



Academie Culinaire de France

# PROMOTION 2025

Chef Michel Guérard  
Chef Michel Pombet

USA & Canada Delegation  
Ambassade de France  
Saturday March 15th, Washington. DC  
[@acfchefsusa](#)



Joseph  
Favre  
1844-1903



OUR

# VALUE



## GENEROSITY

At the heart of our delegation lies generosity—A commitment to sharing our expertise, resources, and passion for culinary arts. We believe in nurturing talent by offering guidance and support, ensuring every member has the opportunity to flourish.



## FRATERNITY

Fraternity binds us together as a close-knit community of culinary professionals. We celebrate our diverse backgrounds and experiences, forging deep connections that transform colleagues into lifelong friends and mentors.



## SOLIDARITY

Solidarity is our unwavering pledge to stand together, supporting each other through every challenge and triumph. United by a shared passion for excellence, we empower one another to innovate and elevate the culinary landscape for all.



From Union to  
Innovation: "A Century of  
Culinary Excellence"  
chronicles the Académie  
Culinaire de France  
commitment to blending  
tradition and innovation.

"The Emblem of  
Excellence: "Unveiling the  
Culinary Legacy",  
captures the rich heritage  
and artistry defining the  
Académie, inspiring chefs  
and epicureans across  
generations.



## "FROM UNION TO INNOVATION: A CENTURY OF CULINARY EXCELLENCE WITH THE ACADÉMIE CULINAIRE DE FRANCE"


In 1887, the Union pour le Progrès de l'Art Culinaire changed its name to "Académie de Cuisine." Later renamed Académie Culinaire de France in 1888, it underwent structural changes. Joseph Favre, an influential figure, played a role. The academy, often linked to its 1883 inception, went through organizational evolution until 1888. Joseph Favre's death in 1903 led to Emile Darenne's election as secretary general. The academy faced challenges during the 1914 war, resembling a club more than an academy. Revitalization efforts in 1949 led to new statutes in 1951, reaffirming its culinary focus. Ferdinand Wernert became the first President in this renewed era. Under President Maurice Ménessier, the academy expanded globally, establishing delegations in the USA, Canada, and Japan.

Under President Jules Petit, the Academy received a trophy from the USA, marking the start of the annual National Cooking and Pastry Trophy. In 1967, Pierre Mengelatte became President, organizing elaborate events. Jean Germa, secretary for ten years, later became President, enhancing the Academy's academic standing. He introduced innovations like "Emeritus Members" and recipe accreditation, leaving a lasting legacy despite his untimely death.

In 1978, Michel Malapris took over, relocating induction ceremonies and expanding international ties. He continued traditions like hunting events and the National Trophy, gaining acclaim in tourism and agriculture. After his 18-year tenure, Gérard Dupont took over, serving multiple terms alongside Secretary General Jean Sabine until 2010. Under Gérard Dupont's leadership, the Academy moved to new offices in 2009 and held induction ceremonies in the faculty of medicine's amphitheater. Dupont organized conferences with renowned speakers and maintained annual events like hunting dinners and the National Trophy. He also established new delegations in several countries.

In 2015, Fabrice Prochasson became the Academy's second MOF-elected President and focused on modernizing the organization. He collaborated with culinary associations, revived the Flame of the Unknown Soldier events, and introduced new awards like the Bernard Loiseau Trophy. Prochasson revamped the Academy's visual identity and initiated inclusive projects like the Ulis Culinary Trophy for young cooks with cognitive disabilities.

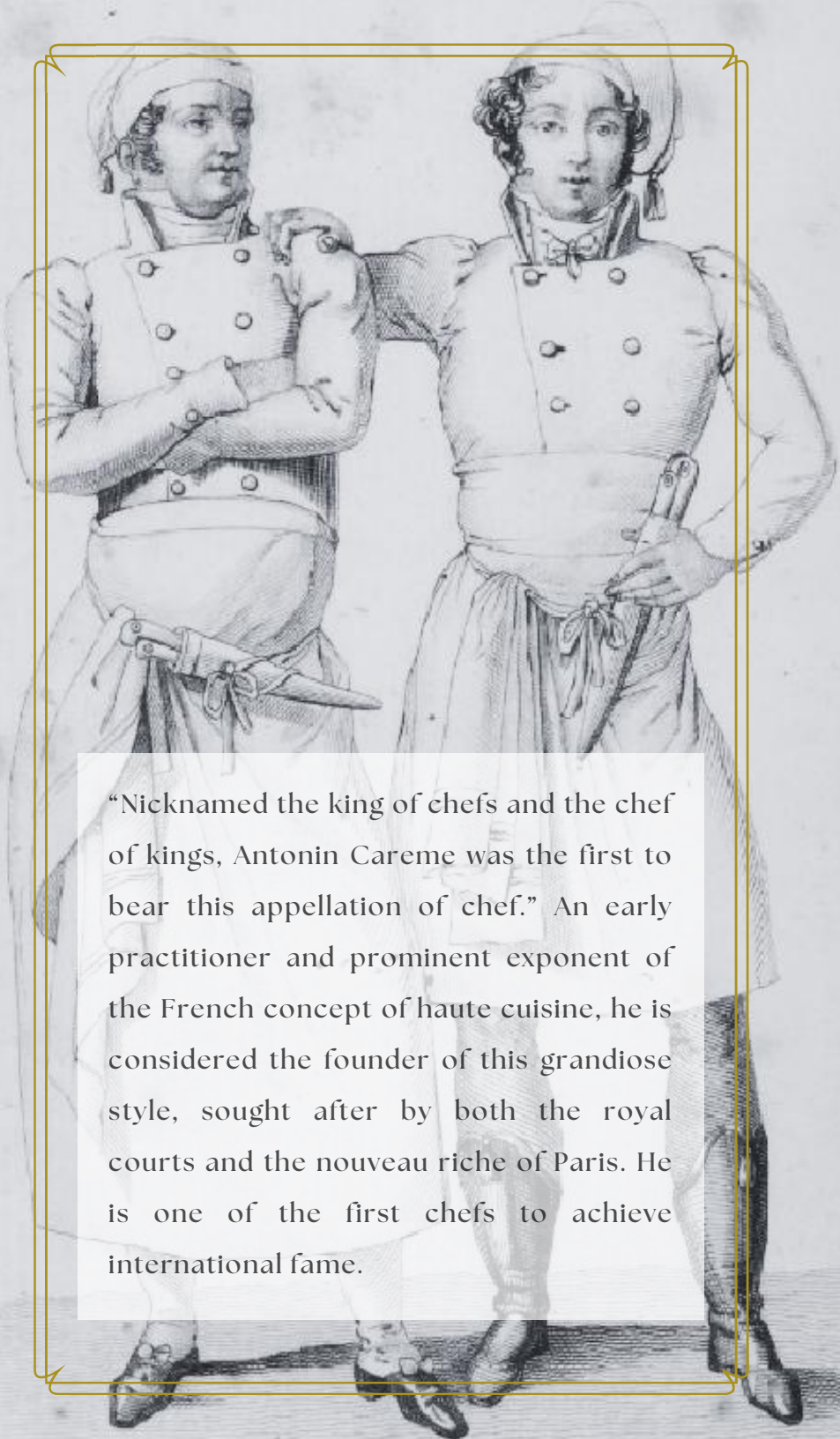
Starting his third term in 2023, Prochasson aimed to enhance the Academy's online presence, expand the library, and strengthen regional branches in France.





Marie-Antonin  
Carme  
1784-1833





“Nicknamed the king of chefs and the chef of kings, Antonin Careme was the first to bear this appellation of chef.” An early practitioner and prominent exponent of the French concept of haute cuisine, he is considered the founder of this grandiose style, sought after by both the royal courts and the nouveau riche of Paris. He is one of the first chefs to achieve international fame.

