Congress filled with friendship, inspiration, and passion for our art.

Amicalement, mes très chers Académiciens et Académiciennes

Jean-Louis Gerin
ACF USA & Canada Honorary President

WELCOME WORD

It is with deep regret and sadness that I won't be able to attend our annual assembly, but I would like to wish all the members a great congress. Your dedication to preserving the traditions, excellence, and spirit of French culinary arts continues to inspire our profession and strengthen our shared mission.

Your commitment to craftsmanship, mentorship, and cultural heritage elevates not only our organizations, but the entire culinary community across North America. We are honored to stand alongside you as brothers in promoting the highest standards of our cherished métier.



Thank you for your passion, your generosity, and your unwavering pursuit of excellence. It is a privilege for Master Chefs of France, Inc. and we look forward to the continued collaboration and camaraderie that define our shared values.

With warm regards and profound respect,

Claude Godard
President, Master Chefs of France, Inc.

WELCOME WORD

Friends, it is a great pleasure to join you in celebrating the 11th Annual Congress of the Académie Culinaire de France USA & Canada and honoring the legacy of Chef Paul Bocuse on the 100th anniversary of his birth.

I am honored to represent the Société Culinaire Philanthropique at this remarkable event, celebrating friendship, learning, and the excellence of French culinary tradition.

I am proud that the Société Culinaire Philanthropique continues its partnership with the Académie Culinaire de France and the Maîtres Cuisiniers de France to strengthen future generations of chefs and promote French culinary excellence in the United States.



Last year, we were honored to collaborate on the inaugural Trophée Roland Mesnier pastry competition at the New York Fancy Food Show, and we look forward to this year's edition and the return of the biannual Trophée Jean-Jacques Dietrich.

My sincere thanks to President Sébastien Baud and everyone whose dedication makes this weekend possible. Beyond the camaraderie and learning, I look forward to sharing in the creativity and passion expressed through your cuisine.

Wishing everyone a memorable and inspiring weekend.

Pascal Guillotin
President, Societe Culinaire
Philanthropique

A SPECIAL THANK YOU TO THE BALLANTYNE HOTEL

The Académie Culinaire de France – USA & Canada Delegation extends its deepest gratitude to the entire team at The Ballantyne Hotel, Charlotte, for their outstanding hospitality and unwavering support in hosting our 11th Annual Congress in 2026.

We are especially honored to recognize Mr. Christophe Le Chatton, General Manager of The Ballantyne and esteemed member of our Académie, for his exceptional dedication and professionalism. His commitment to excellence and warm welcome have played a key role in making this prestigious event possible. From the elegant accommodations to the flawless service, The Ballantyne Hotel embodies the spirit of refinement and Southern charm—creating the perfect setting for our culinary gathering.

Thank you for your partnership and continued support in celebrating and advancing the culinary arts.

—
Académie Culinaire de France
USA & Canada Delegation





P R O G R A M



A Word on the Jean-Jacques Dietrich Cocktail - Day 1

Our Congress will open with the Jean-Jacques Dietrich Cocktail, a special gathering named in honor of a chef who led our delegation with distinction for 32 years. Chef Dietrich embodied the spirit of camaraderie, excellence, and tradition that continues to define the Académie Culinaire de France. This opening evening is designed to welcome all partners, guests, and members in a warm and convivial setting that encourages meaningful exchange and collaboration. It also marks a significant moment in our calendar—the intronization of our new Academicians, as we recognize their achievements and formally welcome them into our community. Together, let us raise a glass to friendship, mentorship, and the shared values that sustain our culinary tradition, setting the tone for an inspiring and memorable Congress.

F R I D A Y

6TH COCKTAIL

JEAN-JACQUES DIETRICH

FRIDAY, FEBRUARY 20TH 2026

FROM: 4:30 PM TO 9 PM

THE BALLANTYNE HOTEL

CHEFS JACKETS & MEDALS OTHERS COCKTAIL ATTIRE

- 4:30 PM COCKTAIL RECEPTION KICKOFF
Hosted by our partners & Executive Chef Andres Prussing.
- 6:00 PM WELCOME SPEECHE'S
*Chef Fabrice Prochasson MOF, ACF World President
Chef Jean-Louis Gerin, ACF Honorary President, USA & Canada
Chef Sébastien Baud, ACF Deputy Chairman, USA & Canada
Mme Vi Lyles, Mayor of Charlotte
Mr Joël Gallegos, Honorary Consul of France*
- 6:30 PM PROMOTION 2026
Intronization New Academicians 2026
- 7:30 PM PROMOTION 2026
Group Photo of our New Academicians
- 7:35 PM COCKTAIL RECEPTION
Hosted by our partners & Executive Chef Andres Prussing.
- 9:00 PM END OF OUR 6TH COCKTAIL JEAN-JACQUES DIETRICH





P R O G R A M



A Word on Our Saturday Program -Day 2

Saturday will be dedicated to sharing our know-how, with a full day of presentations, demonstrations, and discussions showcasing the exceptional skills and expertise of our members. This spirit of transmission and excellence lies at the heart of our mission. We will also hold our General Assembly, a time to reflect on our progress, strengthen our commitments, and plan the future of our Académie together. The day will conclude with an evening of friendship at the Olde Mecklenburg Brewery, offering a warm, relaxed atmosphere to connect, celebrate, and enjoy the camaraderie that defines our community. We look forward to sharing this special day with all of you.

S A T U R D A Y

11TH JOURNEY OF SHARING OUR KNOW-HOW

SATURDAY, FEBRUARY 21TH 2026

FROM: 7:30 AM TO 5 PM

THE BALLANTYNE HOTEL

CHEFS JACKETS & MEDALS OTHERS CASUAL

- 7:30 AM BREAKFAST KICKOFF
Hosted by our partners
- 8:30 AM GENERAL ASSEMBLY
Presented By the ACF USA & Canada Board and Fabrice Prochasson MOF, ACF World President
- 9:00 AM PARTNERS PRESENTATION
Recognizing Our Partners
- 11:00 AM 1ST PRESENTATION BY CHEF NICOLAS BOTOMISY
Sugar-free chocolate and light pastries.
- 11:45 AM 2ND PRESENTATION BY ATTORNEY CATHERINE HENIN-CLARK
Navigating U.S. Immigration: Visas for Culinary Professionals
- 12:30 PM LUNCH KICKOFF
Provided by our partners.
- 2:00 PM 3RD PRESENTATION BY CHEF VINCENT RODIER
Bakery Trends Unwrapped: Markets, Numbers & Innovation
- 2:45 PM 4TH PRESENTATION BY MASTER CICERONE, JOE VOGELBACHER AND CHASE PETROVIC
The Art and Culture of Beer at OMB
- 3:15 PM 5TH PRESENTATION BY CHEF HARRY PEEMOLLER
From Soil To Slice, Transformation in Every Bite!
- 3:45 PM 6TH PRESENTATION BY TOMMY WHEELER AND CHUCK HALL
The Re-coupling of Nutrition and Flavor
- 4:15 PM 7TH PRESENTATION BY CHRISTOPHE NAMER
Armagnac: History and Know-How
- 4:45 PM FRIENDSHIP TOAST AND MARDIS GRAS SWEETNESS
Presented by Sylvain Rivet & Sylvain Leroy



SUPPORT SHARING OUR KNOW-HOW THROUGH SERVICE

Community Service Event
Charlotte Congress 2026
Saturday, February 21, 2026 | 1:00 PM - 2:00 PM
Ballantyne Hotel, Charlotte, North Carolina

Together, we continue to share our know-how not only in the kitchen, but also through meaningful acts of service that reflect the values of generosity, unity, and culinary excellence.

In the spirit of generosity and culinary fellowship that defines the Académie Culinaire de France, the USA & Canada Delegation will host a Community Service Event during the 2026 Annual Congress in Charlotte.

This year's initiative unites volunteers from the Ballantyne Hotel and the Académie Culinaire de France in partnership with Rise Against Hunger, a global organization dedicated to ending hunger through sustainable food aid and community empowerment. Together, chefs, hotel associates, and supporters will assemble hundreds of nutritious meal kits for vulnerable communities worldwide.

Following the activity, Académie volunteers are invited to enjoy the Ballantyne Hotel's Signature Afternoon Tea (2:30–3:30 PM) — a moment of relaxation and gratitude shared among colleagues after giving back.

This event is organized under the direction of Winnie Mui Richard, Chair of the Lady of the Year & Fundraising Committee, in collaboration with the Ballantyne Hotel leadership team.

About Rise Against Hunger

Founded in 1998, Rise Against Hunger is an international nonprofit dedicated to eradicating world hunger by providing food aid, promoting agricultural sustainability, and empowering local communities. Each meal assembled contributes to global programs that support nutrition, education, and self-reliance.

Learn more about their impact: riseagainsthunger.org



SPECIAL EVENT



PETANQUE
TOURNAMENT



Saturday 21st, 5pm-8pm.



REGISTER NOW



[@jp@gtlinens.com](mailto:jp@gtlinens.com)



Image: Charlotte Business Journal



CASUAL EVENING OF FRIENDSHIP

Saturday, February 21st.

Fun and Friendly Gathering Supporting the Culinary Future Foundation

Join us for our annual Casual Evening of Friendship, an informal and welcoming event held after our Day of Sharing Our Know-How.

This year, and moving forward, this special evening will also serve to support the Culinary Future Foundation, helping us invest in the next generation of chefs and culinary professionals.

Enjoy casual food, live music, all in the relaxed atmosphere of the Olde Mecklenburg Brewery.

Together, let's celebrate our shared passion for gastronomy while making a meaningful contribution to the future of our craft.

We look forward to seeing you there!

EVENT HIGHLIGHTS

- 🍴 Casual Food: Local flavors and hearty, unpretentious fare to share.
- 🎵 Music: A warm, lively atmosphere with great tunes.

8 PM - 11 PM

CASUAL ATTIRE

LOCATION

4150 YANCEY RD,
CHARLOTTE, NC 28217



SUPPORT THE CULINARY FUTURE FOUNDATION



The Culinary Future Foundation stands at the heart of our mission to inspire, mentor, and empower the next generation of chefs. Through education, training programs, and international opportunities, we invest in young culinary talents who represent the future of our profession.

Your continued support makes this possible.

Every contribution — whether through mentorship, participation, or donation — helps us open doors for aspiring chefs and preserve the excellence, generosity, and spirit of the French culinary tradition.

Join us in shaping the culinary leaders of tomorrow.

Together, we can build a stronger, more connected, and compassionate culinary world.

Why Give?

Because the future of our craft depends on it. Every dollar raised helps provide:

- Scholarships for young chefs
- Work-study programs in France and North America
- Professional training and technical skill development
- Mentorship by leading chefs
- Opportunities to preserve and innovate French culinary traditions

How You Can Help:

- 👉 Make a direct donation to the Foundation
- 🗣️ Spread the word and encourage others to support



Together, we can open doors, create opportunities, and ensure our culinary heritage thrives for generations to come.

www.culinaryfuturefoundation.org



P R O G R A M



A Word on Our Sunday Program - Day 3

Sunday will be the highlight of our Congress with our Annual Gala, celebrating the enduring friendships and collaboration between the Académie Culinaire de France, the Société Culinaire Philanthropique, and the Maitres Cuisiniers de France. This year, in a special format, our gala will be held as a lunch rather than a dinner, to better accommodate our guests' travel plans while maintaining the prestige and spirit of the occasion. We are especially proud to announce that this exceptional meal will be prepared entirely by women chefs, showcasing their talent, creativity, and leadership in the world of French gastronomy.

We look forward to sharing this unique moment of celebration, excellence, and fellowship with all of you.

SUNDAY

11TH HUNTING AND FRIENDSHIP GALA LUNCH

SUNDAY, FEBRUARY 22TH 2026

FROM: 10:00 AM TO 3 PM

THE BALLANTYNE HOTEL

CHEFS JACKETS & MEDALS OTHERS COCKTAIL ATTIRE

- 10:00 AM GUEST ARRIVAL & OUTDOOR GROUP PHOTO
- 10:30 AM GUEST ARRIVAL AND COCKTAIL RECEPTION
Presented by Executive Cheffe Ashley Boyd at 300 East Restaurant, (Charlotte, NC)
- 11:20 AM WELCOME SPEECHE'S
Mr. Sébastien Baud, ACF Deputy President, USA & Canada
Mr. Fabrice Prochasson MOF, ACF World President
Mr. Pascal Guillotin, President, Culinary Philanthropic Society
Mr. Gerard Bertholon, Vice- Président Délégué Maitre Cuisinier de France
- 11:50 PM THE WORLD ORDER OF THE ACADEMIE AWARD
Presented by Fabrice Prochasson MOF, ACF World President
- 12:10 PM SERVING OF THE 1ST COURSE
Presented by Cheffe/Academician Molly Brandt, Gate Group, (Miami, FL)
- 12:30 PM THE GOLD MEDAL OF THE ACADEMIE AWARD
Presented by Deputy President Sébastien Baud
- 12:50 PM SERVING OF THE 2ND COURSE
Presented by Cheffe/Academician A.J Schaller at the Invoq Combi Oven, (Bluffton, SC)
- 01:10 PM THE HONORARY ACADEMICIANS AWARD
Presented by Honorary President Jean-Louis Gerin and Trustee Jean-Jacques Bernat
- 01:30 PM SERVING OF THE 3RD COURSE
Presented by Cheffe/Academician A.J Schaller & Molly Brandt
- 01:50 PM THE LADY OF THE YEAR
Presented by Chairman Winnie Mui
- 02:05 PM SERVING OF THE CHEESE COURSE
Presented by Cheffe/Academician Sarah Tibbetts Valrhona Corporate Pastry Chef, (Howell, MI)
- 01:25 PM THE 2025 USA & CANADA DELEGATION CHAIR AWARD (CHEF OF THE YEAR)
Presented by Trustee Gérard Bertholon and Chef Marc Ehrler
- 02:45 PM SERVING OF THE DESSERT COURSE
Cheffe/Academician Sarah Tibbetts & Cheffe Oksana Kravcenko Dementeva The Ballantyne Hotel (Charlotte, NC)
- 03:05 PM PRESENTATION OF THE CHEFFE'S IN THE KITCHEN
By the Board
- 03:15 PM CLOSING REMARK
Presented by Fabrice Prochasson & Sebastien Baud
Thank you very much for you always support and your participation to our 11th Annual Gala Lunch.
- 04:00 PM END OF OUR 11TH HUNTING AND FRIENDSHIP GALA





“Our mission is simple: bring the everyday pleasures of French pastry to Charlotte with rigor, generosity, and joy.” —
Chef Sylvain Rivet

A SPECIAL THANK YOU TO RENAISSANCE PÂTISSERIE

**Chef Sylvain Rivet,
Member of the Académie Culinaire de France.**

Founded in 2013, Renaissance Pâtisserie is Charlotte's award-winning destination for authentic French pastries, viennoiserie, breads, and bistro café fare. Under the artistic vision of Chef Sylvain Rivet, classically trained and seasoned by work across Morocco, Switzerland, Tokyo, Haiti, Mexico, the Maldives, and beyond, Renaissance evolved from a humble farmers' market stand to a beloved brick-and-mortar outpost of French cuisine. Tucked into the Specialty Shops SouthPark (SSSP), the bakery-bistro serves mouth-watering sandwiches and award-winning croissants, an intriguing selection of wines and champagne, and both international and domestic beers. The team also crafts custom-designed cakes for celebrations, plus soups, stews, and family-portioned takeaway meals—all presented with warm hospitality. Indoor and outdoor seating (with patio heaters) welcomes guests year-round. Bienvenue à tous!

While you're in Charlotte for our 2026 Congress, make time for a croissant and a café at Renaissance—your taste of France in the Carolinas.

Best Bakery in Charlotte — Charlotte Observer, 2022
Best French Restaurant in Charlotte — Charlotte Observer, 2023, 2024
Best Bakery in Charlotte — Quality Business Awards, 2024
Top 5 Cake Shops in Charlotte — boam.com, 2022
Best Pastry Shop in Charlotte — Elevate Lifestyle, 2017-2019, 2021-2022
Top 10 Wedding Cake Bakers in Charlotte — weddingrule.com, 2021

“From flour to finish, we honor technique and terroir, so every bite tells a story.” Chef Sylvain Rivet





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the full course calendar



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Happiness Street, Dubai, UAE
Phone: +971 56 449 9812



« Gastronomy is at the heart of our lives; our mission is to honor it with excellence. »

EXCLUSIVE

AN INSIDE LOOK AT THE 2026 GALA LUNCH

Plus!

AN ALL-WOMEN
BRIGADE TAKES
CENTER STAGE FOR
A ONE-OF-A-KIND
CULINARY
EXPERIENCE.

100 Years of Mr Paul Bocuse

2026 Congress Honoring Mr Paul
Bocuse (1926-2026)

The Cheffes Behind the Menu

Signature Dishes, Singular Talent,
Women of Taste and Technique

The Wines of the Gala

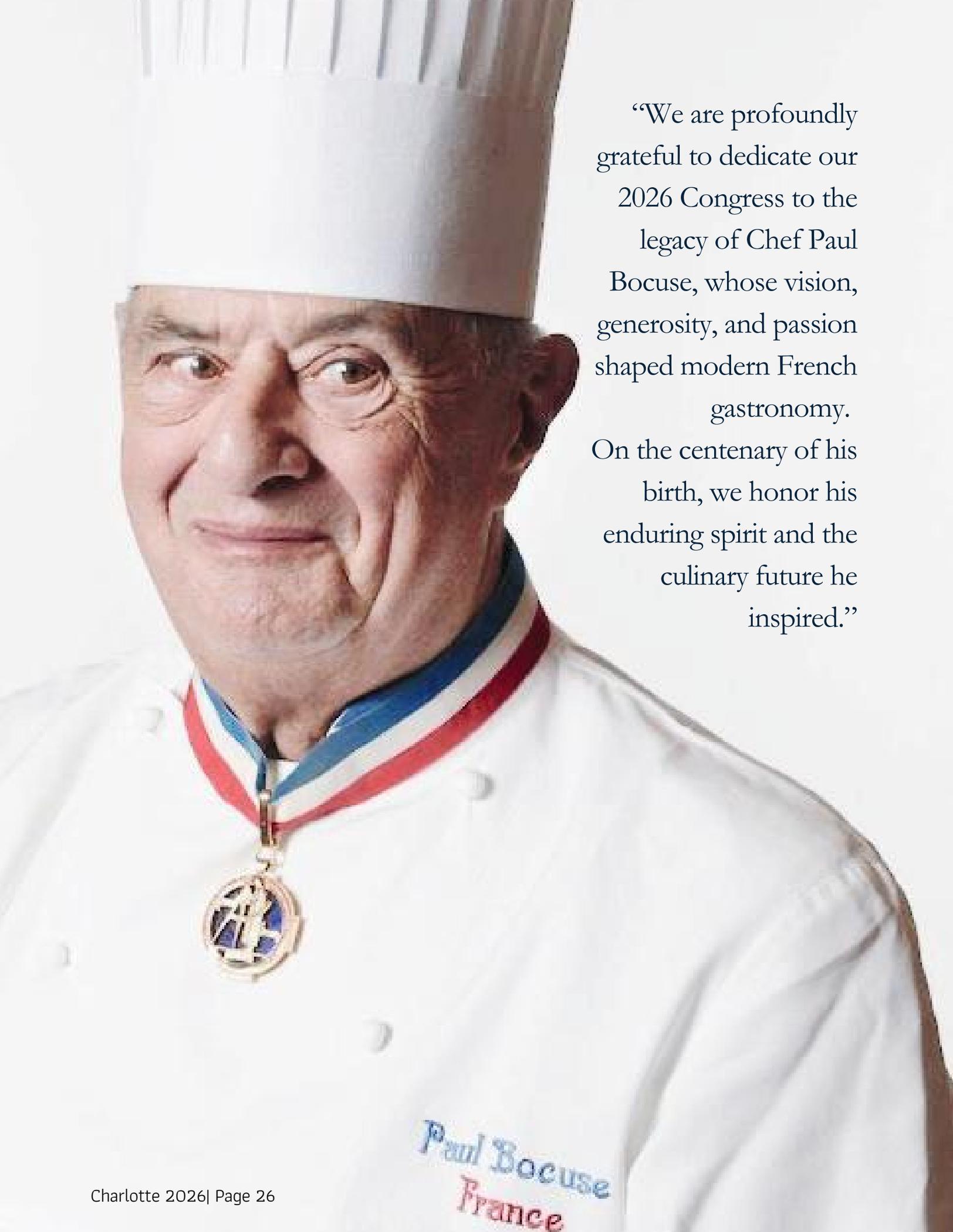
A curated selection of wines to
complement each dish

The 11th Annual Gala Menu

Talent come together on one
unforgettable menu.

ROASTED MAINE LOBSTER,
HEN OF THE WOOD, CUTTLEFISH INK CAVATELLI GRILLED
IN A SPICY NAGE

by Chef Gabriel Kreuther, ACF Congress 2023



“We are profoundly grateful to dedicate our 2026 Congress to the legacy of Chef Paul Bocuse, whose vision, generosity, and passion shaped modern French gastronomy. On the centenary of his birth, we honor his enduring spirit and the culinary future he inspired.”

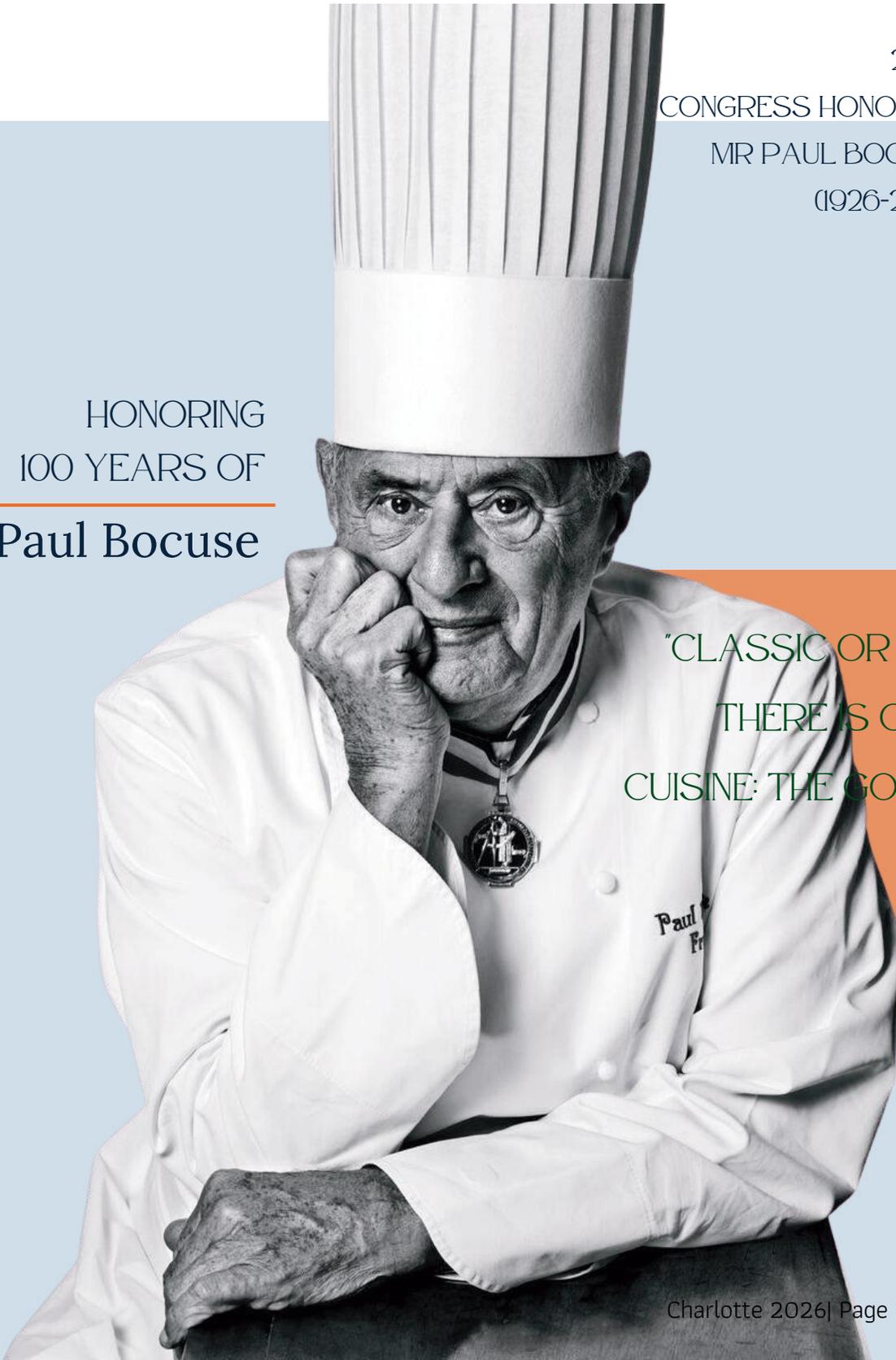
A SPECIAL TRIBUTE

2026
CONGRESS HONORING
MR PAUL BOCUSE
(1926-2026)

HONORING
100 YEARS OF

MR. Paul Bocuse

"CLASSIC OR MODERN,
THERE IS ONLY ONE
CUISINE: THE GOOD ONE!"



HONORING 100 YEARS OF MONSIEUR PAUL BOCUSE (1926-2026)

Académie Culinaire de France USA & Canada Annual Congress - Charlotte, NC

In 2026, we gather not only to celebrate our traditions and share our know-how, but to honor the centenary of one of French cuisine's most towering figures: Monsieur Paul Bocuse.

Born in 1926, Paul Bocuse revolutionized gastronomy while staying true to its roots. A chef of extraordinary rigor, creativity, and charisma, he raised the art of cooking to new heights and inspired generations of chefs across the globe. Though Monsieur Paul left us in 2018, his spirit remains deeply woven into our profession—through the dishes we prepare, the apprentices we train, and the values we uphold.

This year, our Congress is proudly dedicated to his memory, as we come together in Charlotte to celebrate 100 years since his birth and reaffirm our commitment to the excellence and integrity he championed.

PAUL BOCUSE: A Legacy in Milestones

- 1926: Born near Lyon, France.
- 1961: Awarded the prestigious Meilleur Ouvrier de France (MOF).
- 1965: His restaurant in Collonges-au-Mont-d'Or earns its third Michelin star.
- 1975: Creates the famous soupe aux truffes for President Valéry Giscard d'Estaing.
- 1987: Launches the Bocuse d'Or, setting new standards for global culinary competition.
- 2018: Passes away, leaving behind an enduring legacy of excellence.





PAUL BOCUSE - THE LEGACY OF A LEGEND

Paul Bocuse was far more than a chef—he was a visionary who transformed gastronomy into a living art and elevated the role of the chef to that of a cultural ambassador.

A tireless defender of French culinary heritage, he honored tradition while embracing modernity, shaping what would become Nouvelle Cuisine and inspiring generations to cook with clarity, respect for products, and authenticity.

Through his restaurants, his teachings, international competitions, and the Institut Paul Bocuse, he transmitted values of excellence, discipline, generosity, and transmission.

Above all, he gave our profession confidence, visibility, and pride on the world stage, reminding us that cooking is a craft, a culture, and a responsibility. His legacy lives on in kitchens around the world and in the countless chefs who continue to cook, teach, and lead in his name.

“

COOKING IS
MUCH MORE
THAN RECIPES.
IT IS
TRANSMISSION.

”

CELEBRATING WOMEN, CRAFT, AND CULINARY EXCELLENCE



Oceans Trilogy by Bernard Guillas (Congress 2025). Roasted Scallops with Fleur de Sel, Lobster Medallion with Citrus Fruits, Ora King Salmon with Fennel Pollen, celery Root Mousseline, Truffle, Black Garlic Melkasse



For the first time in the history of our Congress, the Gala Lunch will be conceived and executed entirely by an all-women team of cheffes. Representing the values of the Académie—refinement, generosity, mastery, and mentorship—these cheffes embody the evolving excellence of French culinary tradition.

This year's menu draws inspiration from the timeless philosophy of Chef Paul Bocuse, whose legacy we honor on the centennial of his birth. Each dish, from the amuse-bouche to the rignardises, pays tribute to his belief in authenticity, discipline, and the emotional resonance of great cuisine.

As you turn the pages ahead, discover the cheffes behind each course—a celebration not only of their talent, but of the culinary heritage that unites us all.

Cheffe A.J Schaller

With precision, creativity, and deep technical expertise, Chef A.J. Schaller leads culinary innovation at the intersection of modern technique and traditional craft. As Executive R&D Chef at linsert affiliation, e.g. Cuisine Solutions or CREAL she has worked with some of the world's most advanced culinary applications while staying true to the fundamentals of flavor and discipline. Her mentorship and leadership within the Académie reflect her commitment to excellence and education.



” A TRIBUTE CRAFTED
BY FIVE WOMEN
CHEFS - MERGING
ACADÉMIE
EXCELLENCE WITH
CHARLOTTE'S
CULINARY SPIRIT “

Cheffe Maureen Brandt

With a career dedicated to fine dining, bespoke catering, and mentorship, Chef Maureen Brandt is known for her elegant, ingredient-driven cuisine and dedication to culinary education. Her refined plating and deep respect for seasonal ingredients make her a standout within the Académie's network of chefs.



” FROM LYON TO
CHARLOTTE, THE
INFLUENCE OF MONSIEUR
PAUL CONTINUES TO
INSPIRE GENERATIONS OF
CHEFS WORLDWIDE. “

Cheffe Sarah Tibbetts

Chef Sarah Tibbetts is a celebrated pastry artist known for her refined palate, elegant balance of textures, and her dedication to teaching. With a background that spans fine dining, R&D, and education, she brings innovation and classical training together on every plate. A long-time supporter of international pastry competitions, her desserts are as thoughtful as they are beautiful.



Cheffe Oksana Kravcenko Dementeva

As Executive Pastry Cheffe of the Ballantyne Hotel, Oksana Kravcenko Dementeva brings elegance, precision, and creative flair to every dessert she crafts. With a refined European foundation and a passion for modern technique, she leads one of North Carolina's most respected pastry programs.



Cheffe Ashley Boyd

Chef Ashley Boyd, culinary director of 300 East in Charlotte, NC, proudly calls herself a 'restaurant kid for life.' A celebrated pastry chef once named among the Top 10 in the South by Southern Living, she's recognized for her creativity, passion, and influence on Southern cuisine.



” A MENU SHAPED BY TALENT, HERITAGE, AND SISTERHOOD IN THE KITCHEN. ”

The Académie thanks these exceptional women for bringing their skill, vision, and voice to this year's Gala Lunch—reminding us that the future of gastronomy is proudly diverse, collaborative, and rooted in excellence.

11TH ANNUEL
DÉJEUNER DE CHASSE ET DE L'AMITIÉ
ACF|MCF|SCP

Menu

COCKTAIL AMUSES - BOUCHES

FIG, FROMAGE BLANC, SHAVED DRY HAM, FIG LEAF GASTRIQUE
BOUDIN NOIR & PINK LADY APPLE, PUFF PASTRY, BITTER GREENS, CIDER VINEGAR JELLY
RADISH, MARROW BUTTER, SEA SALT, HERBS
CERTIFIED ANGUS BEEF (TBD)
BUCKWHEAT BLINI, EGG, SHALLOT, PARAMOUNT CAVIAR, CREME FRAICHE

Rosés, Domaines Ott, Clos Mireille AOC, Cotes de Provence, 2024
Présenté by Cheffe Ashley Boyd - 300 East Restaurant | Charlotte, NC

GRAND AIOLI MODERNE

OLIVE OIL POACHED SALT COD, PICKLED MUSHROOMS, BENNE SEED
SPRING POTATOES, PARAMOUNT CAVIAR, CLASSIC AIOLI, CRUDITÉS

Rosés Domaines OTT, Chateau Romassan AOC, Bandol, 2024
Présenté by Cheffe Maureen Brandt - Gate Group | Miami, FL

LOBSTER CONSOMMÉ "NANTUA"

PIKE QUENELLES

Blancs, Domaines OTT, Clos Mireille AOC, Cotes De Provence, 2023
Presented by Cheffe A.J Schaller -Invoq Combi Oven | Bluffton, SC

LA VOLAILLE "DEMI-DEUIL"

CHICKEN IN "HALF MOURNING" TRUFFLED BREAD, BRAISED CHICKEN THIGHS, FOIE GRAS AND
MUSHROOMS, WINTER VEGETABLES, PICKLED PLUM, SAUCE SUPRÊME

Rouges, Domaines OTT, Chateau Romassan AOC, Bandol, 2021
Presented by Cheffe's A.J Schaller & Molly Brandt

CERVELLE DE CANUT

CHAVRIE, SAVORY SABLÉE, HERB GELÉE, LOCAL FRUITS AND VEGETABLE
Presented by Cheffe Sarah Tibbetts - Valrhona Corporate Pastry Chef | Howell, MI

LE PRESIDENT

HAZELNUT SPONGE, 70% DARK CHOCOLATE CREMEUX, GRIOTTE CHERRIES,
GIANDUJA SHAVINGS, CHERRY COULIS

Presented by Cheffe Sarah Tibbetts - Valrhona Corporate Pastry Chef | Howell, MI

MIGNARDISE

Presented by Cheffe Oksana Kravcenko Dementeva - The Ballantyne Hotel | Charlotte, NC

TOAST OF FRIENDSHIP

Wine Pairing: TBD



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FROM THE FRENCH ALPS



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LOOKING BACK

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HIGHLIGHTS OF OUR ANNUAL CONGRESS USA & CANADA





“Our deepest thanks go to the chefs whose dedication, and passion elevated the 2025 Gala Dinner into an unforgettable celebration of culinary excellence.”

LOOKING BACK 2025

10TH ANNUAL CONGRESS

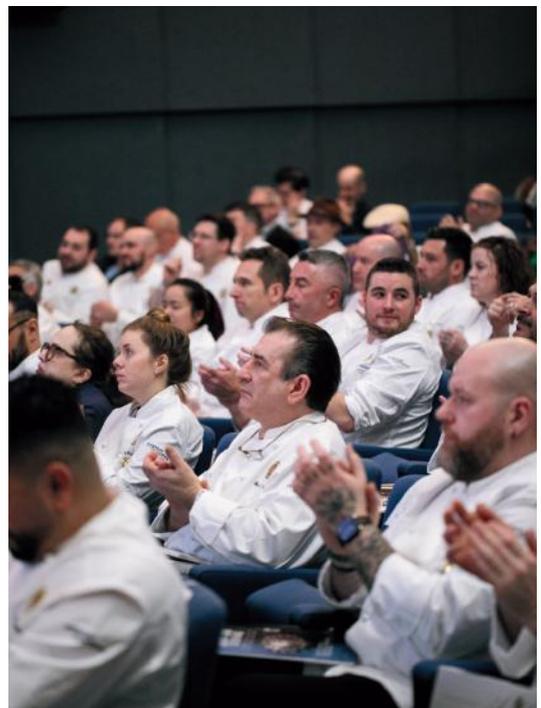
Washington, DC





“With heartfelt appreciation to the team whose attention to detail and vision made the Montreal gala extraordinary.”