## EMBLEM OF EXCELLENCE:

The emblem of the Academy stands as a testament to the enduring legacy of culinary artistry. Crafted meticulously, it pays homage to the visionary ideals set forth by Antonin Carême and solidified by the insightful writings of Philéas Gilbert. At its heart, the emblem bears the distinguished portrait of Antonin Carême, a tribute echoing the profound admiration of Joseph Favre and contemporaneous leaders for this culinary luminary.

Encircling the portrait, a rich deep blue border proudly bears the inscription "Académie Culinaire de France," signifying the institution's prestige and heritage. Extending from this circular base, a constellation of sixteen slender golden swords forms an elegant star pattern. Each sword, merely a centimeter and a half in length, is delicately linked by a laurel wreath, representing unity and culinary mastery.

Within this symbolic arrangement, each of the sixteen branches signifies a unique role within the intricate tapestry of a professional kitchen brigade:

1. Administration: Chief and Deputy (Upper Central Branch)
2. Sauciers
3. Fishmongers
4. Vegetable Gardeners (Handling Vegetables)
5. Soup Chefs
6. Roasters
7. Brocheurs (Skewer Specialists)
8. Pantry Managers
9. Grill Chefs
10. Cocottiers (Egg Preparers)
11. Fryers
12. Pastry Chefs
13. Cooks
14. Touriers (Makers of Tourtes)
15. Confectioners
16. Ice Cream Makers





## UNVEILING THE CULINARY LEGACY

At the emblem's core, the Master of the Kitchens, Antonin Carême, is immortalized in an exquisite engraving inspired by a painting displayed in the hallowed halls of the Cuisiniers de France library. This painting, a gift to the Académie de Cuisine during a pivotal exhibition in 1883, serves as a poignant reminder of the institution's rich heritage.

Notably, the emblem's evolution mirrors the Académie's journey. Until 1972, it bore the mark of distinction: silver for associate members and gold for full members. In its contemporary form, the emblem boasts a uniform gold hue, representing unity and equality among all members. Moreover, Titular and Emeritus members proudly wear a tie in the patriotic hues of the French flag – blue, white, and red – offering unwavering support to the emblem that embodies their shared culinary passion.

In 2002, a significant milestone was achieved with the creation of a golden pin, meticulously crafted to replicate the emblem in all its glory. This pin, a miniature masterpiece, further cements the emblem's significance, symbolizing the dedication, expertise, and unwavering commitment of the Académie's members to the art and science of culinary excellence.

The emblem, more than a mere symbol, encapsulates the spirit of innovation, tradition, and camaraderie that defines the Académie Culinaire de France. As it adorns the attire of culinary maestros, it silently speaks of a shared legacy and a boundless passion, uniting generations of chefs under its timeless allure.



# WELCOME OUR NEW MEMBERS

This year, as well as the previous one, the Class of 2025 proudly presents 47 exceptional individuals, both men and women, who are poised to join the venerable and esteemed Académie Culinaire de France as proud Academicians.

The Class of 2025 is marked by its richness and diversity, encompassing a vast array of knowledge, skills, professionalism, and cultural backgrounds.

I express my heartfelt gratitude to the sponsors of each new inductee for their invaluable contributions in presenting these outstanding academicians.

Additionally, I extend our heartfelt thanks to our dedicated trustee, Luc Holie, for his patient and meticulous efforts in compiling and introducing each candidate to the board.

I am confident that all of you—our esteemed members, valued partners, and dear friends—will extend to them the warm and deserving welcome they deserve, as you have consistently done so impeccably.

Let us engage with them not only throughout this weekend but also in the weeks, months, and years ahead.

On behalf of myself, our worldwide president, and all the esteemed members of the Académie Culinaire de France, we extend our warmest welcome and heartfelt congratulations to each and every one of you.

Bravo & Felicitation !!

*Sebastien Raud*



## 2024 Promotion "Robert Greault"



## HONORING CULINARY EXCELLENCE:

We are pleased to announce that the promotion of new inductees for 2025 into the Académie Culinaire de France will be honored under the esteemed legacy of Chef Michel Guérard (1933-2024) and Chef Michel Pombet (1952-2023). This decision, made by our world president and our USA & Canada delegation, reflects our commitment to preserving the values and excellence exemplified by these culinary legends. Their contributions to the culinary arts will continue to inspire future generations of chefs within our esteemed academy.

Chef Michel  
Pombet  
1952-2023



Chef Michel  
Guérard  
1933-2024



PROMOTION 2025  
CHEF MICHEL GUÉRARD  
1933-2024

**"The Culinary Legacy of Chef Michel Guérard: Pioneer of  
Nouvelle Cuisine"**

Chef Michel Guérard was a pivotal figure in the culinary world, recognized as a founder of the nouvelle cuisine movement, which emphasized lighter and fresher dishes in contrast to traditional heavy French cooking. He began his career with a pastry apprenticeship and earned the title of Meilleur Ouvrier de France by age 25. His flagship restaurant, Les Prés d'Eugénie, received three Michelin stars, a testament to his exceptional talent and innovation. Guérard is best known for his cuisine minceur, focusing on healthier cooking without sacrificing flavor, as detailed in his influential cookbook, *La Grande Cuisine Minceur*. His work has inspired many chefs and his culinary philosophy promotes delivering pleasure in dining while maintaining health consciousness. His lasting legacy encourages creativity and freshness in modern gastronomy.



2025 Promotion "Michel Guérard"

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PROMOTION 2025  
CHEF MICHEL POMBET  
1952-2023

**“Tribute to Michel Pombet: Celebration of a Culinary Heritage  
and an Unforgettable Joy of Living”**

In honor of the culinary legacy left behind by the esteemed Chef Michel Pombet (1952-2023), we pay tribute to Chef Michel Pombet, a beloved figure whose memory is cherished by many here. While New York was his home, his extraordinary legacy transcends any one place. Chef Pombet was a paragon of culinary mastery, brimming with zest for life and a remarkable sense of humor. His unparalleled skill in the kitchen produced dishes that were a testament to his fervor and expertise. Michel's lively spirit and memorable laughter have left a lasting impression on us, inspiring us to relish each moment and approach life with gusto.



2025 Promotion "Michel Pombet"

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# CONGRESS

11th Annual Congress  
USA & Canada Delegation

# 2026



# JOINT US

FEBRUARY 2026  
20 - 21 - 22

@ACFCHEFSUSA



PROMOTION 2025

# Welcome

FROM CANADA



# DRISS BALLACHY



01

# DRISS BALLACHY

EXECUTIVE CHEF

HILTON LAVAL  
MONTREAL, CANADA



## ORIGINE

- Mohammedia - Morocco

## SPONSOR

- Gauthier Geffroy
- Gregory Faye

## EDUCATION

- 2004 - 2006 - Diploma in Cuisine - The Institute of Hotel and Tourism Technology
- 2003 - 2004 - Baccalaureate - Ibn Yassine High School
- 2014 - Certificate of professional studies (cuisine option)
- 2019 - MAPAQ Certificate (manager) - Montreal - QC - Canada
- Simdut Training - Montreal - QC - Canada

## EXPERIENCE

- 2007 - 2014 - Sous Chef - Hotel & Resort - Movenpick - Tangier, Morocco
- 2016 - 2017 - Sous Chef - Restaurant Kyo Japanese Bar - Montreal - QC - Canada
- 2017 - 2018 - Sous Chef Banquet - Hotel Place d'Armes - Montreal - QC - Canada
- 2018 - 2022 - Chef de cuisine - Brasserie701 - Montreal - QC - Canada
- 2022 - 2024 - Sous Chef - Sheraton - Laval - QC - Canada
- 2024 - Present - Executive Chef - Hilton Laval - Laval - QC - Canada

## PERSONAL STATEMENT

Passionate about cooking from a young age, I am eager to apply for membership in the Académie Culinaire de France. Your academy, known for its excellence in the culinary arts, offers the perfect opportunity to further develop my skills, refine my techniques, and foster creativity and innovation in the kitchen. After completing my culinary arts diploma, I had the privilege of working at renowned establishments worldwide, including Movenpick, Marriott, and Hôtel Place d'Armes in Montreal. These experiences provided me with a strong foundation in culinary techniques and kitchen management, as well as an appreciation for the importance of innovation. I am drawn to the philosophy of your academy and believe it will significantly enrich my culinary practice. Joining will allow me to connect with talented professionals and contribute to the evolution of culinary arts through my own creations. I am ready to fully engage in the academy's program and share my passion for cooking with others.