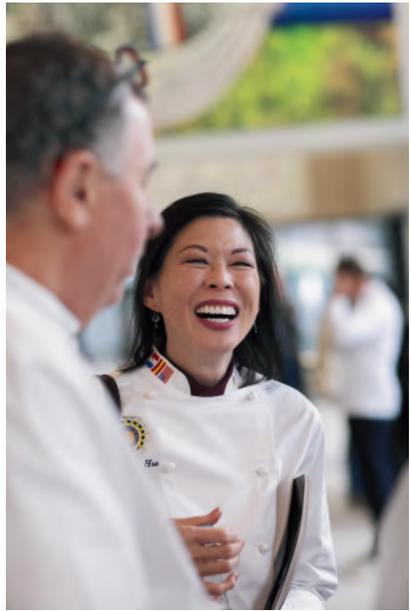




2025

LOOKING BACK





10TH ANNUEL
DINER DE CHASSE ET DE L'AMITIÉ - ACF|MCF|SCP

Menu

COCKTAIL AMUSES BOUCHES

Slater's Run Blanc de Blanc Virginia Wine

Presented by Chef Matthew Morrison
The Congressional Country Club



CHESTNUT VELOUTÉ, A SOUVENIR FROM CORSICA
ACCOMPANIED BY A SMALL WILD BOAR STUFFING ON TOAST

Ducard Vineyard - White - Virginia Wine

Presented by Chef Xavier Deshayes
Member Since 2005



OCEANS TRILOGY

ROASTED SCALLOPS WITH FLEUR DE SEL | LOBSTER MEDALLION WITH CITRUS FRUITS | ORA
KING SALMON WITH FENNEL POLLEN ESSENCE
CELERY ROOT MOUSSELINE | TRUFFLE | BLACK GARLIC MELKASSE

Barrel Oak Winery - White or Red Virginia Wine

Presented by Chef Bernard Guillas
Member Since 2018



THE NORMAN HOLE

TRIBUTE "CHERRY BLOSSOM"|CHERRY SORBETTO, COCKTAIL -
AVIATION, PISTACHIO CRUMBLE

Presented by Paris Gourmet & Chef Calogero Romano
Member Since 2023



STUFFED CABBAGE WITH GUINEA FOWL

CELERY ROOT, FOIE GRAS, MOREL MUSHROOM CREAM AND FOIE GRAS

Pollak Vineyard - Red Virginia Wine

Presented by Chef Olivier Geyer
Member Since 2024



CHEESE PLATE

SMALL SEASONAL SALAD | CONDIMENT

Presented by Savencia & Chef Greg Gable



L'ÉTOILE CHOCOLAT

DARK CHOCOLATE MOUSSE, BLACKCURRANT COULIS, HAZELNUT FINANCIER (GLUTEN-FREE)

Barrel Oak Winery Port Style Virginia Wine

Presented by Chef Romain Cornu & Chef Mark Courseille
Member Since 2022 | Member Since 2025



MIGNARDISE

Présenté by Chef May Hamoda Congressional Country Club



Their tireless dedication and generosity made this celebration of culinary excellence, intronization, and enduring friendship truly unforgettable.

Special thanks to the organizing team:
 Chef Gérard Bertholon, Chef David Deshaies, Jean-Philippe Krukowicz, chef Jean-Claude Plihon, Chef Fabrice Guinchard, Chef Stéphane Grattier

We also extend our deepest appreciation to all the chefs & Partners who contributed their time, creativity, and talent across the weekend's events—from the opening reception to the gala Dinner. Your passion and professionalism embodied the spirit of the Académie. Together, you brought our Congress to life and left a lasting impression on all who attended.



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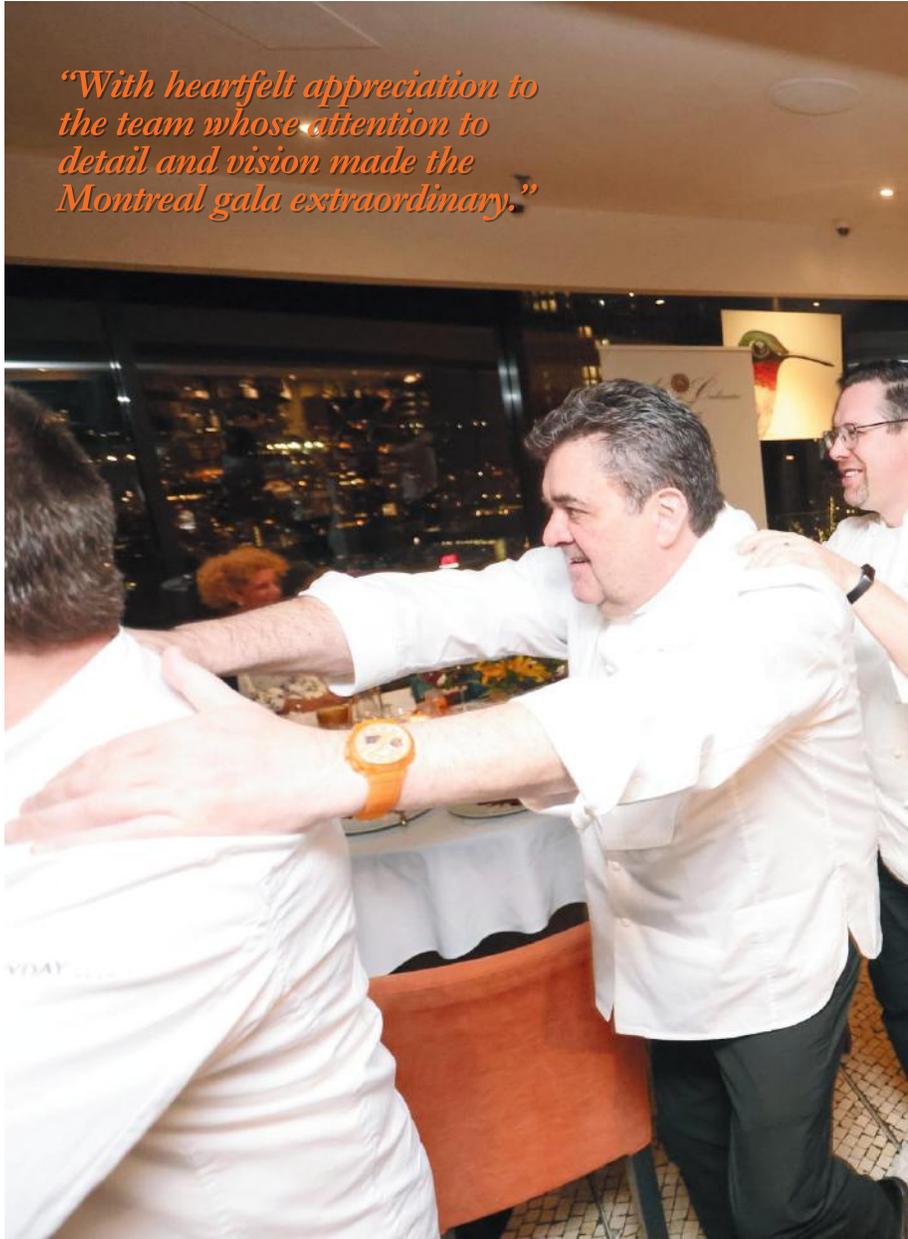
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LOOKING BACK 2025

4TH ANNUAL CONGRESS

Montreal, QC







2025

LOOKING BACK







The 4th Canadian Congress of the Académie Culinaire de France - USA & Canada was held in Montreal over the weekend of October 4 and 5, 2025, celebrating culinary excellence and fellowship in the heart of Quebec. The program began with a scenic excursion to La Cabane d'à Côté in Mirabel, where participants enjoyed a convivial outdoor lunch of grilled specialties amidst the orchards. In the evening, Chef Olivier Perret hosted an exceptional Gastronomic Dinner at Restaurant Renoir, showcasing the perfect harmony between French culinary tradition and Quebec's local terroir products.

The following morning, guests gathered at the Académie du Chocolat for a delightful breakfast and chocolate workshop led by Chef Nicolas Dutertre, featuring an engaging demonstration of craftsmanship and innovation. The congress concluded with the elegant "Hunter & Friendship Dinner" at Portus360, located on the top floor of the EVO Tower, offering breathtaking panoramic views of Montreal. The evening celebrated camaraderie and the savoir-faire of the Canadian Académiciens and Académiciennes through a refined, seasonal menu that reflected the spirit of unity and excellence of the Académie Culinaire de France.



Menu

COCKTAIL AMUSES - BOUCHES



Présenté par Xavier Dahan & Valentin Bessonnet

MILLE FEUILLES DE GRAVLAX DE PÉTONCLE, PICKLE DE CONCOMBRE À L'ESTRAGON SUR BLINIS
PANISSE AUX ANCHOIS ET À L'AIL CONFIT, AÏOLI AUX TOMATES SÉCHÉES ET AUX OLIVES

Présenté par Maxime Delmont

TERRINE DE CAMPAGNE, CHUTNEY DE BAIES SAUVAGES
CORMESQUIS DE COURGES D'AUTOMNE, PRALINÉ DE TOURNESOL DE BROMONT



Entrée Présenté par Driss Balachy

FLEUR DE TOPINAMBOURS, TRUFFES NOIRE, AIL NOIR, JAUNE D'OEUF CONFIT



Plat de Poisson, Présenté par Helena Loureiro & Jeremie Muller, Champion
du monde de l'oeuf en meurette, Portus 360, Montreal

SOLE DE DOUVRE TARCIE AUX CREVETTES CARABINEIROS AVEC UN BEURRE BLANC AUX
AGRUMES, FLEURS D'AIL DU QUEBEC FERMENTÉ ET LEGUMES D'AUTOMNE



Plat de Viande, Présenté par Benjamin Patrier

FILET DE CHEVREUIL RÔTI, SALSISIS EN CHAPLURE DE PAIN BRÛLÉ,
GIROLLE ET GRANNY SMITH.



Assiette de Fromage, Présenté par Emeline Péro

FINE TARTELETTE, MOUSSE LÉGÈRE DE FROMAGE DES GRONDINES RÉSERVE,
COMPOSÉE D'OIGNONS CARAMELISÉS À LA BIÈRE ET BACON DE SANGLIER, PHOLIOTTE MARINÉ ET TUILE AU PERSIL.



Pre-Dessert Présenté par Roland Del Monte & Nicolas Dutertre

FRAICHEUR DU VERGER
FOND DE MERINGUE, BRUNOISE POIRE TATIN ET POMME VERTE,
CRÈME GLACÉE POIVRE DES DUNES, CHANTILLY BORÉALE



Dessert Présenté par Philippe Bretigniere & Nicolas Parsi

CRÈMEUX AU LACTAIRE CONFIT, CAMERISE ET EMULSION D'ÉRABLE.



Mignardise Présenté par Roland Del Monte & Nicolas Dutertre

PÂTE DE FRUITS AU JUS DE CACAO
GUIMAUVE CHOCOLAT
BONBON GANACHE

TOAST DE L'AMITIÉ



With heartfelt gratitude, we salute Olivier Perret, Helena Loureiro, Gauthier Geffroy, Nicolas Dutertre, Roland Del Monte MOF, Philippe Bretignere, Frédéric Cyr, and Gregory Faye for their remarkable energy, vision, and leadership in bringing our Annual Meeting in Canada to life.

A special tribute goes to all the Académiciens who took to the kitchen for the Gala Dinner, sharing their exceptional talent, passion, and generosity.

As well as the entire Portus 360 and le Renoir team for their warm welcome, flawless professionalism, and unwavering commitment. Together, their dedication and hard work transformed this gathering into a truly unforgettable weekend.



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HESTON BLUMENTHAL
Chef-Proprietor, The Fat Duck



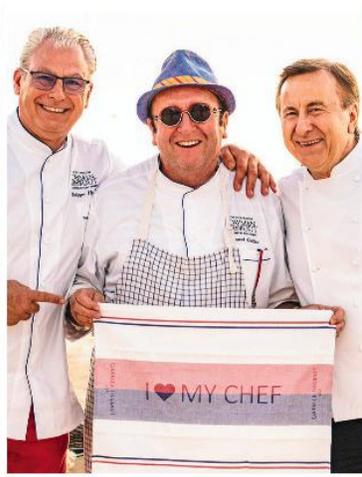
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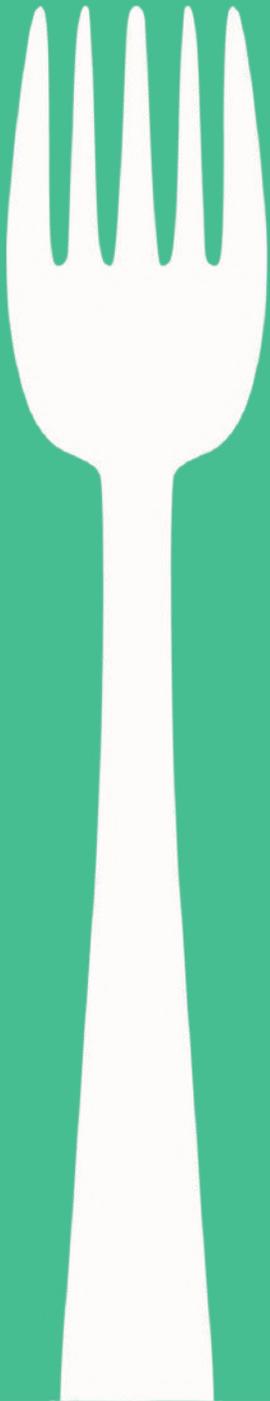
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LATEST NEWS

FROM OUR ACADEMICIANS





SAVE THE PLANET WITH YOUR FORK

PRACTICAL GUIDE TO SUSTAINABLE
GASTRONOMY: EATING WELL AND HEALTHY

GREEN FOOD LABEL





GREEN FOOD - SAVING THE PLANET WITH OUR FORK

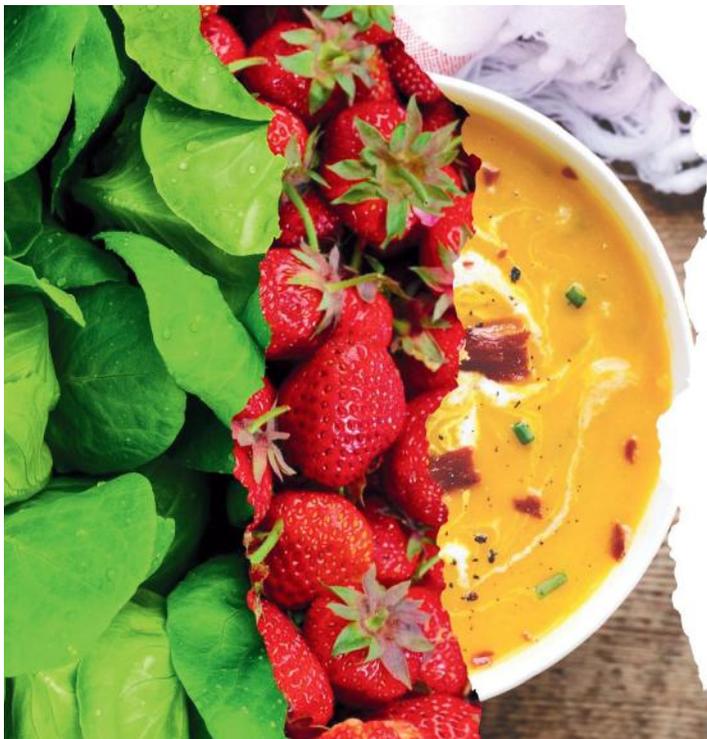
The Story: The First Eco-Responsible Label for Restaurants in France

Green Food is much more than a label: it's a story of conviction, transmission, and commitment. Created in 2018 by Augustin and Alexis, then led by Augustin alone, Green Food has become the first eco-responsible label for restaurants in France. A pioneer, it paved the way for a new way of thinking about gastronomy: more sustainable, more local, more respectful.

In 2025, a new phase begins. After several years of development, Augustin wanted to hand over the torch to the right person.

It was only natural that meeting Sébastien, head of the communications agency NEWP, cemented this new dynamic. 'It was an immediate match with Augustin,' says Sébastien. It was clear that they shared a vision, a shared desire to highlight not only the label, but also all the committed establishments that bring this sustainable gastronomy to life.

Despite acquisition offers from major groups, Augustin chose to remain faithful to the original spirit of Green Food. And it was to Sébastien that he entrusted the mission of giving the label and its certified establishments all the visibility they deserve. A choice guided by the conviction that Green Food must remain independent, true to its values, and at the service of restaurateurs and consumers.



**ECO-RESPONSIBLE
RESTAURATION LABEL &
COMMUNITY**





The mission: save the planet with our fork

Green Food embodies a simple but powerful idea: every meal can become a civic act. The label recognizes establishments that source local and/or organic products, reduce their waste, and limit their energy impact, all while offering a quality dining experience. It's a guarantee of transparency and trust for consumers, and tangible proof of commitment for restaurateurs.

A rigorous and accessible label

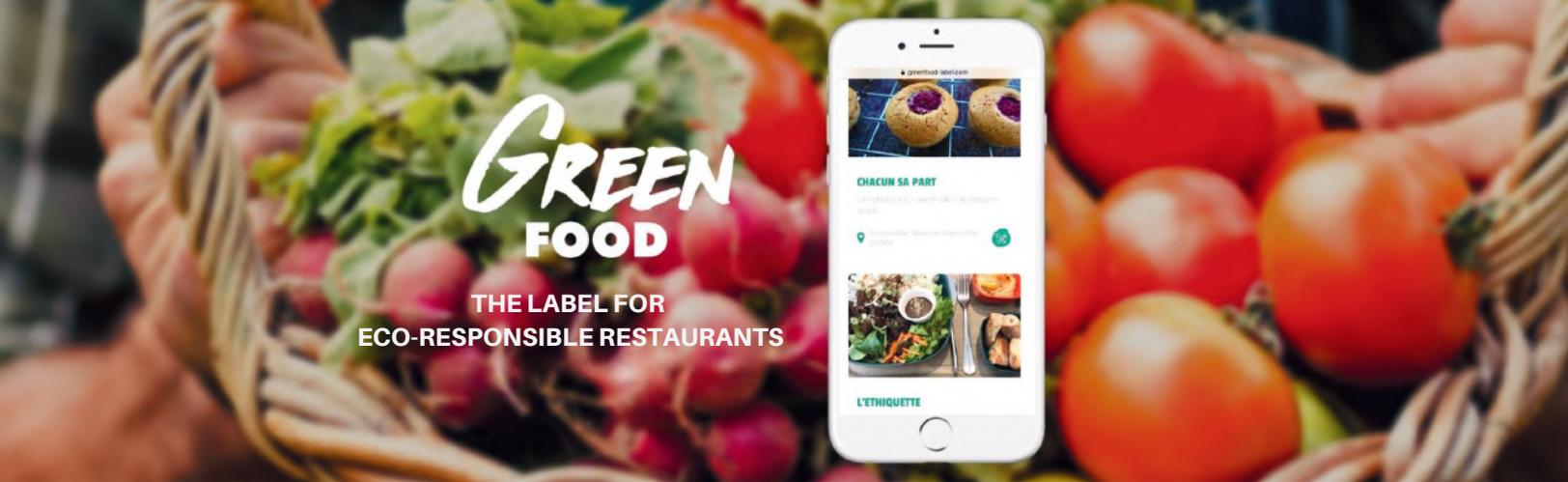
Obtaining the label is based on a clear audit: at least 6 out of 10 criteria must be met, with the mandatory use of local or organic products. Three levels of commitment – Transition, Confirmed, Ambassador – allow each establishment to evolve and progress in its approach.

A common vision for the future

Green Food aims to inject new life into the process:

- Promote establishments that are already committed, from top Michelin-starred chefs to small neighborhood restaurants.
- Educate establishments that haven't yet taken the plunge.
- And support consumers so they choose responsible restaurants.

Because, at its core, Green Food isn't just a label: it's a movement, a community of stakeholders who believe we can save the planet with our forks.



GREEN FOOD

THE LABEL FOR
ECO-RESPONSIBLE RESTAURANTS

A WORD FROM SÉBASTIEN JOURMEL

Reclaiming the Green Food label is an adventure that deeply touches and honors me.

I am particularly grateful for the partnership with the Académie Culinaire de France and its US/Canada delegation. Being supported by chefs of this caliber is not only a sign of recognition, it is proof that gastronomy, in its noblest form, can become a formidable lever for change.

I was deeply touched by the commitment of Sébastien Baud and Jean-Claude Plihon, who dedicate their energy and reputation to a cuisine that is more respectful of people and nature. I would like to thank them. And I also thank all the chefs with whom I have the chance to interact. Behind every recipe, every gesture, there is a vision, a struggle, a desire to share their expertise in a different way. And this is precisely what nourishes and motivates me every day: ensuring that this light shines on all the committed establishments, whether they are Michelin-starred or local.

Green Food isn't just a label. It's a movement, a community of people convinced that saving the planet with our forks is possible, and that together, we can transform the future of gastronomy.

10%

Of the cost of the labeling donated to ACF USA & Canada Delegation to contribute to its actions and show our appreciation.

25%

Discount on the labeling to encourage and facilitate your commitment.

Contact

For more information: www.greenfood-label.com
To contact Sébastien: contact@greenfood-label.com





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GREGORY GABLE

INTERVIEW

CHEF / FROMAGER

Greg's Culinary Journey: From Early Passion to Industry Expertise

Greg's culinary career began at 14, working as a short-order cook while balancing school and sports, leading to his acceptance into the Culinary Institute of America in 1982. After graduating in 1984, he helped open The Restaurant at Doneckers in Pennsylvania, where he honed his skills and met his future wife, Heidi. In 1987, Greg joined Le Bec Fin in Philadelphia under Chef Georges Perrier, where he spent 15 years refining his craft, ultimately becoming Chef de Cuisine. Returning to Doneckers in 2000, Greg transformed the restaurant into a premier dining destination, earning accolades such as Wine Spectator's Best Award of Excellence and a 27/30 Zagat rating. In 2004, he began consulting for Savencia Fromage & Dairy USA, later becoming its full-time Research and Development Chef in 2007. His role spans product innovation, recipe development, and food styling. Certified as a Cheese Professional in 2018, Greg now serves as the on-site expert for Cheeselovershop.com, offering virtual tastings and educational content that highlight Savencia's fine cheese portfolio.

INTERVIEW

CHEF GREGORY GABLE

ACF Member Since 2025

Greg! Your path to cheese?

I have always been passionate about cheese, choosing it over sweets on most occasions. During my tenure at Le Bec Fin, I had the opportunity to work with many premium cheeses we served as part of our curated cheese courses. At that time, the concept of a cheese course in America had not yet reached the level of sophistication it enjoys today. We even featured several Savencia cheeses, although I could not have anticipated that I would one day gain daily firsthand experience with these exceptional products.

Your short list: Three cheeses you'd serve to convert a skeptic—what story would you tell for each?

A common question I receive when serving soft-ripened cheeses is, "Can you eat the white rind?" I encourage guests to sample it, as they often discover that the rind is not only edible but also adds significant flavor and character to the cheese.

Another frequent remark is, "I don't eat blue cheese." In these instances, I am pleased to introduce Saint Agur, a cow's milk blue cheese from the Auvergne region of France. Saint Agur is classified as a double cream cheese, meaning it contains a higher fat content. The story from the cheesemaker's was simplify the traditional practice of enjoying blue cheese with butter on a baguette by increasing the fat content, thereby eliminating the need for additional butter. Once I share this story, many guests are willing to try it, and approximately half express that they may begin to enjoy blue cheese.

The cheese-making industry shares many similarities with wine and beer production. Understanding the story and romance behind each cheese is essential, as every variety has its own unique history and character. Sharing these stories enhances the appreciation and enjoyment of the cheeses you serve.



COMMON MISTAKES:

The top errors you see with storage, handling, or plating—and how to fix them.

- Allow cheeses to come to room temperature before serving; this enhances their flavor and aroma.
- Adhere to the “Three Cs” of cheese storage: keep cheese clean, chilled, and covered. Be sure to replace with fresh wrap after each use.
- Cut only the amount of cheese you intend to serve, preserving the remainder for optimal freshness.

SERVICE & HOSPITALITY:

Three rules for perfect cheese service in restaurants (temperatures, cutting, portioning, sequencing).

- Begin with milder cheeses and progress to those with greater intensity of flavor.
- Plan to serve approximately 1 to 1.5 ounces of each cheese variety per person.
- Include cheeses made from different types of milk to offer a diverse tasting experience.
- Incorporate a range of textures on the cheese board to enhance visual appeal and mouthfeels.

TERROIR & APPELLATIONS: HOW DO AOP/PDO TRADITIONS INFORM YOUR WORK, AND HOW DO YOU SEE THE DIALOGUE WITH NORTH AMERICAN ARTISAN CHEESES?

I believe our cheesemakers in the United States are deeply attuned to both the terroir and the rich traditions that are involved in the production of exceptional quality cheese. For example, drawing from my own experience, our partners at Rogue Creamery in Medford, Oregon—a certified B Corporation—produce some of the finest blue cheeses in the world. They maintain a close relationship with the farms that supply their milk, ensuring a high level of involvement and commitment to quality throughout the entire process.

AFFINAGE IN PRACTICE: WHICH MATURATION CONDITIONS (TIME, HUMIDITY, AIRFLOW, TURNING/BRUSHING) MOST IMPACT FLAVOR AND TEXTURE? AN EXAMPLE FROM YOUR CELLAR CAVE.

One of the key insights I gained early in my time at Savencia is the unique sensitivity of our soft-ripened cheeses to both time and temperature. These varieties typically undergo a brief affinage, and even a half-day's difference before packaging can have a significant impact on their flavor and texture. These cheeses are constantly ripening, even while refrigerated. Being aware of these nuances we exercise meticulous care throughout the packaging and shipping process.

Some of our imported cheeses are air-freighted directly to our U.S. distribution center, ensuring that they reach consumers at their optimal peak of quality and freshness. This commitment allows our customers to experience our cheeses at their very best.

PAIRINGS THAT SING:

It is quite fitting that you mention this, as our alouette brand is centered around the concept of "flavor that sings." alouette products are recognized for their exceptional flavor combinations.

I am an advocate of the philosophy, "if it grows together, it goes together." For example, I have paired our Esquirrou, a PDO Ossau-Iraty cheese, with Espelette pepper and Mandarin wine—a combination that highlights the harmony of regional ingredients. Esquirrou was awarded World Champion in 2018 in Madison, Wisconsin.

I have also developed pairings with one of our soft-ripened cheeses which included cherries, orange, pistachios, and Cognac. I was pleased to hear from a colleague in R&D that this was "the best thing I ever made here."

For a unique textural experience, I have also coated our AOP Papillon Roquefort with popcorn confetti.



Gregory Gable, Research and Development Chef for Savencia Fromage & Dairy, Haute Fromagerie and Advanced Food Products. Gregory Gable A.C.S. C.C.P.

<https://www.cheeselovershop.com/>
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November 12th, 2025

LA GRANDE BHOJ

From Kathmandu to the Gate of Everest



A historic Franco–Nepalese culinary expedition led by the U.S –Nepal Gastronomy Chefs Association.

“

For the first time, a team of chefs from Nepal, France, and North America united to craft a historic seven-course gala dinner in Kathmandu before traveling to Namche Bazaar—gateway to Mount Everest—to cook the highest panorama buffet ever achieved by our delegation. This extraordinary journey blended excellence, tradition, and humanity at the roof of the world.



01

The Mission Begins

This mission took six months of planning with Mr. Spun Ji and his Nepalese marketing team, Chairwoman Nisha, and partners such as Aloft Kathmandu, Cuisine Solutions, and Everyday Uniform. It marked the beginning of a groundbreaking Franco–Nepalese collaboration.

02

Creating the Chef Brigade

The brigade united Cheffe Sylvie Grucker, Bertrand Bouquin, Alexandre Seince, Florian Bellanger, Irvin Van Oordt, Ram Thapat, Arjun Ranabhat, and myself—joined by Nepalese chefs Ratna Thapa, Shree Ram Adhikhari, and Ramesh Lama Tamang. A remarkable culinary alliance.



03

“La Grande Bhoj” Gala Dinner

At Aloft Kathmandu, we presented “La Grande Bhoj,” the first-ever seven-course French–Nepalese tasting menu in the city. With refined décor, cocktail pairings, and wines, we served 120 distinguished guests—an unforgettable moment for the Nepalese gastronomic scene.



CAPTURED





04

Flight to Lukla

To reach the Himalayas, we flew to Lukla—known as the world’s most dangerous airport—before continuing by helicopter over towering peaks and drifting clouds. An unforgettable, humbling first ride for many of us.

05

Arrival in Namche, 11,286 ft

We arrived in Namche Bazaar, a centuries-old village perched on the mountainside and accessible only by foot. Hosted by Sherpa Pasang Stering, we immersed ourselves in the life of this historic gateway to Everest.



06

Cooking at 13,451 ft

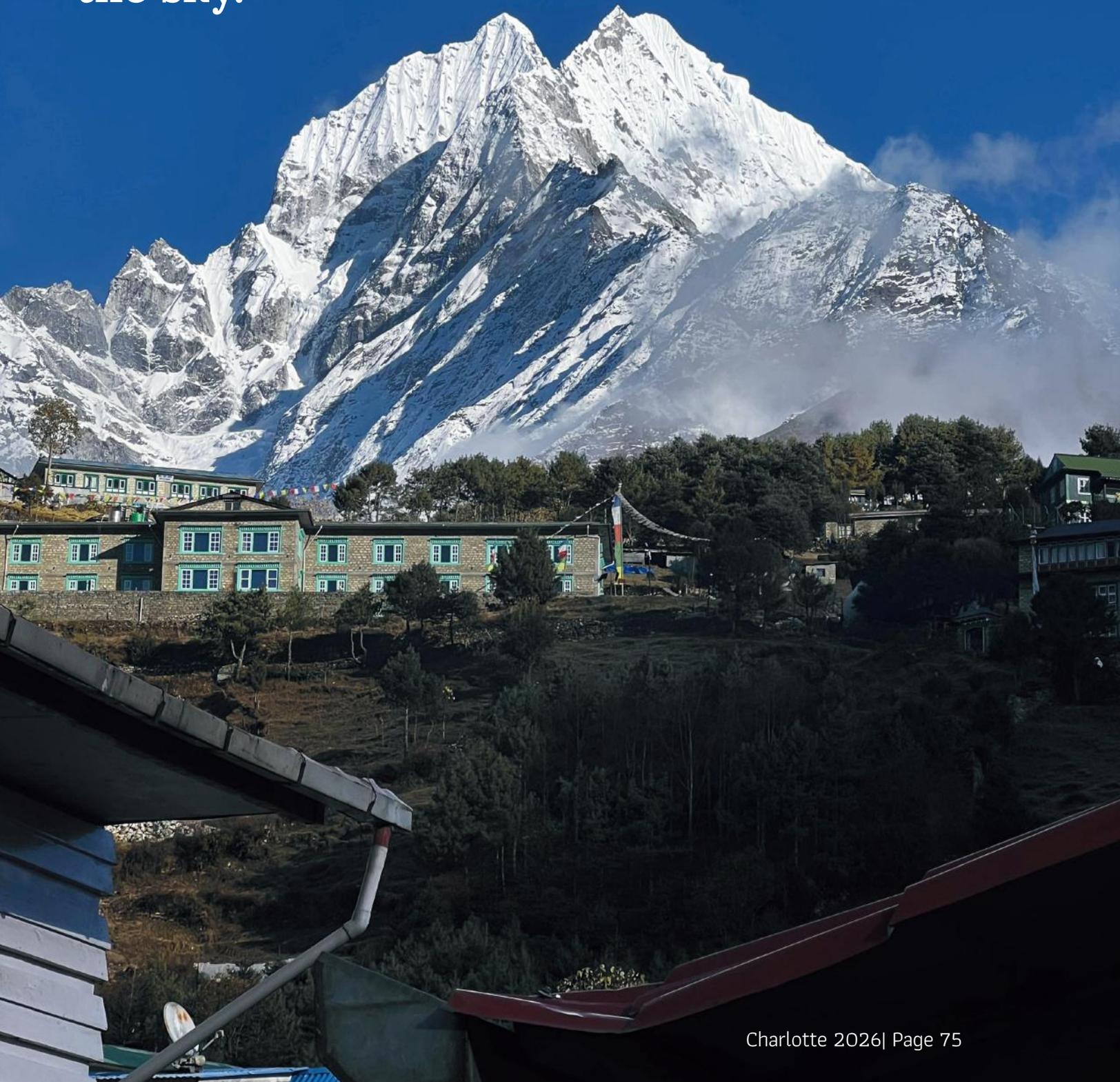
After climbing to 13,451 ft, the entire team prepared a panorama buffet—including coconut oatmeal, sous-vide egg bites, and French macarons—for sherpas, trekkers, and the Women’s Association of Namche, with Everest rising behind us.