# FLORIAN COIGNÉE



02

# FLORIAN COIGNÉE

EXECUTIVE CHEF

SODEXO CANADA BANK OF MONTREAL  
MONTREAL, CANADA



## ORIGINE

- Melun - France

## SPONSOR

- Gauthier Geffroy
- Gregory Faye

## EDUCATION

- 2002 - 2004 - BAC - Professional Cuisine - CFA Simone Brandy - Bordeaux - France
- 2000 - 2002 - BEP/ CAP - Cuisine - Lycée Professional Condorcet - Arcachon - France
- 2022 - Formation - Gestionnaire d'établissement Mapaq - Quebec
- 2019 - Formation Pâtisserie Valrhona - Paris
- 2017 - Formation Cuisson Sous Vide - CREA PARIS
- 2016 - Formation Extraction et Concentration des Saveur - Paris

## MENTOR

- Gilles Bernaud

## ACCOMPLISHMENT

- 2012 Médaille du tourisme, échelon Bronze
- 2010 jeune talent Gault-Millau Ile de France

## EXPERIENCE

- 2002 - 2003 - Apprentis - BAC PRO - Hotel de France - Restaurant semi gastronomique - Gironde - France
- 2003 - 2004 - Apprentis - BAC PRO - Hotel Regina du Golf - France
- 2004 - Commis de Cuisine, La Maison de Marc Veyrat - France
- 2004 - 2005 - Commis de Cuisine - Hotel de Crillon, les Ambassadeurs - France
- 2005 - 2006 - Second de Cuisine, les Petits Saints - Guadeloupe - France
- 2006 - 2007 - Chef de Partie Pâtisserie - La Gueriniere - Gironde - France
- 2007 - 2008 - Second de Cuisine, Le Parcours Gourmand-Landes - France
- 2008 - 2011 - Chef de Cuisine, Associe - Le Relais des saveur - Paris - France
- 2011 - 2015 - Chef de Cuisine, Associe - La Closerie des saveur - Paris - France
- 2015 - 2015 - Chef de Cuisine, Hostellerie du Passeur - Périgord - France
- 2015 - 2022 - Chef de Cuisine, Sodexo Prestige
- 2022 - Present - Chef Executive, Sodexo Canada CANADAFor the Bank of Montreal

## PERSONAL STATEMENT

It is with deep admiration and great enthusiasm that I present my application to join your prestigious Culinary Academy of France. Since I was very young, cooking has been much more than a simple hobby, it is a true passion that drives my daily life. With more than 20 years of professional experience in the field of gastronomy, which has taken me to Michelin stars, to palaces, to open an establishment on my own and now to the private lounges of the presidents of large companies. I believe I am an ideal candidate who will bring my expertise and professionalism to make the academy shine. Your Academy represents, in my eyes, the pinnacle of excellence in terms of transmission, defense and improvement of French culinary art in the world.

I would like to join your prestigious Académie Culinaire de France, a true reference in the world of gastronomy because I am convinced that the Académie Culinaire de France is the ideal place to promote our profession and continue to transmit our know-how in the world of gastronomy.

# MAXIME DELMONT



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# MAXIME DELMONT

EXECUTIVE SOUS CHEF

FAIRMONT LE CHATEAU  
MONTEBELLO  
MONTEBELLO, CANADA



## ORIGINE

- Villers Seneuse - France

## SPONSOR

- Olivier Perret
- Gregory Faye

## EDUCATION

- 2001-2003 - BTS Hospitality and Catering, culinary arts, table and service option. La Rochelle hotel high school (17), France.
- 1999-2001 - Professional Baccalaureate, Cuisine option. Mention Good. Bazeilles hotel high school (08), France.
- 1997-1999 - BEP-CAP Cuisine - Honors - Bazeilles hotel high school (08).

## MENTOR

- Alain Ducasse
- Olivier Rollinger

## EXPERIENCE

- 2000 - 2000 - Stage en cuisine dans le cadre de la formation - Restaurant "Georges Blanc" - Vonnas (01) - France
- 2000 - 2000 - Stage en cuisine dans le cadre de la formation - "La Côte St Jacques" - Joigny (89) - France
- 2002 - 2002 - Stage en cuisine dans le cadre de la formation - Palace "Beau Rivage Resort" - Biloxi - Mississippi - USA
- 2003 - 2005 - Deuxième commis puis premier commis de cuisine - Alain Ducasse - 3 étoiles au Michelin - Hôtel Plaza Athénée - Paris (8ème) - France
- 2005 - 2005 - Demi chef de partie puis chef de partie - Restaurant de La Côte, Corin sur Sierre puis hôtel Terminus, Sierre - Switzerland
- 2006 - 2006 - Chef de partie poste garde-manger - Restaurant Le Coquillage - Les maisons de Bricourt - Cancale (35) - France.
- 2007 - 2008 - Sous chef - Auberge de Clochemerle - Vaux en Beaujolais (69) - France
- 2008 - 2010 - Chef de partie tournant - Restaurant Aux Chantignoles - Fairmont le Château Montebello - Montebello - Quebec - Canada
- 2010 - 2013 - Chef de partie - Sous Chef & Chef de cuisine - Restaurant Birks Café and restaurant Européa - Montréal - Quebec - Canada
- 2013 - 2014 - Chef de Cuisine - Restaurant Le Cinq - Montréal - Quebec - Canada
- 2014 - 2016 - Chef de partie tournant - Restaurant Maison Boulud - Hôtel Ritz-Carlton, Montréal, Quebec - Canada
- 2016 - 2017 - Chef de cuisine - Restaurant Chez L'Épicier - Montréal - Quebec - Canada
- 2017 - 2021 - Chef de cuisine - Restaurant Roselys - Fairmont le Reine Elizabeth - Montréal - Quebec - Canada
- 2021 - Present - Sous-chef exécutif - Fairmont Le Château Montebello - Montebello - Quebec - Canada

## PERSONAL STATEMENT

From a young age, I have been deeply passionate about French gastronomy. It is with immense enthusiasm that I express my desire to join the Académie Culinaire de France, an association that has always represented the pinnacle of culinary excellence and chef artistry to me. The values of transmission, mutual aid, and sharing that the Académie promotes resonate deeply with my own principles, and it would be an honor to be part of such a prestigious organization. Throughout my professional journey, I have had the opportunity to apply my foundational culinary knowledge in various settings, ranging from traditional restaurants to fine dining establishments. This experience has honed my skills in precision, organization, sharing, and teaching, while also refining my creativity and palate. Working alongside renowned chefs has also instilled in me the importance of passion, perseverance, and teamwork.

Curious, perfectionistic, and highly motivated, I am ready to embrace any challenge to become an ambassador for this esteemed Académie.