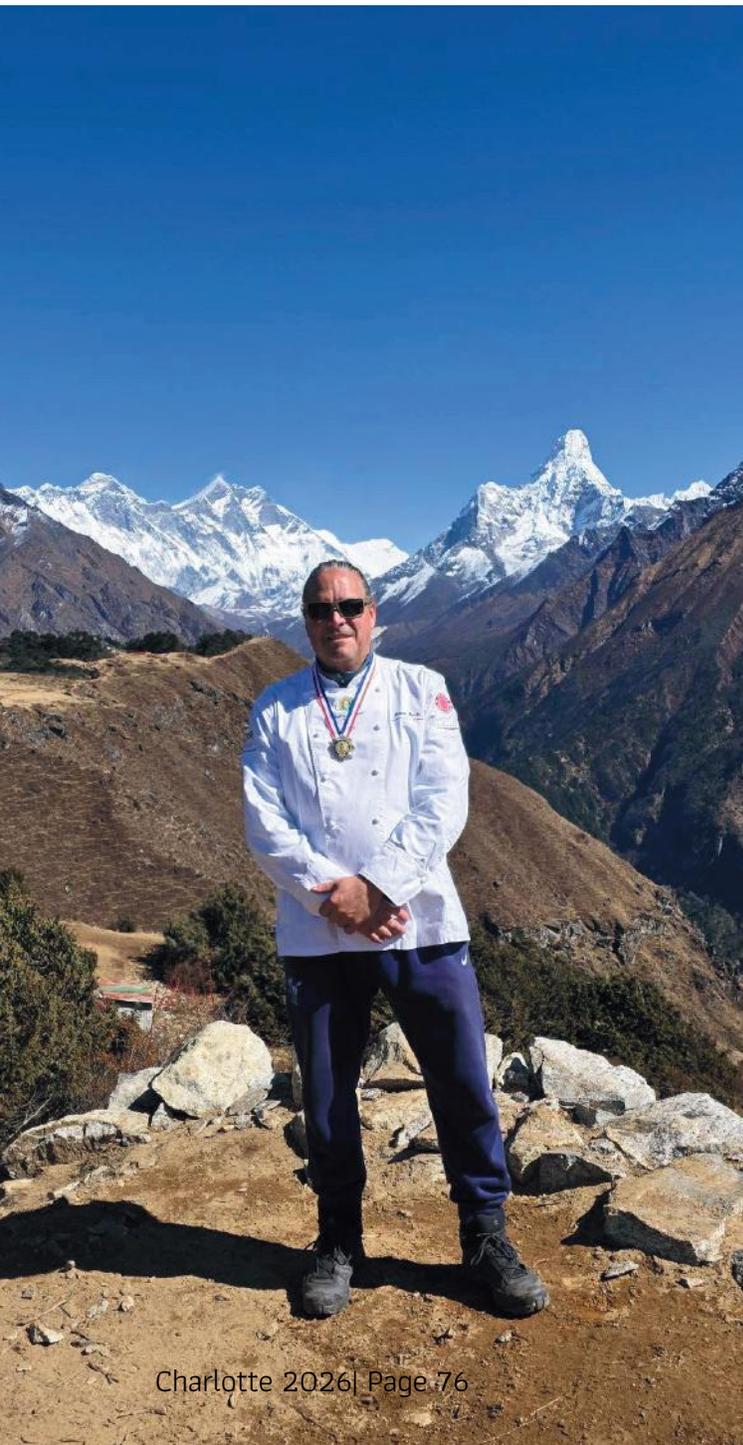
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One vision.
An unforgettable
journey where
gastronomy touched
the sky.”**



THE CULINARY TEAM – FRANCE • USA • NEPAL



International Chef Delegation

- Cheffe Sylvie Grucker, MCF
- Vice-President MCF & Secrétaire Générale MCF
- Chef Bertrand Bouquin, ACF / MCF
- Chef Alexandre Seince, ACF / MCF
- Chef Florian Bellanger, ACF
- Chef Irvin Van Oordt
- Chef Ram Thapat
- Co-Founder, U.S.-Nepal Gastronomy Chefs Association
- Chef Arjun Ranabhat, ACF
- President, U.S.-Nepal Gastronomy Chefs Association
- Chef Bruno Bertin, ACF / MCF
- Co-Founder & Brand Ambassador, U.S.-Nepal Gastronomy Chefs Association

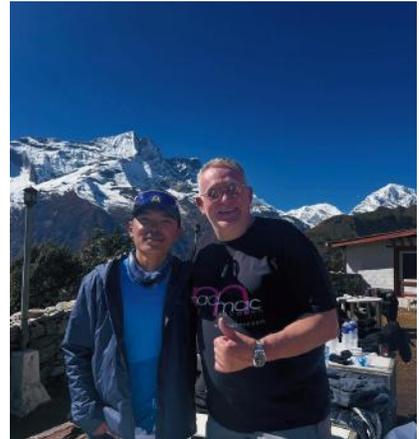
Nepal Chef Delegation

- Chef Ratna Thapa,
- Chef Shree Ram Adhikhari,
- Chef Ramesh Lama Tamang,
- Representing the Nepal Chefs Association, including both former and current Presidents.

Leadership & Support

- Mr. Spun Ji — Nepalese Marketing & Logistics
 - Nisha — Chairwoman, U.S.-Nepal Gastronomy Chefs Association
 - Sherpa Pasang Sterling — Host & Expedition Support
 - Sponsored by: Aloft Kathmandu, Cuisine Solutions, Everyday Uniform
-

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Gilles Renousson

Coupe du Monde BOULANGERIE



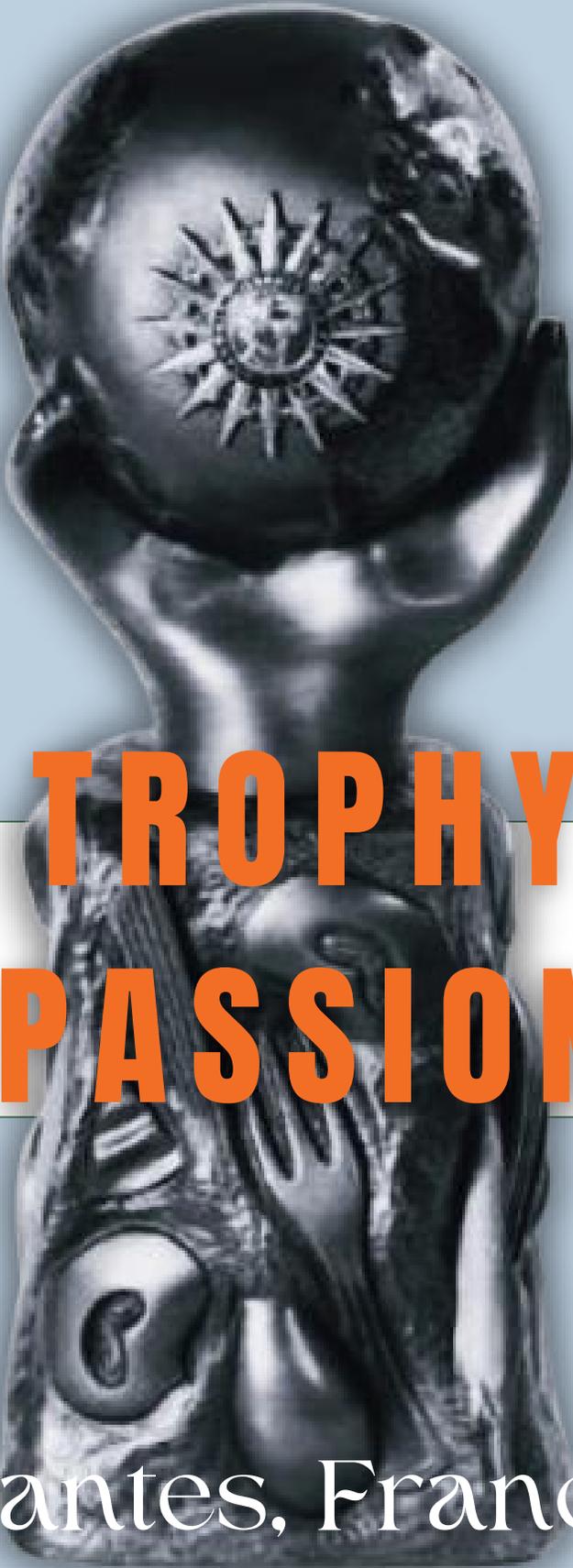
2025



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20
25



**TROPHY
PASSION**

Nantes, France

WINNER

TROPHY
PASSION
2025

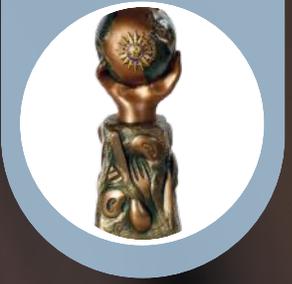
USA



FINALISTS



Chef Guy-René Gerin



From October 18 to 20, 2025, the prestigious Trophée Passion was held in Nantes, France, bringing together young culinary talents from around the world.

Representing the United States was Chef Guy-René Gerin, winner of the 2022 Trophée Jean-Jacques Dietrich and Chef de Cuisine at L'Ardente in Washington, D.C. He was accompanied by Sous-Cheffe Michelle Johnson, whose dedication and precision played a vital role in the competition. He was proudly coached by a distinguished team of mentors: Chef David Deshaies, Chef Gérard Bertholon, Chef Gabriel Kreuther and Chef Romain Cornu, each offering their invaluable expertise and guidance.

Chef Guy-René carried the values of excellence, tradition, and innovation to the international stage—honoring the spirit of the Académie Culinaire de France with talent and distinction.





CHAMPIONS OF THE 2025 TROPHY PASSION

Chef Guy-Rene Gerin (L'Ardente)

Chef Michelle Johnson (Cuisine Solutions)

The Trophée Passion brought together outstanding national teams from France, Morocco, Chile, Mexico, Belgium, and the USA, celebrating technique, creativity, and the spirit of culinary exchange. Our sincere thanks go to our world Fabrice Prochasson, President of the Académie Culinaire de France, for exemplary leadership and organization, and to the entire jury for their rigor and fairness. Beyond the competition, the week was marked by genuine communion between teams and delegations—sharing knowledge, ingredients, and friendship that honor the values of our profession and strengthen our global community.



ACF USA & Canada achieved an exceptional result at the 2025 Trophée Passion, finishing first in every judged category and taking the Artistic Prize. Competitors Guy-Rene Gerin and Michelle Johnson, coached by David Deshaies, delivered a performance that combined technical mastery, bold flavors, and elegant presentation. The team was supported by Gabriel Kreuther, Romain Cornu, Gerard Bertholon, Fabrice Guinchard, and Sébastien Canonne. Our profound thanks to Honorary President Jean-Louis Gerin for his exemplary dedication throughout the week—driving, shopping, cleaning, and so much more. We also warmly thank Chef Gilles Renusson for creating this year's dessert theme and, in true esprit de brigade, for personally driving Sébastien from Nantes to Roissy so he could catch his flight on time.



This victory reflects our community's rigor and generosity, and the unwavering support of our partners—L'Ardente, Cuisine Solutions, Robot Coupe, and all partners of the Académie USA & Canada. Together, we continue to advance the values of the Académie across North America.





We would also like to express our sincere appreciation to Chefs David Deshaies, Gérard Bertholon, Gabriel Kreuther, and Romain Cornu for their invaluable guidance and commitment in advising and training Team USA. Their mentorship played a crucial role in the team's preparation and performance. A special thank-you as well to Chef Gilles Renusson for presenting the dessert theme of the 2025 Trophée Passion International, inspiring creativity and excellence at the heart of this prestigious competition. Finally, we extend our deepest gratitude to Chef Jean-Louis Gérin for his exceptional logistical support in France, ensuring the seamless coordination and success of the team's participation.



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THE 1ST SUSTAINABLE PASTRY CHEF COMPETITION



@napastrychampionship



1st Place
North America Pastry Championship
Trophy Roland Mesnier 2025

20
25

THE VEGAN PLATED DESSERT- FOREST FIRES!!

Representing the resilience of nature after a forest fire, using three of the main ingredients that grow back after forest fires: blueberry, willowherb and morel, recalling the renewal of flora after a fire.





The Académie Culinaire de France USA & Canada was proud to organize and present to its members the North America Pastry Championship Trophy. This premier competition celebrated the exceptional talent, creativity, and craftsmanship of pastry chefs from across the continent. Held in New York City at the Summer Fancy Food Show on June 29th and 30th, the event brought together top professionals to showcase their skills through innovative creations, challenging technical tasks, and a commitment to sustainability. It was a remarkable opportunity to honor the art of pastry and inspire the future leaders of the culinary world.



“CONGRATULATIONS TO ALL OF OUR TALENTED CONTESTANTS WHO COMPETED IN THE FIRST EDITION OF THE ROLAND MESNIER - NORTH AMERICA PASTRY TROPHY CHAMPIONSHIP!”

THE LOLLYPOP PRESENTATION

1st Place -
Jeremy Billy
Yves.Marie Rolland

THE ECOSYSTEM AN ECOSYSTEM IN SYMBIOSIS



Mushrooms and Insects: Representing the impact of fungi and insects that play a key role in forest regeneration. Bees play a crucial role in plant pollination, a process vital for plant reproduction and food production, thus supporting biodiversity and global food security. The prickly ash (American ash tree), a host plant for the caterpillars of the giant swallowtail butterfly, does not migrate as quickly as other butterflies, thus limiting the establishment of colonies in more northern regions, such as Quebec



THE TEAM'S

Congratulations to all of our talented contestants who competed in the first edition of the Trophy Roland Mesnier – North America Pastry Championship!



1

1st Place from Quebec City

Congratulations to Jérém Billy and Yves-Marie Rolland, winners of the first edition of the Roland Mesnier – North America Pastry Trophy Championship! Their exceptional skill, creativity, and commitment to showcasing local ingredients and sustainable practices truly set them apart, earning them the top honor in this inaugural competition.



2

2nd Place from Montreal

Congratulations to Paul Peyrat and Nicolas Parsy, who earned second place in the first edition of the Roland Mesnier – North America Pastry Trophy Championship! Their refined technique, creative vision, and dedication to highlighting local flavors impressed the judges and secured them a well-deserved spot on the podium.



3

3rd Place from North Carolina

Congratulations to Emari Kidd and Chainey Kuykendall, who achieved third place in the first edition of the Roland Mesnier – North America Pastry Trophy Championship! Their unique approach, thoughtful storytelling, and celebration of Southern ingredients brought a distinctive and memorable touch to the competition.



THE MASTER PIECE

Agroecology

Representing sustainable agriculture practiced at the time by First Nations using the 'three sisters principle. Three Sisters agriculture is a model of sustainability and balance. Each plant plays a role in mutual support and the overall health of the agricultural ecosystem. Crops are thus able to thrive without the need for chemical fertilizers or pesticide treatments, as the three plants naturally regulate each other. Furthermore, this method respects natural cycles, with harvests that complement each other.

1st Place- Jeremy Billy - Yves.Marie Rolland



THE JUDGE'S

A heartfelt thank you to our esteemed judges for their time, expertise, and dedication during the first edition of the Roland Mesnier. Your thoughtful evaluations, high standards, and support were essential to the success of this event.



Chef Dominique Ansel - President of the Competition. Chef Pascal Guillotin - President of the Jury. Chef Stéphane Chéramy - Tasting Judge. Chef En-Ming Hsu - Tasting Judge. Chef Sébastien Canonne, MOF - Tasting Judge. Chef Sylvain Leroy - Tasting Judge. Chef Marc Aumont - Technical Judge. Chef Laurent Richard - Technical Judge. Chef Nicolas Botomis - Technical Judge. Chef Gilles Renusson - Technical Judge



SPECIAL

THANKS

Paris Gourmet Crew!





TESTIMONY

"This first edition of the North America Pastry Trophy was masterfully executed. From scoring sheets to the awards ceremony, everything was impressive. Thank you for the opportunity to be part of such a beautiful event."

JUDGE GILLES RENUSSON

"Thank you for the opportunity to push myself in this competition. I learned so much about myself and the culture of competing. I truly appreciate all the feedback and hope to use this experience to become an even better chef."

CONTESTANT EMARY KIDD

"It was an honor to judge the first North America Pastry Trophy. The level of talent, creativity, and commitment to regional ingredients was truly inspiring."

JUDGE EN-MING HSU

"Thank you for the remarkable organization of this first North America Pastry Trophy. The warm welcome, smooth logistics, and high level of competition made it an enriching and memorable experience. I look forward to future editions to keep showcasing our profession at its best."

CONTESTANT JEREMY BILLY

"What I'll remember most from this competition is the richness of the human experience. It was an incredible opportunity to represent my province, highlight local producers, and tell our story on a grand stage. I warmly thank the Académie Culinaire for this remarkable opportunity."

CONTESTANT YVES-MARIE ROLLAND





Eat & Drink

FIRST-EVER NORTH AMERICA PASTRY CHAMPIONSHIP DEBUTS AT 2025 FANCY FOOD SHOW IN NYC

By ET Rodriguez

Posted on July 9, 2025

The Academie Culinaire de France hosted their first-ever North America Pastry Competition at the 69th annual Specialty Food Association Summer Fancy Food Show at Jacob Javits Center

Lollipops resembling bees complete with fragile glass wings made of honey and realistic mushrooms made of chocolate were a few of the nature-inspired sweets at the Academie Culinaire de France first-ever North America Pastry Championship.

After a diligent selection process from dozens of applications, four teams of two were selected to compete in the inaugural bake-off, with one last-minute dropout.

Hosted by the Specialty Food Association's 69th Summer Fancy Food Show, the remaining three teams - each fitted with one helper from the Institute of Culinary Education — went tête a tête in an open pavilion at the Jacob Javits Center last week. Working with the theme of 'celebrating the unique flavors of North American terroir through sustainable pastry creation,' the two-day event was broken up into three categories: vegan, lollipop (sic) and the masterpiece.

'We didn't want to do a traditional pastry competition,' said Sebastien Baud, president of the Academie Culinaire de France,



established in 1879 with 80 chapters across the globe. 'The competitors did the work to find sustainable produce from their own state, but their creation has to be sustainable as well. It's not just the food, it's also the material they use to present their dish.'

Discover the full story — scan the QR code to read the complete article on AM New York.





We would like to express our heartfelt appreciation to Fabrice Guinchard, H el ene Semmel, Winnie Mui, and Laurent Richard for their remarkable dedication and contribution to the success of the North America Pastry Championship Trophy. Their commitment, organization, and collaborative spirit were instrumental in bringing this prestigious event to life. Through their tireless efforts, they ensured a seamless competition that celebrated the artistry, creativity, and excellence of pastry professionals across North America. Their involvement exemplifies the unity and passion that define the Acad emie Culinaire de France - USA & Canada Delegation.



THANK YOU

We are deeply thankful to our financial and gift partners whose unwavering support brought the North America Pastry Championship to life. From equipment to ingredients, visibility to venue, your contributions were essential to the success of this prestigious event. Together, we proudly promote creativity, talent, and the spirit of collaboration.





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WORLD CUP OF BAKERY AMERICAS QUALIFIER

'Rising to the Challenge: Americas on the Road to the World Cup of Bakery'

From tradition to innovation, the Americas Qualification of the Coupe du Monde de la Boulangerie brings together the finest bakers from across North and South America. Held under the auspices of the Académie Culinaire de France USA & Canada, this regional qualifier is more than a contest—it's a celebration of artisanal skill, dedication, and the enduring culture of breadmaking. Teams compete not only for excellence but for the honor of representing our continent on the world stage in Paris.

20
25



Coupe
du Monde
de la
BOULANGERIE



RIISING TO THE CHALLENGE

The Americas Path to the Coupe du Monde de la Boulangerie

The Académie Culinaire de France – USA & Canada Delegation proudly served as the official organizer of the Americas Qualifiers for the prestigious Coupe du Monde de la Boulangerie, held in Las Vegas during the IBIE. This major event brought together six outstanding teams from across the continent to compete for their place in the 2026 World Cup of Bakers in Paris. Created in 1992 by Christian Vabret, Meilleur Ouvrier de France, the Coupe du Monde de la Boulangerie was established to promote the craft of baking and elevate the global standard of breadmaking. Over the years, the competition has pushed the boundaries of technical skill and creativity, becoming a global benchmark in the bakery profession. The Americas Qualifier reflected this spirit, offering a platform for excellence, innovation, and the celebration of artisan talent throughout our region.



‘Bravo to Team Canada and Team USA! Both teams have earned their place among the world’s best and will represent the Americas at the Coupe du Monde de la Boulangerie in France. A proud moment for our delegation and for North American bakery excellence.’





MEXICO

Coach: Angel Castañón

Bread: Gustavo Fragoso Domínguez

Viennoiserie: Oscar Paniagua Galindo

Artistic: Javier Díaz Juárez



CANADA

Coach: Alan Dumonceaux

Bread: Florent Lehmann

Viennoiserie: Julien Bruyer

Artistic: Jason Wang



ECUADOR

Coach: Maximiliano Fierro

Bread: Alexander Lau

Viennoiserie: Santiago Cueva

Artistic: Cecile Ricci Women



BRAZIL

Coach: Roos Johannes

Bread: Castro do Vale Roger

Viennoiserie: Evelin Karinee Szczerbricki

Artistic: Lima Fabricio



USA

Coach: William Leaman

Bread: Ambrose Erkenwick

Viennoiserie: Sandy Rodriguez

Artistic: Nicolas Nayener

‘With deep gratitude, we extend our sincere thanks to Chefs Stéphane Grattier, Romain Dufour, and Fabrice Guinchart for their unwavering dedication and exceptional work in organizing the Americas Qualifier for the World Cup of Bakers. Their passion, precision, and leadership were instrumental in bringing this world-class event to life and in showcasing the excellence of our profession on the international stage.’





THANK YOU

We extend our heartfelt thanks to all our valued partners whose generous support made the Americas Qualifier for the World Cup of Bakers a resounding success. Your commitment to excellence and your belief in the importance of promoting artisan baking have been essential to the realization of this prestigious event. From equipment and ingredients to logistical support and visibility, your contributions helped create an environment where talent, technique, and passion could truly shine. We are proud to stand beside you in elevating the craft of bakery on the international stage.





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spread the love, savor the flavor



The 16th edition Championnat du Monde de pâté-Croûte

Championnat
du Monde
de Pâté-Croûte

CHEF ARTUR DEHAINE - DANIEL BOULUD NYC

The 16th edition of the Championnat du Monde de Pâté-Croûte once again showcased the exceptional talent and precision required for this emblematic French specialty, bringing together the world's finest charcutiers and chefs. Among them, Chef Arthur Dehaine distinguished himself brilliantly by winning the Americas Qualifier in Montréal, securing his place at the world finals in Lyon. Representing the Dinex Group in New York, Arthur impressed the jury with his technique, balance of flavors, and refined execution—earning him the prestigious Prix du Meilleur Espoir, recognizing him as the most promising rising talent of the competition. This accolade highlights both his mastery and his potential within the global charcuterie community. This year, we are proud to welcome him as a new member of the Académie Culinaire de France USA & Canada, and he will be officially introduced during our 2026 Congress in Charlotte. His dedication, humility, and craftsmanship position him as one of the promising young chefs carrying forward the legacy of French gastronomy.

1^{ère} édition du Championnat du Monde de Pâté-Croûte



M. Arthur DEHAINE,
Sélection Canada / USA
The Dinex Group - Daniel Boulud
New-York

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IS ON THE WAY...



TROPHY

JEAN-JACQUES DIETRICH



COMING SOON
April 4th 2026

4th Edition

We are proud to launch the 4th edition of the Trophée Jean-Jacques Dietrich. This unique event continues to spotlight emerging talent from across North America, offering them a platform to shine and a path toward international recognition.



*Le Trophée
Jean-Jacques Dietrich*

• Charney Kuykendall 2020 •

• Guy-René Gerin 2022 •



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North America
**PASTRY CHAMPIONS
TROPHY**



2nd Edition 2026

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2027

NEW JERSEY

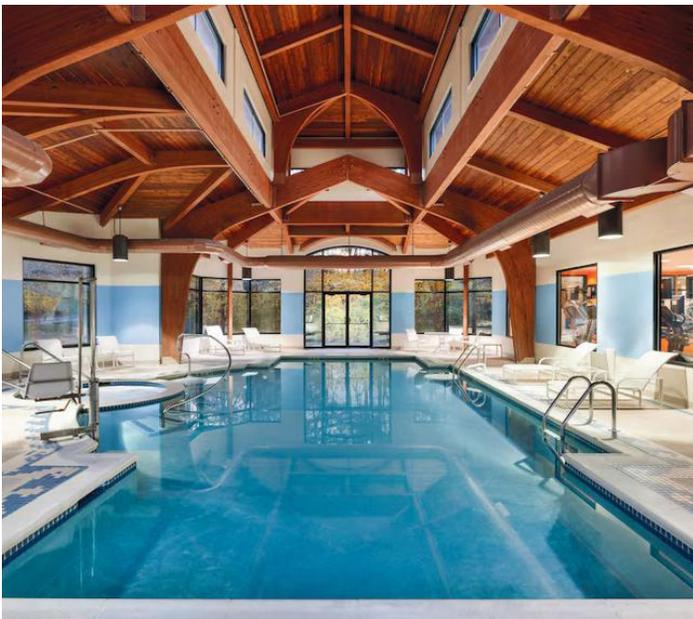
CONGRESS

THE RIDGE HOTEL

We are thrilled to announce that academician's Eric Truglas and Margareth Matz will welcome us for our 2027 Congress at the Ridge Hotel, promising an inspiring gathering rooted in excellence, hospitality, and shared culinary passion.

**ANNUAL
CONGRESS
2027 WILL
TAKE PLACE
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HONORING THOSE WHO CAME BEFORE US





“As we welcome the future of our Académie, we pause to honor those who shaped our path. Their legacy of excellence, mentorship, and passion lives on in every dish we craft and every tradition we uphold.”



In Memory of chef

GABRIEL
PAILLASSON
(1947-2025)



Member Emeritus
of the Culinary
Academy of France
| Best Craftsman of
France in Pastry
1972 and Ice Cream
1976. Founder of the
World Pastry Cup

Chef Gabriel Paillason, Meilleur Ouvrier de France in both Pastry and Ice cream, stands as one of the most influential figures of contemporary French gastronomy. Born in 1947 in Saint-Étienne, he began his culinary path as an apprentice pâtissier, quickly earning recognition for his exceptional technique and artistic flair. His rare double MOF titles—Pastry (1972) and Cuisine (1976)—established him as a chef of unmatched versatility. Over the decades, he became renowned not only for his mastery of classical French craft but also for his visionary contributions to the profession. In 1989, he co-founded the Coupe du Monde de la Pâtisserie, elevating the discipline to an international stage and shaping generations of chefs worldwide. A mentor, innovator, author, and ambassador of French savoir-faire, Chef Paillason has dedicated his life to excellence, transmission, and the promotion of culinary artistry. His legacy remains a cornerstone of our global gastronomic community.



Remembering Gabriel Paillasson, the Intrepid Mentor of a Generation



Testimony by Jean-Jacques Bernat

I had the privilege of meeting Gabriel Paillasson in the late 1970s., in Lyon, at his boutique, where I went seeking advice. He was always attentive, generous with his time, and his guidance was consistently outstanding. Our paths crossed again over the years through various pastry competitions and later within the Pastry Chefs' and Ice Cream Makers' Guilds of the Rhône. He was extraordinarily active in all aspects of our profession.

I clearly remember a discussion among the Rhône-Alpes pastry chefs concerning the growing presence of brands like Leonidas and De Neuville, which were beginning to overshadow us. Gabriel's answer was disarmingly simple: 'We can make excellent chocolate at the same price as they do—just watch, it will quiet them down.' That was pure Gaby.

During his last trip to New York, he spent the night at my home and had dinner at my bistro. The next morning, he left for Grand Rapids for the Coupe du Monde de la Pâtisserie. We had a wonderful evening reminiscing about our Lyonnais years.

His passion was his craft—our craft. He deeply valued the unity of our profession: pastry chefs, chocolatiers, confectioners, ice-cream makers, and caterers standing together as one. After Jean-Paul Pignol, he served for many years as President of the Pastry Chefs of the Rhône, then President of the Ice Cream Makers of the Rhône, and later, for a long period, President of the National Confederation of the Ice Cream Makers of France.

Gaby the Intrepid—that was his Compagnon name. His legacy will remain inseparable from the spirit and excellence of French pastry.



GABBY

L'INTREPIDE

LE CHEMIN PARCOURU PAR GABRIEL PAILLASSON



A Life Devoted to Pastry, A Legacy Without Borders

GABRIEL PAILLASON MOF
(1 9 4 7 - 2 0 2 5)



Gilles Renusson pays heartfelt tribute to Gabriel Paillason, M.O.F., founder of the Coupe du Monde de la Pâtisserie, who has recently passed away.

"No one has done more than Chef Paillason to promote our craft and elevate the standards of our profession," "He was a visionary, a mentor, and a tireless ambassador for pastry arts worldwide."

I had the great honor of welcoming Chef Paillason to Grand Rapids on two occasions. In 2010, he presided over the jury that selected the U.S. team for the 2011 Coupe du Monde de la Pâtisserie, marking a defining moment for American pastry on the international stage. His presence, generosity, and unwavering commitment left a lasting impression on our students, professionals, and institutions.



Under his leadership and vision, the Coupe du Monde de la Pâtisserie became universally recognized as the most prestigious pastry competition in the world. Every two years in Lyon, France, the finest national teams gather to celebrate excellence, creativity, and discipline through chocolate, sugar, and ice, as well as entremets and plated desserts. Chef Paillason believed deeply that pastry was both an art and a craft—and he built a global stage to honor that belief.

The United States holds a unique place in this history, having participated in every edition of the competition since its inception, earning multiple bronze and silver medals, and achieving the ultimate honor with a gold medal in 2001. These accomplishments are inseparable from the legacy Chef Paillason created.

As the Coupe du Monde de la Pâtisserie celebrated its 30th anniversary in 2019, it stood as a testament to his life's work—a competition that transcends borders and generations.

Today, we remember Gabriel Paillason not only as a founder and leader, but as a guardian of our profession's values. His legacy will continue to inspire pastry chefs around the world for generations to come.

— Gilles Renusson
Former President, Club Coupe du Monde U.S.A.



In Memory of chef

PATRICK
ALBERT
(1961-2025)



A Life Dedicated to
the Culinary Arts

The Académie Culinaire de France USA & Canada wishes to pay tribute to Chef Patrick Albert, a chef, mentor, and colleague whose contributions have left a lasting mark on our profession and our community.

Chef Albert became an Académicien in 2012, proudly sponsored by two icons of French gastronomy—Paul Bocuse and Daniel Boulud. This honor reflected not only his culinary excellence, but the deep respect he earned from leaders of our craft.

Throughout his career, Chef Albert embodied the values of the Académie: excellence, generosity, and transmission. His passion for teaching, his commitment to high standards, and his spirit of camaraderie inspired countless chefs across borders.

He was more than a chef of great talent—he was a man of integrity, humility, and heart.

We extend our deepest gratitude for all he brought to our profession and community. Chef Patrick Albert's legacy lives on in every kitchen, every student, and every tradition he helped carry forward.



In Memory of chef
**GERARD-JOEL
BELLOUET
(1942-2025)**



**Membre Émérite de
l'Académie
Culinaire de France
| Meilleur Ouvrier de
France 1979.
Founder École
Bellouet Conseil**

Gérard-Joël Bellouet was not only a celebrated pastry chef but also a revered mentor, author, and ambassador of French culinary tradition. Honored as Meilleur Ouvrier de France in 1979, he embodied the highest standards of craftsmanship and innovation.

As a proud Membre Émérite de l'Académie Culinaire de France, Chef Bellouet supported the Académie's mission with passion and integrity. In 1989, alongside Jean-Michel Perruchon, he founded the prestigious École Bellouet Conseil in Paris—a global hub for advanced pastry training. Thousands of chefs around the world trained under his guidance, carrying forward his philosophies through his teachings and his influential book *La Pâtisserie - Tradition et Évolution*.

As we celebrate culinary tradition and celebrate new excellence, we pause to honor Chef Gérard-Joël Bellouet—a towering figure in the culinary arts, whose legacy continues to shape chefs of today and tomorrow.



REMEMBERING
OUR CHEFS



Chef André Renard
(1947-2017)

Chef Bernard Launay
(1953-2020)

Chef Jean-Yves Piquet
(1944-2021)



Chef François Dionot
(1945-2023)

Chef Michel Pombet
(1952-2023)

Chef Timothy Foley
(1958-2024)



Chef André Soltner
(1932-2025)

Chef Jean Jacques Dietrich
(1938-2018)

Chef Bernard Cretier
(1947-2021)

Chef Roland Mesnier
(1944-2022)

Chef Robert Greault
(1938-2023)

Chef Pierre Chambrin
(1947-2024)

Chef Patrice Gaubert
(1959-2024)

Chef Patrick Albert
(1961-2025)





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La Charlotte



By Sarah Tibbets

ACF Member since 2025 - Ecole Valrhona Pastry Chef - North America



| YIELDS TWO (14cm) CAKES |

Ingredients

Cocoa Lady Fingers

Egg Whites	180 gr
Sugar	110 gr
Egg Yolks	100 gr
Cornstarch	62 gr
Valrhona Cocoa Powder	32 gr
Flour	32 gr

Custard Base for Mousse

Whole Milk	193 gr
Sosa Glucose DE60	40 gr
Egg yolks	40 gr

Guanaja Mousse

Custard	250 gr
Valrhona Guanaja 70% Dark Chocolate	252 gr
Cream	425 gr

Starch Base for Whipped Ganache

Whole Milk	540 gr
Valrhona Guanaja 70% Dark Chocolate	17 gr
Norohy Madagascar Vanilla Bean	1 pc



Cocoa Streusel

Turbinado sugar	100 gr
Almond Flour	100 gr
Fine Sea Salt	0.5 gr
Flour	85 gr
Valrhona Cocoa Powder	16 gr
Unsalted Butter, Cold	100 gr

Pressed Streusel

Streusel	300 gr
Valrhona Guanaja 70% Dark Chocolate	190 gr

Opalys Whipped Ganache

Starch Base	500 gr
SOSA Gelatin Powder	17 gr
Cold Water (For Gelatin)	30 gr
Valrhona Opalys 33% White Chocolate	370 gr
Cream 35%, Cold	300 gr

Cocoa Lady Fingers

Sift the cornstarch, cocoa, and flour- set aside. 2- On a stand mixer with a whisk attachment, whip the egg whites until foamy, then slowly add the sugar while whisking on medium speed. 3- Take care not to overwhip the meringue. 4- Beat the egg yolks and gently incorporate into the whipped egg whites. 5- Fold in sifted dry ingredients. 6- Pipe on a silpat with a large round tip (#805) around 10cm long (should get approx. 50-55 pieces). 7- Before baking sprinkle with granulated sugar. 8- Bake at 390°F (198°C) with low fan for 5 min, then sprinkle with more sugar. 9- Bake an additional 1 to 2 minutes and remove from oven to cool.

Custard Base for Mousse

Bring the milk and DE60 glucose to a boil and pour over the egg yolks. 2- Cook to 183°F (84°C) and remove from heat- strain. 3- Use immediately.

Guanaja Mousse

Weigh out the amount of hot custard required for the recipe. 2- Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula. 3- Mix thoroughly using an immersion blender to make an emulsion. Check the temperature 113-117°F (45-47°C) for dark chocolate and gradually fold in the airy whipped cream using a spatula. Use immediately and freeze.

Starch Base for Whipped Ganache

Combine a small portion of cold milk with the starch and set aside. 2- Pour the remaining milk in a pot- add the split and scraped vanilla bean. 3- Heat to 185°F (85°C) then whisk in the starch mixture and bring to a boil. 4- Strain to remove the vanilla pod. Use immediately.

Opalys Whipped Ganache

Bloom the gelatin in the cold water. 2- Weigh out the amount of hot custard required for the recipe and add the hydrated gelatin to melt. 3- Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula. 4- Mix thoroughly using an immersion blender. 5- Add the cold cream and mix again with an immersion blender. 6- Pour into a shallow container and refrigerate for a minimum of 12 hours before using.