# RONAN ULLIAC





# RONAN ULLIAC

EXECUTIVE CHEF

CONSULAT GENERAL DE FRANCE  
MONTREAL, CANADA



## ORIGINE

- Saint Herblain - France

## SPONSOR

- Gregory Faye
- Olivier Perret

## EDUCATION

- 2009 - 2012 - BAC Pro - Orvault - France
- 2012 - 2013 - Apprentit - CIFAM - CAP Pâtisserie - Sainte Luce sur Loire - France

## ACCOMPLISHMENT

- Winner of the television competition "Les Chefs! season 12", Montreal June 2023
- 2 times elected "Employee of the month" (Hotel du Cap Eden Roc and Restaurant DANIEL)

## MENTOR

- Maxime LEBRUN

## EXPERIENCE

- 2014 - 2014 - Commis de cuisine - Hotel du Cap Eden Roc - Antibes - France
- 2014 - 2015 - Chef de Partie - Hotel le Koh-I-Nor - Val Thorens - France
- 2015 - 2016 - Chef de Partie - Restaurant le Grand Bleu - Sarlat la Caneda - France
- 2017 - 2017 - Chef de Partie - Chateau d'Augerville - Augerville - France
- 2017 - 2018 - Demi Chef de Partie - La cote Saint Jacques - Joigny - France
- 2018 - 2019 - Chef de Partie - Restaurant Daniel - New York - USA
- 2020 - 2022 - Sous Chef de Cuisine - Restaurant la Chronique - Montreal - Canada
- 2022 - 2023 - Sous Chef de Cuisine - Restaurant Maison Boulud - Montreal - CANADA
- 2024 - Present - Chef de Cuisine - Consulat general de France - Montreal - CANADA

## PERSONAL STATEMENT

I am writing to you to express my great enthusiasm at the idea of joining the Académie Culinaire de France. French cuisine, with all its richness and heritage, has always been my passion. Representing France abroad is a real source of pride for me.

Joining your academy would represent a fantastic opportunity for me to perfect my skills, acquire new knowledge and actively contribute to the promotion of our gastronomy on the international scene.

# THOMAS JOLY



05



# THOMAS JOLY

EXECUTIVE CHEF

BOULANGERIE LE TOLEDO  
MONTREAL, CANADA



## ORIGINE

- Rillieux-la-Pape - France

## SPONSOR

- Olivier Perret
- Gregory Faye

## EDUCATION

- 2010 - 2013 - BTS - Lycée hôtelier Alexandre Dumas - Strasbourg - France

## MENTOR

- Michel Bras
- Nicolas Sale
- Eric Canino
- Fabio Bragagnolo
- Jérôme Fitour
- Arnaud Donckele

## EXPERIENCE

- 2011 - Commis de cuisine - Restaurant Le Suquet - Laguiole - France
- 2012 - Commis de cuisine - Hacienda N a Xamena - Ibiza - Spain
- 2013 - Chef de Rang - Restaurant Le Grand Large - Lyon - France
- 2013 - 2014 - Commis de cuisine - Le K2 Palace - Le Kintessence - Courchevel - France
- 2014 - Commis de cuisine - La Réserve Ramatuelle Palace - La Voile - Ramatuelle - France
- 2014 - 2015 - Commis de cuisine - Le K2 Palace - Le Kintessence - Courchevel - France
- 2015 - Demi Chef de partie - Le Casa Del Mar - Le Casa Del Mar - Porto Vecchio - France
- 2015 - 2016 - Demi Chef de partie - Le K2 Palace - Le Kintessence - Courchevel - France
- 2016 - Demi Chef de partie - Résidence de la Pinède - La Vague d'Or - St-Tropez - France
- 2016 - 2017 - 1er Chef de partie - Le K2 Palace - Le Kintessence - Courchevel - France
- 2017 - Chef de partie - Résidence de la Pinède - La Vague d'Or - St-Tropez - France
- 2018 - Superviseur de restaurant - Le William Gray - Terrasse Le Perché - Montréal - Canada
- 2019 - 2021 - Premier chef de partie - Four Seasons Hôtel Montréal - Restaurant le Marcus - Canada
- 2021 - Present - Executive Chef - Boulangerie Le Toledo - Montréal - Canada

## PERSONAL STATEMENT

With a deep passion for the culinary arts and a strong desire to share my expertise, I am excited to submit my application to join the Culinary Academy of France. My career as Executive Chef at Toledo Bakery in Montreal has honed my technical skills and exposed me to challenges alongside renowned chefs such as Michel Bras, Arnaud Donckele, Fabio Bragagnolo, and Eric Canino.

The Académie Culinaire de France represents a unique platform for excellence, innovation, and shared values. I am eager to join your community, exchange ideas, and contribute to the growth of French gastronomy.

Thank you for considering my application. I am available for an interview or any further information and look forward to the opportunity to contribute to your prestigious academy.



# EMELINE PERO







# EMELINE PERO

EXECUTIVE CHEFFE &  
PARTNER  
RESTAURANT LES BOTANISTES  
QUEBEC CITY, CANADA



## ORIGINE

- Arès - France

## SPONSOR

- Olivier Perret
- Helena Loureiro

## EDUCATION

- 2014 - BTS - Art de la Table et du Service - Lycée Hôtelier de Talence - Talence - France
- 2012 - BAC - Lycée Hôtelier de Talence - Talence - France

## ACCOMPLISHMENT

- 2018 - 1st place in the Olivier Roellinger trophy
- 2021 - Health Chef of the Year Trophy in Quebec
- 2024 - Induction into the order of disciples of Escoffier
- 2006 - 1st - Best Apprentice in Quebec
- 2006 - 3rd - Best Apprentice in Canada

## EXPERIENCE

- 2011 - 2011 - Cuisinier - Restaurant, Cordeillan-Bages - Pauillac - FRANCE
- 2012 - 2012 - Cuisinier - Restaurant, Le Patio - Arcachon - FRANCE
- 2015 - 2020 - Sous- Cheffe- Restaurant, Le Saint-Amour - Québec - CANADA
- 2020 - 2021 - Sous-Cheffe - Hotel & Restaurant, Le Germain Charlevoix - Baie St-Paul - CANADA
- 2021 - Present - Executive Cheffe & Partner - Restaurant, Les Botanistes - Québec - CANADA

## MENTOR

- Jean-Luc Boulay, Restaurant le Saint-Amour, Québec
- Jean Luc Rocha, Restaurant Ro'cha, Bordeaux
- Helena Loureiro, Restaurant Helena, Montréal
- Thierry Renou, Restaurant le Patio, Arcachon

## PERSONAL STATEMENT

Hereby, I would like to share with you my desire and the extreme pride that I would have in joining the international order of the culinary academy of France,

Due to my origins in the South-West of France, and following my experiences in starred restaurants, I have the opportunity to promote French gastronomy and know-how in my host country of Quebec.

My daily work at the Botanistes de Québec restaurant, and the multiple training courses that I give in the schools of Québec and La Malbaie allow me to train the next generation and share with them my know-how, rigor, respect for raw materials, and love of the profession, qualities that I acquired in France and Quebec from my various mentors,

Therefore, it would be an honor for me to join this prestigious academy and to meet and exchange with other professionals and legends of the restoration, while continuing to promote our beautiful profession.

# JEREMIE MULLER



07



# JEREMIE MULLER

EXECUTIVE CHEF

RESTAURANT HELENA  
MONTREAL, CANADA



## ORIGINE

- Haguenau - France

## SPONSOR

- Helena Loureiro
- Olivier Perret

## EDUCATION

- 2007 - 2012 - Lycée  
Alexandre Dumas - BAC -  
BTS - Strasbourg

## ACCOMPLISHMENT

- 2020 - Secrétaire des  
Disciples Escoffier Canada

## MENTOR

- Paul Bocuse
- Helena Loureiro
- Jean-Paul Grappe

## EXPERIENCE

- 2008 - Commis waiter - Le Cagnard hotel - Cagnes-sur-mer - France
- 2009 - Commis chef - Pilot Beach Hotel - Georgiopolis - Crete
- 2011 - Commis chef - Inn At the forks - Winnipeg - Canada
- 2012 - Commis chef - Le Spoon (Alain Ducasse) and Le B (at night) - Saint-Tropez - France
- 2012 - Commis chef - L'Atlantide (Jean-Yves Gu'ého) - Nantes - France
- 2012 - 2014 - Chef de partie - Auberge au Boeuf (Yannick Germain) - Sessenheim - France
- 2014 - 2015 - First Chef de partie - Les Haras (Marc Haeberlin's brasserie) - Strasbourg - France
- 2015 - 2018 - Chef de partie - 3 Michelin stars L'auberge du Pont de Collonges (Paul Bocuse) - Collonges-au-Mont-d'Or - France
- 2018 - Present - Chef - Helena (Helena Loureiro) - Montreal - Canada

## PERSONAL STATEMENT

Since the beginning of my career, being part of a group of passionate professionals has been a goal of mine. Our profession is one driven by passion but also by sharing; each chef crafts their own journey, learning from various chefs and mentors along the way. However, at a certain point, I realized that sharing, passion, and knowledge are found among many professionals, with the majority being part of associations such as the Culinary Academy of France. Therefore, I am seeking the opportunity to share my passion for cooking, the history of French gastronomy, antique cookware, cookbooks, new techniques, and new products with other enthusiasts like myself, and to enrich myself with the knowledge and experience of others.

Through my involvement with the Disciples d'Escoffier Canada, where I have served as secretary since 2020, I have had the opportunity to meet many professionals. I aim to expand this network I have formed to have the chance to connect with more professionals.

# KARINE BEAUCHAMP



08





# KARINE BEAUCHAMP

EXECUTIVE CHEFFE

INSTITUT DE TOURISME ET  
D'HÔTELLERIE DU QUÉBEC  
MONTREAL, CANADA



## ORIGINE

- Montreal - Canada

## SPONSOR

- Olivier Perret
- Helena Loureiro

## EDUCATION

- 2015 - Diplôme Formation supérieure en cuisine (ASP) - Institut de tourisme et d'hôtellerie du Québec - Montréal - Canada
- 2013 - 2014 - Diplôme d'études professionnelles (DEP) - Institut de tourisme et d'hôtellerie du Québec - Montréal - Canada
- 1998 - 2003 - Diplôme d'études secondaires (DES) - École secondaire Armand-Corbeil - Terrebonne - Canada

## EXPERIENCE

- 2010 - 2013 - Gérante du resto-club - Costco - Terrebonne - Québec- Canada
- 2013 - Commis de cuisine - Laurie Raphaël - Montréal - Canada
- 2014 - Commis de cuisine et de pâtisserie - Restaurant Fouquet's et restaurant La plage - Hôtel Majestic Barrière - Cannes - France
- 2014 - Commis de cuisine - Restaurant Toqué - Montréal - Canada
- 2014 - 2015 - Cuisinier - Restaurant de l'Institut ITHQ - Montréal
- 2015 - Commis de cuisine - Maison Lameloise - Chef Éric Pras (meilleur ouvrier de France 2004) - Chagny en Bourgogne - France
- 2015 - Commis de Cuisine - Vincent Lafleur Traiteur - Montréal - Canada
- 2015 - 2016 - Entremettier - Laurie Raphaël - Montréal - Canada
- 2016 - 2017 - Sous-chef - Laurie Raphaël - Montréal - Canada
- 2017 - 2018 - Sous-chef - Landry et filles - Montréal - Canada
- 2018 - 2019 - Chef de cuisine - Boulangerie Hofkelsten - Montréal - Canada
- 2021 - Pâtissière, Chocolaterie La Coqueline - Natashquan - Canada
- 2021 - 2022 - Cuisinière - Restaurant de L'institut (ITHQ) - Montreal - Canada
- 2022 - Present - Cheffe exécutive - Restauration commerciale de l'ITHQ - Montreal Canada

## PERSONAL STATEMENT

I am excited to apply to the Académie Culinaire de France. I first learned about your esteemed association from Chef Frédéric Cyr of Château Frontenac, who encouraged me to apply. For the past two years, I have been the executive chef at the Institut de Tourisme et d'Hôtellerie du Québec, where I work closely with students in French cuisine. I oversee the ITHQ Restaurant, Blanc Bec bar, and the meetings and events service. My mission is to introduce students and guests to Quebec's wild edible products while ensuring students master classic French techniques. I believe I am a strong mentor for them.

As a female chef, I am passionate about increasing women's representation in the culinary world. Joining the Académie would not only allow me to promote French gastronomy but also champion female chefs. I also value the opportunity to engage with like-minded professionals about the future of our craft.

Last February, I had the pleasure of cooking with Olivier Perret, another member of your Academy, who offered to sponsor my candidacy. This is why I am reaching out to you today.

# BENJAMIN PATRIER

09



# BENJAMIN PATRIER

EXECUTIVE SOUS CHEF

RITZ CARLTON  
MONTREAL, CANADA



## ORIGINE

- Beauvais - France

## SPONSOR

- Olivier Perret
- Romain Valicon

## EDUCATION

- 1997 - 1999 - Apprentis - La Tupina - BEP-CAP Lycée Professionnel Hôtelier Aliénor d'aquitaine - Bordeaux - France
- BAC Professionnel Hôtelier CFA Simone Brandy - Bordeaux - France

## MENTOR

- Romain Valicon
- Olivier Perret

## EXPERIENCE

- 2001 - 2003 - Chef de partie - Les Plaisirs d'Ausone - Bordeaux - France
- 2003 - 2004 - 1er Chef de partie - Sofitel Christopher - Antilles françaises - France
- 2007 - 2008 - Chef exécutif - Fous de Bassin - La Teste de Buc - France
- 2008 - 2009 - 1er chef de partie - La Tour d'Argent - Paris - France
- 2009 - 2010 - Sous-chef exécutif - Lapérouse - Paris - France
- 2010 - 2012 - Chef exécutif - Monsieur Le Prince - Paris - France
- 2013 - 2017 - Chef propriétaire - Café Côté Rive - Boulogne-Bilancourt - France
- 2018 - 2020 - Chef exécutif - Bistro Le Valois - Montréal - Canada
- 2020 - 2021 - Sous-chef - hôtel Omni Mont-Royal - Montréal - Canada
- 2021 - 2023 - Sous-chef - Sofitel Montréal Caré Doré - Montréal - Canada
- 2023 - Present - Sous-chef exécutif - Ritz carlton - Montréal - Canada

## PERSONAL STATEMENT

I am submitting my application to join the prestigious Culinary Academy. Cooking has been my passion since childhood, and I have been fortunate to practice this art for 26 years. My journey began as an apprentice at La Tupina in Bordeaux with Jean-Pierre Xiradakis, where I learned the importance of hard work, local products, and sharing knowledge. At 24, I became head chef at "Fou de Bassin" and was encouraged by Gilles Pudlovski to continue my career in Paris, joining the team at La Tour d'Argent. I've worked in renowned establishments like La Tour d'Argent and Lapérouse, and later opened my own restaurant, Monsieur le Prince, achieving a Gault et Millau score of 14/20 in its first year.

For the past seven years, I've been in Montreal, working at Sofitel with Olivier Perret and now as Executive Sous Chef at the Ritz Carlton with Romain Valicon. Together, we share a commitment to passing on our culinary expertise and upholding the values of French gastronomy. Joining the academy would allow me to learn from other esteemed chefs, broaden my culinary horizons, and continue my journey of growth.