Cocoa Streusel

Combine all the ingredients on a stand mixer with a paddle attachment. 2- Add the cold cubed butter and mix just until the streusel starts to come together. 3- Pour the crumbs on a parchment lined baking tray and bake at 300°F (148°C) until thoroughly baked. 5- Cool completely before using.

Pressed Streusel

Process the streusel in a food processor to get an even, uniform crumb. 2- Scale what is needed for the pressed streusel and reserve any remaining for garnish if desired. 3- Melt the chocolate and use to coat the streusel. 4- Spread to 3mm between parchment paper and freeze. 5- Cut into 11cm rounds and keep frozen until ready to use.

Finishing & Assembly

Line a 14cm ring with acetate and place on a silpat lined flat tray. 2- Trim one end of the lady fingers to make a uniform size (around 9cm) and line the ring, top side facing the acetate. 3- Freeze while making the mousse. 4- Place a frozen pressed streusel base in the bottom of the lady finger lined ring, then pour in the mousse (around 340g), filling slightly over halfway (about 6cm deep). 5- Return to the freezer. 6- When the mousse is set, whip the whipped ganache to soft peaks and pipe or dollop on top of the cake- on the mousse but still inside the lady fingers. 7- Return to the freezer for storage, or place in the refrigerator to defrost. 8- Before serving, garnish with chocolate décor.

Lobster Roll



By Chef Herve Malivert

**- ACF Member since 2024 - Director of Culinary Affairs -
Institute of Culinary Education**



| YIELD 4 LOBSTER ROLLS |

Ingredients

For the Lobster Roll

Lobster (1 ¼ pound)	4
Loaf brioche	1
Egg whites	2

For the Orange Jam

Grams Oranges	500 gr
Granulated Sugar	25%
Canola Oil	30 gr

For the Shellfish

Fennel Dice	300 gr
Shallots Slice	100 gr
Celery Slice	100 gr
Black Peppercorn	6
Bay Leaf	1
Dry Vermouth	750 ml
Clams Juice	150 ml
Littleneck Clams	24
Mussel	10



For the Horseradish Cream

Heavy Cream	250 ml
Shellfish Cooking Liquid	100 ml
Grated Horseradish	30 gr
Agar-Agar	7 gr
Sugar	15 gr
Kosher Salt	5 gr
Egg Yolks	3
Cornstarch	9 gr
Ultra-Tex 3	7 gr
Xanthan Gum	1 gr

For the Avocado Pudding

Ripe Avocados	15 gr
Grape Seed Oil	15 ml
Glucose	13 gr
Lime Juice	10 ml
Kosher Salt	3 gr

For the Seaweed Chips

Nori Powder	16 gr
Rice Vinegar	60 gr
Egg White	120 gr
Flour	70 gr
Salt	1 gr
Sugar	6 gr
Cinnamon	1 gr

For the Lobster Roll

Separate the tail and claws. Skewer the tails to keep it straight. Bring a pot of water to a boil. Add all of the lobster to the pot. Allow the tail to cook for 5 minutes, then remove and place in an ice bath. Cook the claws for an additional 5 minutes, then place into the ice bath. Remove the meat from the shells, being careful to keep the meat intact. Cut the tail lengthwise in half. Wrap lobster into a cylinder to size. Remove crust from brioche. Cut to size to wrap around the lobster. Brush brioche with egg white; roll up and wrap tightly in plastic wrap. Refrigerate for 30 minutes.

For the Orange jam

Wash the oranges and weigh them Measure 25% of the orange weight in sugar and combine in a vacuum bag. Seal and cook sous vide for 14 hours at 83°C. Transfer the orange jam to vitamix and blend until smooth add the oil to emulsion Cool completely and transfer to a squeeze bottle.

For the Shellfish

Clean and dry all the shellfish. Over medium heat in a sauce pan combine the fennel, shallots, peppercorns, bay leaf. Vermouth and clam juice. Cook for 5 minute or until vegetable are cook. Add the littleneck, cover increase heat to high, and cook until clams open. Using a perforated spoon, the clams to sheet pan to cool. Repeat with the mussel. Strain the cooking liquid into a clean sauce pan skimming away impurities from the top. Remove from heat and reserved to make horseradish cream. Clean the shellfish remove from the shells. To clean little neck clams: using a shears, trim the away stomach of each clams and discard.. To clean mussel: pull off and discard black bands around edge of each mussel separate the 2 fillets with a knives. Refrigerate on ice in separate containers.

For the Horseradish Cream

Filled a large bowl of ice water and set smaller bowl inside it. In a saucepan, bring the cream, shellfish broth and horseradish to a boil. Remove from heat cover, let it steep for 30 minutes. Strain to a chinois discard solid. In a medium sauce pan combine 475-gr strained liquid, agar agar, sugar and salt. In a medium bowl, whisk together yolks and cornstarch. Bring liquid to a boil whisking constantly, remove from heat Slowly whisk hot liquid into egg yolks-cornstarch mixture to temper. Pour mixture back into saucepan. Place over low heat and bring to a simmer whisking constantly cook until mixture bubbles and thickened remove from heat. Strain to a chinois into bowl set on ice water. Let cool completely until set. Transfer to a blender and blend on high speed until completely smooth. With blender running on low speed, slowly add Ultra-Tex 3 and xanthan gum and blend until mixture is thick and smooth. Strain through a chinois and transfer to small squeeze bottles (1 for each team) and refrigerates.

For the Avocado Pudding

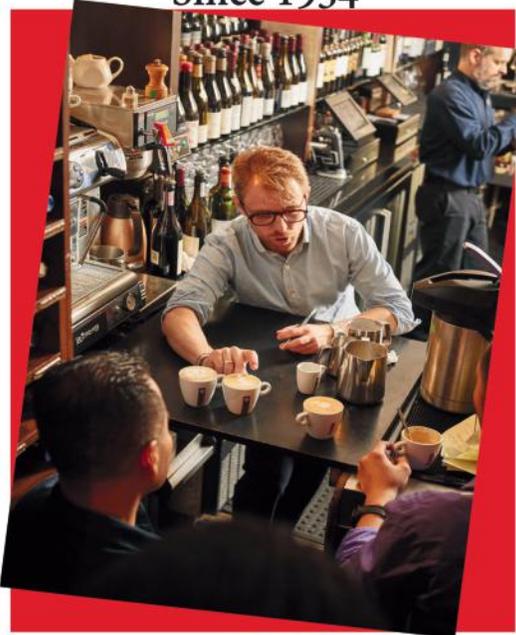
Halve and pit avocado. Scoop flesh from skin. In a blender, each team combine avocado, oil, glucose, lime juice, and salt and blend on high speed until smooth transfer to 2 container 1 for each team.

For the Seaweed Chips

Preheat the oven to 330° F. To a Vitamix blind the nori until powder add all the other ingredients and blend until very smooth. Spread the seaweed mixture nicely to a silicon mold and bake in your preheated oven for about 6 minutes, if you bake it too long the crisp gets too hard.



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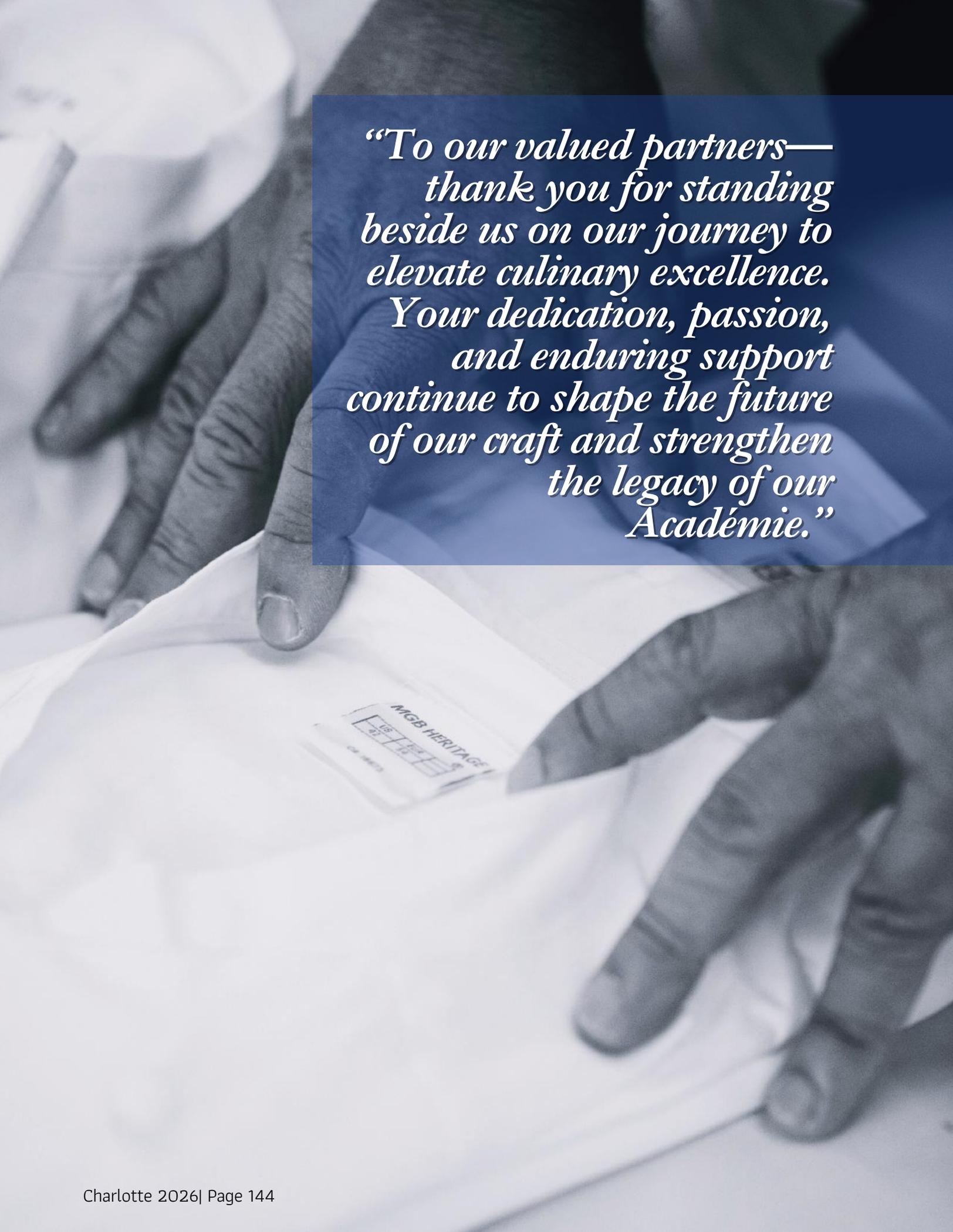
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OUR PARTNERS

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OUR PARTNERS OVER THE YEAR'S

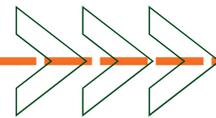




*“To our valued partners—
thank you for standing
beside us on our journey to
elevate culinary excellence.
Your dedication, passion,
and enduring support
continue to shape the future
of our craft and strengthen
the legacy of our
Académie.”*



Honoring Our Partners Through the Years



Following this page, we proudly highlight the partners who have stood by the Académie Culinaire de France USA & Canada over the years. From our earliest collaborations in 2018 to our newest additions in 2026, each partner has remained committed to our mission of promoting culinary excellence. Their continued support is a testament to the strong relationships, shared values, and mutual trust we've built together across time.



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**EVERYDAY
UNIFORMS**

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2019

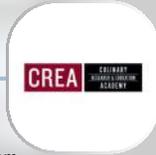
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2023

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2025

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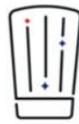


THANK YOU

The Board of the Académie Culinaire de France USA & Canada extends its heartfelt thanks to all of our longtime partners for their continued trust and support. Your commitment has been vital to our mission and our growth.

We are equally proud to welcome our new partners in 2026, whose presence brings fresh energy and shared vision to our community. Together, we carry forward the values of excellence, transmission, and collaboration that define our Académie.

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INTRODUCING THE 2026 PROMOTION



“To join the Académie is to embrace a legacy of excellence, a passion for transmission, and a commitment to the future of our craft. Welcome to the family.”



PROMOTION 2026

NEW ACADEMICIANS

Each year, the Académie Culinaire de France USA & Canada welcomes a new class of chefs and professionals whose passion, skill, and dedication reflect the values of our institution.

The Promotion 2026 brings together exceptional individuals who have distinguished themselves through their craft, their contribution to the profession, and their commitment to French culinary tradition and innovation.

We are proud to present this year's 27 new Academicians—chefs, Cheffes, pastry chefs, bakers, and professionals—whose talent and integrity will enrich our community and carry forward the mission of the Académie.

Let us warmly congratulate and welcome the 2026 inductees.

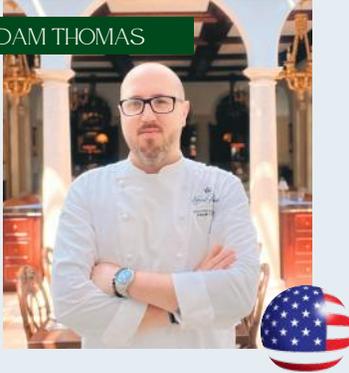
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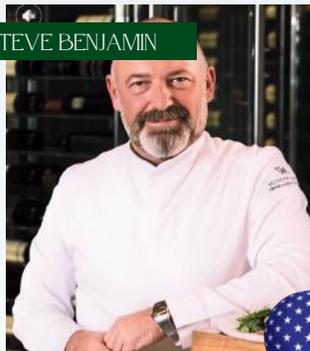
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OUR 2026 NOMINEES





“Receiving this chair is to carry the weight of tradition, the honor of our peers, and the promise of transmission.”



2025 CHAIR NOMINEE

Chef Jean-Jacques Bernat

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Awarded by the Académie Culinaire de France USA & Canada Delegation



Voted by the members of the Académie Culinaire de France USA & Canada Delegation, this honorary chair is awarded to one of our own for outstanding dedication, leadership, and commitment to our values.

LE FAUTEUIL | THE CHAIR

TRADITION

Awarded annually, the Academy Chair recognizes members whose careers embody tradition, mentorship, and service.

MENTORSHIP

Celebrating those who elevate our craft and community across the USA & Canada.

EXCELLENCE

The Academy Chair honors members whose careers reflect enduring commitment to our values.

**NEXT PAGE:
MEET THE 2026
NOMINEES**

USA & CANADA NOMINEES

THE 2026 NOMINEES

‘To be nominated for the Chair of the Académie is more than recognition—it is a tribute to years of dedication, excellence, and unwavering commitment to our culinary heritage. Elected by their peers, the 2026 nominees reflect the collective voice of our members and the values that inspire our entire community.’



**CHEF OLIVIER
DUBREUIL**

Member since 2014

Since 2005, Chef Olivier Dubreuil has led the culinary team at the Venetian Palazzo Hotel Resort in Las Vegas, bringing distinction and excellence to one of the city's premier destinations. Inducted into the prestigious *Mîtres Cuisiniers de France* in 2009, he has continued to elevate the profession through his leadership, mentorship, and advocacy.

A Vice President of the Académie Culinaire de France since 2020, Chef Dubreuil was honored in 2025 with the *Toque d'Argent - Trophée André Surrain*, recognizing his outstanding contributions. His commitment to the next generation of chefs is further exemplified by his involvement with the Mentor Foundation and his role as a judge for the 2015 *Bocuse d'Or U.S.* competition.



**CHEF FABRICE
GUINCHARD**

Member since 2015

Chef Fabrice Guinchard is a *Compagnon du Devoir* since 1987, he spent 13 years as Corporate Pastry Chef at Bridor before joining Cuisine Solutions, where he now serves as Director of Bakery Innovation, Research & Development.

Fabrice holds a European Master's Certificate in multiple pastry disciplines and has consistently championed the advancement of the baking profession. His impact extends beyond the kitchen—playing key roles in major international competitions such as the North America Pastry Championship and the Americas Qualifier for the World Cup of Bakery. As Vice President our delegation USA & Canada, Fabrice embodies the spirit of mentorship and innovation that drives our community forward.



**CHEF CÉDRIC
BARBERET**

Member since 2011

Chef Cédric Barberet is widely recognized as one of America's leading French pastry chefs, celebrated for his precision, artistry, and deep respect for classic technique. A native of Villefranche-sur-Saône, France, he trained in traditional French *pâtisserie* before expanding his craft across Europe and the United States. His career includes prestigious roles such as Executive Pastry Chef at the Connaught Hotel in London, the Bellagio in Las Vegas, Donald Trump's Mar-a-Lago Club in Palm Beach, and the iconic Le Bec-Fin in Philadelphia. In 2016, he was honored with the title of Best Pastry Chef in America by the James Beard Foundation, solidifying his influence on the American pastry scene.

THE 2026 NOMINEES

The final list of nominees was validated by the selection committee, led by Honorary President Jean-Louis Gerin and Trustee Gérard Bertholon.



CHEF LAURENT
RICHARD

Member since 2008

Named one of Pastry Art & Design's "Ten Best Pastry Chefs in America," Chef Laurent Richard is celebrated for his refined creativity and elegant approach to dessert. He perfected his craft at prestigious establishments such as The Ritz-Carlton and New York's legendary La Caravelle, where his signature creations—like white chocolate peanut crunch cake and chocolate almond macarons—captivated a distinguished clientele including Nicole Kidman, Julia Child, and Jacqueline Kennedy Onassis. A dedicated mentor and culinary leader, Chef Richard also serves as a respected judge at the North America Pastry Championship, continuing to inspire excellence in the next generation of pastry chefs.