# BASTIEN HUGUET





# BASTIEN HUGUET

CHEF BOULANGER / OWNER

Ô PETIT PARIS  
MONTREAL, CANADA



## ORIGINE

- Aubergenville - France

## SPONSOR

- Stephane Grattier
- Olivier Perret

## EDUCATION

- 2006-2008 - Apprenti Boulanger - Centre de Formation Métropolitain - France
- 2008 - 2009 - Apprenti Patissier - Centre de formation Métropolitain - Aix en Provence - France
- 2014 - Formation en Viennoiserie - l'Amour du Pain - Cassis - France

## ACCOMPLISHMENT

- Best Baguette of Montréal 2021-2022-2023-2024
- Best Croissant of Montréal 2023-2024

## MENTOR

- Stephane Grattier

## EXPERIENCE

- 2010 - 2014 - Chef Boulanger - Maison Rolland Pere et Fils - Beziers - France
- 2014 - 2018 - Boulanger et Tourier - Boulangerie Tartines et Gourmandises - Toulouse - France
- 2019- Present - Propriétaire et chef boulanger - Boulangerie Pâtisserie Ô Petit Paris - Montréal - Canada

## PERSONAL STATEMENT

As an ardent defender of French gastronomy, I am very motivated by the idea of joining your prestigious institution, a symbol of culinary excellence. My professional experience in baking has given me recognized expertise and in-depth know-how. Driven by a constant desire to learn and improve, I traveled to the different regions of France to discover new flavors and culinary traditions.

I am also deeply attached to the values of sharing, transmission and respect, which are at the heart of the mission of the Académie Culinaire de France. I am convinced that my contribution could not only enrich the Academy's community of chefs and restaurateurs, but also help preserve and promote our culinary heritage.

I am fully aware of the levels of requirement and excellence that membership in your illustrious academy requires, and I commit with humility and determination to honor these standards.

# VALENTIN BESSONNET





# VALENTIN BESSONET

EXECUTIVE CHEF - BANQUETS

DOUBLE TREE  
MONTREAL, CANADA



## ORIGINE

- St Sebastien s/r Loire - France

## SPONSOR

- Xavier Dahan
- Gauthier Geffroy

## EDUCATION

- 2005 - 2007 - Apprentice - La Chaumière BEP hotellerie restauration - Thouaré sur Loire - France
- 2009-2010 - Apprentice - Boucherie, Charcuterie Billard MOF - Mention Traiteur - La Chapelle Basse Mer - France
- 2007-2009 - Apprentice - La Closerie - Brevet Professionnel cuisine - Thouaré sur Loire - France

## MENTOR

- Gauthier Geffroy
- Xavier Dahan

## EXPERIENCE

- 2010 - 2014 - Chef de partie - Sous-Chef - Brasserie Le Caritz - Biarritz - France
- 2014 - 2015 - 2017 - Saison été - Sous Chef - Hôtel Restaurant Les Flots Bleus - Saint Raphaël - France
- 2014 - 2015 - Sous-Chef - Les Salons de la Louée - Basse Goulaine - France
- 2016 - Chef de cuisine - Golf de l'île d'Or - La Varenne - France
- 2018 - 2019 - Sous-Chef - Le XVI XVI - Montréal - Canada
- 2019 - 2020 - Sous-Chef - La Prunelle - Montréal - Canada
- 2021 - 2022 - 2023 - Sous-Chef - Chef de cuisine - Les Enfants Terribles - Montréal - Canada
- 2023 - 2024 - Sous-Chef de Banquets - Chef de Banquets - Double Tree by Hilton - Montréal - Canada

## PERSONAL STATEMENT

I am very excited about joining the Académie Culinaire de France in Canada. This would allow me not only to honor but also to promote our rich gastronomy, especially here in Canada where I have resided for six years. With eighteen years of experience in various culinary styles, including traditional and gourmet cuisine, I see the Academy as a chance to share my passion and progress with other eminent chefs.

Throughout my career, I have collaborated with several Academic Chefs such as Ludovic Delille in Biarritz, Gaultier Geffroy in Montreal, and Xavier Dahan, who all played a key role in my professional development. Joining this community of renowned chefs, who value and preserve our global culinary heritage, is a major source of inspiration for me. As a member, I am committed to promoting and perpetuating the values of French gastronomy.



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PROMOTION 2025

# Welcome

FROM USA

MAUREEN  
BRANDT



MICHEL  
FLORANC



MARGARET  
MATZ



EMILY  
RIDDELL



HILENE  
SEMMEI



PATRICE  
MARTINEAU



CAMILA  
TESTA



MAHAMAD  
AL KASSEM



# MAUREEN BRANDT



# MAUREEN BRANDT

EXECUTIVE CHEF CULINARY  
INNOVATION NORTH AMERICA

GATEGROUP  
RESTON, VA



## ORIGINE

- Fridley, MN, USA

## SPONSOR

- A.J Schaller
- Christian Monchatre

## EDUCATION

- 2005 - 2006 - The Culinary Institute of America - Associates of Culinary Arts - Hyde Park, NY, USA
- 2006 - 2007 - Teaching Assistant - The Culinary Institute of America - ProChef III & ACF CEC - Hyde Park, NY, USA

## MENTOR

- Lou Jones
- Daniel Boulud
- Gavin Kaysen

## EXPERIENCE

- 2008 - 2009 - Line Cook - Cafe Boulud & Daniel - New York - USA
- 2009 - 2010 - Private Chef for Villa Nutrice / Co-founder - Flavors of Italia - Tuscany - Italy
- 2009 - 2010 - Founder and Chef - Cook in the Kitchen - Stillwater - MN - USA
- 2010 - 2012 - Chef de Cuisine - Royal Caribbean Cruise Lines - Miami - FL - USA
- 2013 - 2013 - Independent Chef Consultant - Independent Consultant to Viking Ocean Cruises - USA
- 2013 - 2014 - Executive Chef & Operations Manager - CM Gourmet Market - Westport - CT - USA
- 2014 - 2015 - Executive Chef - Raleigh Hotel/Restaurant Michael Schwartz - Miami Beach - FL - USA
- 2015 - Present - Independent Chef Consultant - Bunch of Delish, LLC - USA
- 2021 - Present - Executive Chef Culinary Innovation, North America - Gategroup - Reston, VA and Zurich, Switzerland - USA

## PERSONAL STATEMENT

I am eager to join the Académie Culinaire de France, USA, bringing my experience in culinary innovation, hospitality leadership, and a deep commitment to the culinary arts. As a Certified Executive Chef and ProChef Level III, I've led culinary initiatives at gategroup, enhancing dining experiences across North America. My consulting work with Bunch of Delish, LLC, and roles at Virgin Voyages and Hilton Worldwide have honed my skills in menu creation, operational strategy, and innovation. The academy's dedication to advancing culinary arts through education and collaboration aligns with my passion. I am particularly committed to advocating for diversity and empowering women in culinary leadership. I look forward to the opportunity to contribute to and learn from your esteemed organization.