CHEF AURELIEN
DUFOUR

Member since 2015

Chef Aurélien Dufour is a master charcutier whose craftsmanship, precision, and passion have elevated the art of French charcuterie across the United States. Originally from France, he trained under Meilleur Ouvrier de France Chef Gérard Berranger and refined his expertise in some of Europe's and New York's most demanding culinary environments. Aurélien built his reputation at acclaimed establishments such as Daniel Boulud's Dinex Group, where his terrines, pâtés, sausages, and cured specialties became signature elements of the group's charcuterie programs. In 2017, he founded Dufour Gourmet, bringing artisanal French charcuterie to a wider audience while preserving traditional methods rooted in quality, technique, and authenticity.



CHEF THOMAS
KELLER

Member since 2016

Chef Thomas Keller stands as one of the most influential figures in modern American gastronomy, renowned for his relentless pursuit of excellence, precision, and culinary refinement, celebrated for his discipline, and devotion to French culinary excellence. His landmark restaurant, The French Laundry, and its sister establishment Per Se each earned three Michelin stars, making him the first American chef to hold two restaurants at this level simultaneously. A mentor, author, and driving force behind Team USA at the Bocuse d'Or, Keller has shaped generations of chefs and elevated the standards of fine dining across the country. His influence remains a cornerstone of contemporary culinary culture.



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THE WORLD ORDER OF THE ACADEMIE CULINAIRE DE FRANCE

About the World Order of the Académie Culinaire de France

The World Order of the Académie Culinaire de France is one of the highest honors bestowed by the Academy. It recognizes chefs whose careers have made a profound impact on the promotion, preservation, and transmission of French culinary heritage around the world. This prestigious distinction is also recognized by the French government, highlighting its national and international significance.

Recipients of the World Order embody the Academy's core values—excellence, integrity, mentorship, and innovation—and serve as ambassadors of French gastronomy. Their work not only honors tradition but helps shape the future of the culinary arts on a global scale.



CHEF FABRICE GUINCHARD

CHEF FABRICE
GUINCHARD HONORED
WITH THE WORLD
ORDER OF THE
ACADÉMIE CULINAIRE DE
FRANCE



The Académie Culinaire de France USA & Canada is proud to announce that Chef Fabrice Guinchard, our Vice-President since 2020 and a dedicated member since 2015, has been awarded the prestigious World Order of the Académie Culinaire de France.

Fabrice's commitment, integrity, and tireless involvement in our delegation are exemplary. His leadership continues to strengthen our mission and inspire the next generation of culinary professionals.

We extend our warmest congratulations to Fabrice for this well-deserved recognition.



CHEF CHRISTIAN DELOUVRIER

CHEF CHRISTIAN DELOUVRIER HONORED WITH THE WORLD ORDER OF THE ACADEMIE CULINAIRE DE FRANCE



We are proud to celebrate his career and commitment with this esteemed honor.

A member since 1982, Chef Christian Delouvrier has been honored with the World Order of the Académie Culinaire de France for his exceptional contribution to French gastronomy.

Born in Gascony, his cuisine de terroir has defined a career dedicated to authenticity, excellence, and tradition. From Café de la Paix in Paris to Lespinasse and Maurice in New York, his mastery of classic technique and respect for ingredients earned him widespread acclaim and multiple accolades, including the Chevalier de l'Ordre du Mérite National and Commandeur du Mérite Agricole.

A lifelong mentor and culinary ambassador, Chef Delouvrier's legacy continues to inspire future generations.



"The Gold Medal is not only a recognition of excellence, but a tribute to a life devoted to the transmission, innovation, and integrity of French culinary arts."

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CHEF GAVIN KAYSEN

Honoring Chef
Gavin Kaysen – 2026
Recipient of the Gold
Medal of the
Académie Culinaire de
France

Member of the
Académie since 2009

We are proud to honor Chef Gavin Kaysen with the Gold Medal of the Académie Culinaire de France. A celebrated figure in American gastronomy, Chef Kaysen is the award-winning chef and visionary behind Soigné Hospitality Group in Minneapolis. His acclaimed restaurants and cafés have become culinary landmarks in the Twin Cities, earning him national recognition.

A two-time James Beard Award winner—“Rising Star Chef of the Year” (2008) and “Best Chef: Midwest” (2018)—Chef Kaysen is widely admired not only for his refined cuisine but for his dedication to mentorship and elevating the standards of the hospitality industry.

In 2022, he published his first cookbook, *At Home*, a warm and accessible collection of recipes that earned a finalist spot in the IACP Cookbook Awards. His leadership extends to television as well, having served as executive culinary producer for the Netflix reboot of *Iron Chef* and as a judge on Food Network’s *Bobby’s Triple Threat*.

Recognized by Minneapolis St. Paul Business Journal as one of the city’s “Most Admired CEOs” and named among the “50 People Changing the Way Minnesotans Eat” by the Star Tribune, Chef Kaysen continues to shape the culinary landscape. In 2024, his tasting menu restaurant *Demi* joined the prestigious *Relais & Châteaux* family—further testament to his unwavering pursuit of excellence.

Chef Kaysen embodies the values of the Académie: excellence, humility, and a commitment to advancing the culinary arts. We are honored to recognize his remarkable contributions



CHEF ROMAIN DUFOUR

Honoring Chef
Romain Dufour- 2026
Recipient of the Gold
Medal of the
Académie Culinaire de
France

Member of the
Académie since 2023

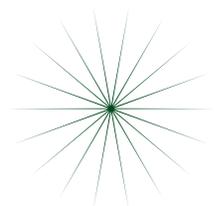
It is with great pride that the Académie Culinaire de France - USA & Canada Delegation will present its Gold Medal to Chef Romain Dufour, in recognition of his outstanding commitment and dedication to our delegation.

Throughout 2025, Chef Dufour played a pivotal role in the organization and strategic planning of the Americas Qualification for the Coupe du Monde de la Boulangerie, contributing his expertise, rigor, and vision at every stage of the process. Beyond the competition itself, he remained deeply involved in the follow-up and support of the U.S. team's training, ensuring strong preparation ahead of the Final in Paris, France.

A respected professional with a solid background in bakery and international competition, Chef Romain Dufour embodies the values of excellence, transmission, and teamwork that define our Académie. His unwavering engagement has been instrumental in elevating the visibility and success of our delegation on the international stage.



Chef Romain Dufour exemplifies the spirit of transmission and teamwork that lies at the heart of the Académie Culinaire de France.



TROPHÉE PASSION WINNING TEAM

Honoring the 2025 Trophy Passion Winning Team, Chef David Deshaies, Guy-Rene Gerin, Michelle Johnson, Romain Cornu, Gabriel Kreuther.

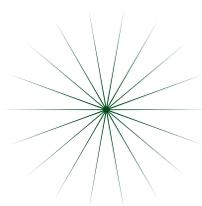
The Académie Culinaire de France - USA & Canada Delegation is honored to award the Gold Medal of the Académie to the Trophée Passion winning team — David Deshaies, Guy-René Gerin, Michelle Johnson, Romain Cornu, and Gabriel Kreuther — in recognition of their exceptional collective achievement, professionalism, and unwavering commitment to excellence.

At the heart of the team's success, David Deshaies distinguished himself as a remarkable coach and mentor. Throughout the preparation period, he demonstrated extraordinary generosity and leadership, allowing Chef de Cuisine Guy-René Gerin the time and space to train extensively while maintaining his full-time responsibilities. David not only coached and guided the team with precision, but also ensured access to the necessary resources, materials, and products, creating optimal conditions for performance and success. His vision and dedication were instrumental at every stage of the journey.

Guy-René Gerin, as Chef de Cuisine, translated this guidance into execution with rigor, focus, and technical mastery. His discipline and engagement were central to the savory components, reflecting both his talent and his deep respect for teamwork and competition.



"This victory is the result of shared commitment, mutual trust, and the relentless pursuit of excellence — values that define both this team and the Académie Culinaire de France."



TROPHÉE PASSION WINNING TEAM

A trained pastry chef, Michelle Johnson played a crucial role as Sous-Chef during the competition, bringing versatility, precision, and calm under pressure. Her strong pastry background proved invaluable, allowing her to support both sweet and savory elements while ensuring flawless coordination during service. Michelle's professionalism, adaptability, and commitment exemplify the spirit of collaboration that defines high-level competition.

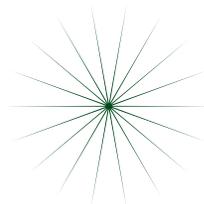
Renowned for his expertise and creativity, Romain Cornu designed the dessert with the level of excellence for which he is widely respected. Beyond conceptual work, his personal commitment was evident when he traveled to Washington to train the team intensively over a 48-hour period, reinforcing techniques, refining details, and strengthening the team's cohesion.

Chef Gabriel Kreuther contributed his exceptional experience and insight, particularly in the development of the appetizer. Actively involved throughout numerous meetings, he played a key role in deepening, refining, and perfecting the dish. His guidance brought balance, elegance, and a high level of culinary maturity to the final presentation.

Together, this team embodies the core values of the Académie Culinaire de France: excellence, transmission, collaboration, and passion. Their success at the Trophée Passion stands as a powerful testament to what can be achieved through shared vision and collective dedication.



"Beyond the competition, this journey reflects the power of transmission, mentorship, and collaboration in elevating the next generation of culinary excellence."



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“This Honorary Award celebrates the lifelong commitment and outstanding contributions to the culinary profession. Your legacy continues to inspire our community.”

THE 2026 HONORARY ACADEMICIANS

“In honoring these individuals, we recognize a lifetime of dedication, passion, and service that has enriched our culinary heritage and strengthened the spirit of our Académie.”

OLIVIER REGINENSI

Olivier is member of the Académie Culinaire de France since 2016 and Chevalier dans l'Ordre du Mérite Agricole, sponsored by Chefs Gérard Bertholon and Sébastien Baud, Chef Olivier Reginensi career is marked by precision, elegance, and mentorship, representing the excellence of French cuisine in one of the world's most competitive cities.



HELENA LOUREIRO

Helena is a member of the Académie Culinaire de France since 2022, Chevalier dans l'Ordre du Mérite Agricole, and sponsored by Chefs Jean-Paul Grappe and Chef Sébastien Baud, Chef Helena is a pillar of Montréal's culinary scene. Through her renowned restaurant Portus 360, she masterfully blends Portuguese heritage with French refinement, embodying generosity, leadership, and creativity.

THE 2026 HONORARY ACADEMICIANS

CHRISTIAN MONCHARTRE

Christian is a member of the Académie Culinaire de France since 2003 and Chevalier dans l'Ordre du Mérite Agricole, sponsored by Chefs Pierre Chambrin and Michel Blanchet, Chef Monchartre has devoted his career to training the next generation of chefs. A master of French technique and pedagogy, he combines craftsmanship with a passion for education and the transmission of knowledge.



SYLVAIN LEROY

Sylvain is a member of the Académie Culinaire de France since 2001 and Chevalier dans l'Ordre du Mérite Agricole, currently serves as Executive Pastry Chef and Corporate Chef for Bridor. Renowned for his artistry and creativity, he continues to push the boundaries of pastry, inspiring colleagues and young chefs alike through innovation, precision, and the excellence that defines his craft.

CHEVALIER DU MÉRITE AGRICOLE

We extend our warmest congratulations to Philippe Bretignière and Helena Loureiro on the occasion of their appointment as Chevaliers de l'Ordre du Mérite Agricole, an honor bestowed by the Ambassador of France in Canada, Michel Miraillet, on December 18, 2025.

This prestigious distinction recognizes not only an exceptional professional career, but also a lifelong commitment marked by passion, dedication, and strong human values. Through their work, leadership, and transmission of knowledge, Philippe Bretignière and Helena Loureiro embody the excellence and spirit of French gastronomy, proudly shining far beyond our borders. Please accept our heartfelt congratulations for this well-deserved recognition.



CHEVALIER DU MERITE AGRICOLE



"Beyond talent and success, this medal celebrates dedication, generosity, and a deep respect for our profession."





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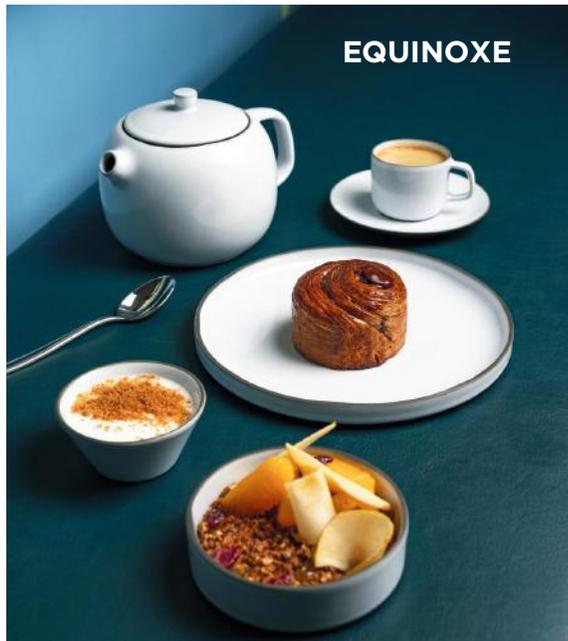
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“Honoring a woman whose quiet strength, support, and devotion have helped uplift her partner and the Académie alike.”

LES DAMES DE L'ACADÉMIE

LADY OF THE YEAR AWARD

Celebrating Generosity & Support

In tribute to the cherished tradition established by our late President, Jean-Jacques Dietrich, The Académie Culinaire de France - USA & Canada Delegation is proud to continue Les Dames de l'Académie, an initiative honoring the women whose dedication and generosity support our culinary community.

At the heart of this renewed mission is Chairwoman Winnie Mui-Richard, whose leadership has given new life to this philanthropic effort. Under her guidance, Les Dames de l'Académie focuses on expanding charitable actions and community outreach, recognizing those who uplift and serve with heart and humility.

Each year, the Lady of the Year Award celebrates an individual whose quiet strength, support, or public service makes a lasting impact. Whether as a partner, volunteer, or advocate, her contribution reflects the values of compassion and excellence that define our Académie.



The 2026 Woman of the Year

This year, we are delighted to recognize Catherine Zwickert as the 2026 Woman of the Year. Through her quiet leadership, heartfelt generosity, partnership, and tireless support of the Académie and its members, she embodies the values of Les Dames de l'Académie.



Honoring Grace, Dedication, and Generosity

Whether offering time, ideas, or compassion, she uplifts others, reinforces our mission, and reminds us that culinary excellence is not achieved alone—

it is built in partnership, with purpose and passion. On behalf of our entire delegation, we extend our warmest congratulations and heartfelt gratitude.

Presented by Chairwoman Winnie Mui-Richard



Join us in making a lasting impact and celebrating the spirit of generosity and excellence that defines our organization.

Contact Winnie-Mui at winnie.mui8@gmail.com



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THANK YOU FOR BEING AN ESSENTIAL PART OF OUR JOURNEY!

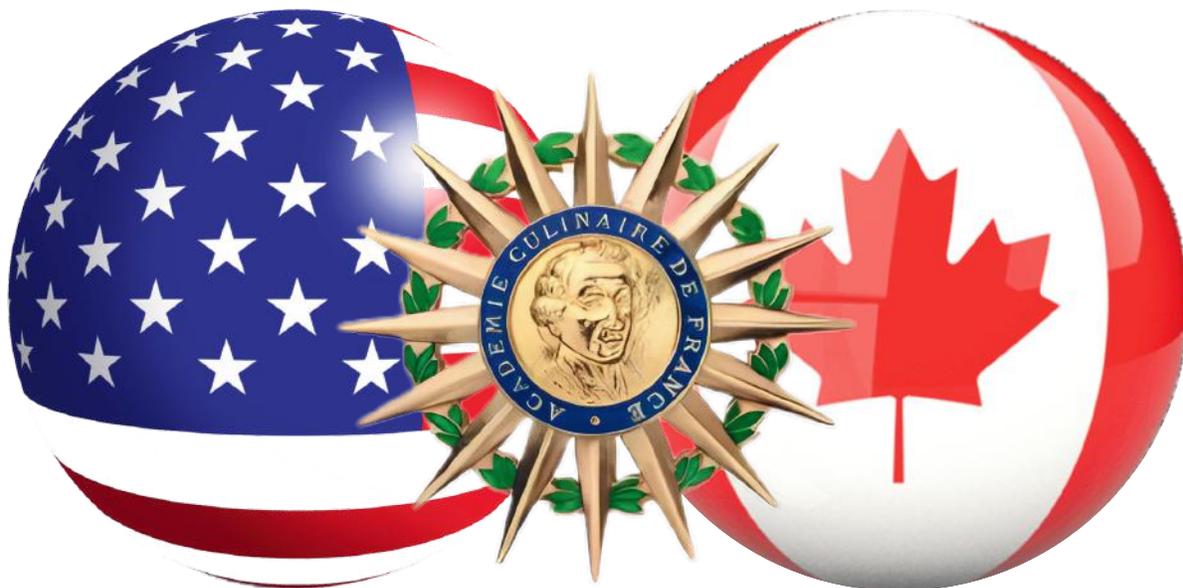
We would like to extend our heartfelt gratitude to all our partners for their continued support. Your unwavering commitment to our USA & Canada delegation is invaluable and plays a crucial role in our collective success. Together, we can achieve great things and further the mission of the Academie Culinaire de France.





COME DISCOVER

L'ACADÉMIE CULINAIRE DE FRANCE



"Defending, perfecting, and transmitting French culinary art to the world —these are the vocations of our Academy."



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