# MICHEL FLORANC





# MICHEL FLORANC

EXECUTIVE PASTRY CHEF

OLIVIER CHENG CATERING  
NEW YORK, NY



## ORIGINE

- Colmar, France

## SPONSOR

- Jean-Jacques Bernat
- Bernard Liberatore

## EDUCATION

- 1974 - 1979 - BEPC - Institution St Marie - St Die - France
- 1980 - 1982 - Apprentice, Pâtisserie Jean, Pâtisserie, Confiserie, Glacerie, Chocolaterie - Colmar - France

## MENTOR

- Jean Deutschmann ( Maitre Pâtissier)
- Rene Florian (MCF)
- Dany & Patrick (My Brother's)

## ACCOMPLISHMENT

- Gold Medal from the National Association of Professional Chefs
- 3rd Prize at the Brevet de Compagnon
- 1st Prize 60 Anniversary Ny Convention
- Appearance in New York Times
- Appearance in gourmet Magazine

## EXPERIENCE

- 1983 - 1983 - Pastry Commis - Confiserie AL Porto - Pastry Laboratory - Locarno - Switzerland
- 1983 - 1984 - Pastry Commis - Auberge Du Pere Floranc, Hotel Restaurant - Wettolsheim - France
- 1984 - 1985 - Pastry Cook Assistant - 14e RPCS - Toulouse - France
- 1985 - 1987 - Pastry Cook - Auberge Du Pere Floranc, Hotel Restaurant - Wettolsheim - France
- 1987 - 1990 - Pastry Cook - Germaine Catering - New York - NY - USA
- 1991 - 1992 - Pastry Chef - Union Square Café - New York - NY - USA
- 1992 - 1993 - Pastry Chef - Raphael Restaurant - New York - NY - USA
- 1993 - 1993 - Pastry Chef - La Cote Basque Restaurant - New York, NY - USA
- 1993 - 1995 - Pastry Chef - The Russian Tea Room - Restaurant - New York - NY - USA
- 1996 - 2002 - Pastry Chef - One If by Land, Restaurant - New York - NY - USA
- 2002 - 2005 - Executive Pastry Chef/ Owner - Toute Sweet, Pastry Catering - Queens - NY - USA
- 2005 - Present - Executive Pastry Chef - Olivier Cheng Catering and Events - New York - NY - USA

## PERSONAL STATEMENT

Being invited to join the Académie Culinaire de France is both a privilege and a remarkable honor. This international association embodies immense culinary creative potential, where sharing my profession is of capital importance. Passing on traditions, interacting with my peers, and being able to teach and learn new ideas are wonderful opportunities. Furthermore, as a tribute to my father, I am convinced that he would have been deeply proud of this approach. I sincerely thank you for your consideration and the opportunity that could result from it.

# MARGARET MATZ





# MARGARET MATZ

## EXECUTIVE PASTRY CHEF

THE RIDGE - VERYZON HOTEL  
BASKING RIDGE, NJ



### ORIGINE

- Somerville, NJ , USA

### SPONSOR

- Eric Truglas
- Bruno Bertin

### EDUCATION

- 2002 - 2004 - Culinary Institute of America - Hyde Park - NY - Graduated with Associates of Occupational Studies Degree, Baking and Pastry Arts.
- 1998 - 2002 - Somerset Vocational Technical High School - Bridgewater - NJ - Graduated with a Certificate in Culinary Arts.

### MENTOR

- Krzysztof Siuta

### EXPERIENCE

- 2004 - 2007 - Pastry Supervisor - North Maple Inn - Basking Ridge - NJ - USA
- 2006 - 2007 - Executive Pastry Chef - The Heldrich - New Brunswick - NJ - USA
- 2007 - 2014 - Executive Pastry Chef - Dolce Basking Ridge - Basking Ridge - NJ - USA
- 2014 - 2016 - Pastry Chef - Christie's Artisan Bread & Pastry Shop - Clinton - NJ - USA
- 2015 - Present - Executive Pastry Chef - The Ridge - Basking Ridge, NJ - USA

### PERSONAL STATEMENT

From a young age, my love for baking was nurtured by my Babcia and mom, who involved me in the kitchen with ingredients from our garden. Inspired by my brothers' culinary pursuits, I pursued my own education in high school and gained further experience in an Italian restaurant.

At The Culinary Institute of America, I honed my pastry skills, mastering everything from bread baking to crafting elaborate desserts at The Greenbrier. Specializing in unique cake design and chocolate making, I take pride in creating exquisite plated desserts and mentoring my team.

The joy of seeing someone's delight in their custom pastry fuels my passion to innovate. With experience in various settings, I thrive in hotel environments where I can unleash my creativity.

Joining the Académie Culinaire de France would be an honor. Inspired by Antonin Careme, I'm eager to share my expertise and enthusiasm for baking and pastry. Under Chef Eric Truglas' guidance, I'm excited to advance my career within this esteemed institution. Thank you for considering my application.



# EMILY RIDDELL



15



# EMILY RIDDELL

EXECUTIVE PASTRY  
CHEF / OWNER  
MACHINE SHOP  
PHILADELPHIA, PA



## ORIGINE

- United States

## SPONSOR

- Cedric Barberet
- Frederic Larre

## EDUCATION

- 2006 - 2007 - Student -Le Cordon Bleue - Paris - France

## ACCOMPLISHMENT

- 2022 Food & Wine Best New Chef
- 2023 James Beard semi-final

## MENTOR

- Cedric Barberet

## EXPERIENCE

- 2007 - 2008 - Pastry Chef Assistant - Brasserie Perrier - Philadelphia - PA
- 2008 - 2012 - Pastry Sous Chef - Le Bec Fin - Philadelphia - PA
- 2012 - 2014 - Pastry Chef - Starr Events - Philadelphia - PA
- 2014 - 2015 - Pastry Chef - Le Marais Bakery and Bistro - San Francisco - CA
- 2015 - 2015 - Pastry Chef - Lazy Bear - San Francisco - CA
- 2015 - 2017 - Pastry Chef - Bistro Barberet & Bakery - Lancaster - PA
- 2017 - Present - Pastry Chef / Owner - Machine Shop - Philadelphia - PA

## PERSONAL STATEMENT

I'm eager to join the Académie Culinaire de France, reflecting on 17 years dedicated to pastry chef craft, deeply rooted in a passion for nourishing communities through food. My journey began at 19 in Paris, profoundly shaped by the mastery and dedication of culinary experts I encountered, inspiring a commitment to precision and excellence. Back in the U.S., mentors George Perrier and Cedric Barberet further honed my skills, bolstering my confidence and dedication to French culinary traditions. My daily work with my team is a testament to these experiences, emphasizing continuous improvement and respect for our craft. Being part of the Académie Culinaire de France would not only honor these values but also enable me to engage with peers who share a commitment to the French culinary heritage, fostering a shared learning and contribution to culinary excellence.



# HELENE SEMMEL





# HELENE SEMMEL

BRAND SPECIALIST

BARRY CALLEBAUT LLC  
NEW YORK, NY



## ORIGINE

- Saint Cloud, France

## SPONSOR

- Eric Girerd
- Sébastien Baud

## EDUCATION

- BA in International Business Management (Import, Export, Transportation, two semesters abroad), The European Business School, France

## MENTOR

- N/A

## EXPERIENCE

- 1998 - 2002 - Commercial Banking Officer - Lixxbail - France
- 2002 - 2004 - Financial Analyst - Mail Finance - France
- 2004 - 2005 - Account Manager/Sales - Vintage Chocolate - NJ & NYC - USA
- 2005 - 2017 - Product Manager - Paris Gourmet - NJ - USA
- 2017 - 2022 - Consultant & Operator - Sweet Epicurean LLC - NYC - USA
- 2022 - Present - Brand Specialist NYC - Barry-Callebaut LLC - Chicago & NYC - USA

## PERSONAL STATEMENT

I've lived in New York City for 20 years, where I've pursued a career in the culinary arts and hospitality, developing a success strategy through various roles. My work has involved collaborating with culinary teams, building lasting business relationships, and providing customized support to enhance client success, including ingredient selection, recipe development, and pricing strategies. My culinary training is broad, enriched by working closely with chefs and learning new techniques. In 2020, I received a Food and Beverage Management certificate from Cornell University, continuing my education despite health challenges and the global pandemic. My life in New York has deepened my connections within the global and Francophone communities, evidenced by my active participation in industry events and my induction as a Compagnon du Beaulois in the US Chapter. Next month, I will present "Chocolate 101" at the Société Culinaire Philanthropique. My professional strengths include confidentiality and deadline management in creating business plans, menu development, and supply chain management, as well as time management and organization, allowing me to work effectively independently and continuously improve. My volunteer work further enriches my industry contributions, sharing my knowledge and giving back to the community.

# PATRICE MARTINEAU





# PATRICE MARTINEAU

EXECUTIVE CHEF

FOUR SEASONS HOTEL  
BOSTON, MA



## ORIGINE

- Troyes - France

## SPONSOR

- Sebastien Baud
- Eric Girerd

## EDUCATION

- 2008 - E-Cornell leading Management Team Diploma
- 1996 - Brevet de Maitrise Cuisine, avec mention bien - Champagne, France
- 1993 Brevet D'etudes Professionnelles en Hotellerie-Restauration - Candidate Libre - Champagne, France

## MENTOR

- Daniel Boulud
- Jean-Michel Lorrain

## EXPERIENCE

- 1999 - 2005 - Chef de Cuisine, Banquet Chef - Sous-Chef - Daniel - New York - NY - USA
- 2005 - 2007 - BExecutive Chef - The Savoy - London - England
- 2007 - 2012 - Chef de Cuisine - Peter Restaurant at The Peninsula Hotel - Tokyo - Japan
- 2012 - 2014 - Executive Chef - El Encanto Hotel by Belmond - Santa Barbara - CA - USA
- 2014 - 2015 - Executive Chef - The Viceroy Hotel - Palm Springs - CA - USA
- 2015 - 2018 - Executive Chef - The Montage Hotel - Beverly Hills - CA - USA
- 2018 - 2019 - Executive Chef - The Harbor View Hotel - Martha's Vineyard - MA - USA
- 2019 - 2021 - Executive Chef - The Terrace Restaurant - Martha's Vineyard - MA - USA
- 2021 - Present - Executive Chef - The Four Seasons Hotel, Boston - MA - USA

## PERSONAL STATEMENT

I am writing to express my sincere interest in joining the Académie Culinaire de France. My culinary journey began in Burgundy, where I trained at renowned establishments such as L'Abbaye de Saint Michel and La Côte Saint-Jacques, instilling in me a deep appreciation for French gastronomy. I then honed my skills at Daniel in New York and served as Executive Chef at the Savoy Hotel in London, following in the footsteps of Auguste Escoffier. Further experiences at The Peninsula Tokyo and prestigious hotels like Belmond El Encanto and Montage Beverly Hills have enriched my culinary repertoire. Joining the Académie would allow me to contribute to French culinary traditions and collaborate with fellow members, sharing experiences and continuing to learn. My extensive background, commitment to excellence, and passion for French gastronomy make me a fitting candidate for membership. I am deeply honored to be considered and look forward to the opportunity to contribute to the esteemed legacy of the association.



# CAMILLA TESTA







# CAMILLA TESTA

EXECUTIVE PASTRY CHEF

THE RITZ CARLTON  
GRAND CAYMAN, CAYMAN  
ISLAND



## ORIGINE

- Poggibonsi (SI), Italy

## SPONSOR

- Frederic Morineau
- Fabrice Guinchard

## EDUCATION

- 2024 - Present - Les Roches Marbella - In process - Online
- 2015 - Scuola di Pasticceria Tessieri - Pastry Certification Ponsacco (PI) - Italy
- 2004 - 2009 - Istituto Alberghiero Aurelio Saffi - Hospitality School Firenze - Italy

## EXPERIENCE

- 2012 - 2013 - Maitre - Restaurant La Capponcina - Settignano - Florence - Italy
- 2013 - 2014 - Chef de Partie - Restaurant YummyYummy - Florence - Italy
- 2014 - 2015 - Chef de Partie - Restaurant Trattoria delle Belle Donne - Milan - Italy
- 2015 - 2016 - Sous Chef - Restaurant Tucan Osteria - Florence - Italy
- 2016 - 2018 - Pastry Chef de Partie - Four Seasons Hotels & Resorts Florence - Italy Restaurant "Il Palagio" - One Michelin Star -
- 2018 - Present - Executive Pastry Chef - The Ritz-Carlton Grand Cayman, Cayman Island Forbes 5 Star Hotel (5 Star for Hotel, 5 Star Restaurant Blue by Eric Ripert, 5 Star Spa)

## MENTOR

- Frederic Morineau
- Fabrice Guinchard
- Sebastien Canonne

## ACCOMPLISHMENT

- 2023 - Leader of the Year
- 2023 - Five Star Leader in Q4 in 2023
- 2023 - Nominated Five Star Leader in Q2
- 2022 - Nominated Five Star Leader in Q3

## PERSONAL STATEMENT

I am eager to express my deep interest in joining the Académie Culinaire of France. Known globally for its aggregation of exceptionally skilled professionals, the Académie represents the pinnacle of culinary artistry. The chance to be part of such a revered organization is profoundly appreciated. My desire to become a member is fueled by a deep admiration for the culinary arts and an earnest wish to engage with peers in the industry. I am enthusiastic about joining a community that is equally dedicated to culinary innovation and the pursuit of excellence. Additionally, I am motivated by the opportunity to mentor aspiring chefs, helping to cultivate and inspire the next wave of culinary professionals. The ability to contribute to the development of emerging talent is both a privilege and a deeply fulfilling endeavor. I owe a great deal to my mentors who have generously shared their knowledge and opened doors for me in the culinary world. Joining the Académie Culinaire of France would be a meaningful way to honor their legacy and continue their tradition of excellence. In summary, I am excited about the possibility of becoming a part of the esteemed Académie Culinaire of France and am dedicated to contributing to its legacy of culinary excellence and innovation.

# MOHAMAD AL KASSEM

JEAN NOËL  
Mohamad Al Kassem

# MOHAMAD AL KASSEM

CHEF TECHNICIAN

PARIS GOURMET  
CARLSTADT, NJ



## ORIGINE

- Damascus - Syria

## SPONSOR

- Sebastien Baud
- Eric Bertoia

## EDUCATION

- 2003- (CAP) Ecole Supérieur de Cuisine - Ferrandi - Paris - France

## MENTOR

- Nicolas Chevrier

## EXPERIENCE

- 1998 - 2000 - Store Assistant Manager - Bakerie Avram - Paris - France
- 2000 - 2002 - Pastry Apprentice - Restaurant La Gare - Paris - France
- 2002 - 2003 - Chef de Partie - Restaurant L'Hamphicles - Paris - France
- 2003 - 2003 - Pastry Sous-Chef - Brasserie La Lorraine - Paris - France
- 2003 - 2004 - Assistant Executive Pastry Sous-Chef - La Crystal Room Baccarat - Paris - France
- 2004 - 2009 - Owner - Executive Pastry Chef - Le Souffle Factory - Paris - France
- 2010 - 2010 - Executive Pastry Chef - Racing Club de France - Paris - France
- 2010 - 2010 - Pastry Chef - Hotel Pershing Hall - Paris - France
- 2010 - 2011 - Pastry Chef - Cafe de la Place - Damas - Syria
- 2011 - 2012 - Executive Pastry Chef - Cafe La Joie - Maison du Caviar - Beirut - Lebanon
- 2012 - 2013 - Chef de Partie - Potel et Chabot - Paris - France
- 2013 - 2013 - Pastry Sous-Chef - Millefeuille Bakery - New York - USA
- 2013 - 2019 - Executive Pastry Chef - Maison Kayzer - New York - USA
- 2019 - 2024 - Owner - Partner - Mo & Jay Pastry - New Jersey
- 2024 - Present - Chef Technician - Paris Gourmet - Carlstadt - New Jersey

## PERSONAL STATEMENT

After obtaining my CAP in Culinary Arts in 2003 from the École Supérieure de Cuisine Française (Ferrandi) in Paris, I had the opportunity to deepen my professional experience working alongside several chefs in various establishments both in France and abroad. After spending several years in the kitchen, I decided to shift my focus to French pastry. I was fortunate to work with Master Chefs (MOF), World Pastry Champions, and Compagnons Du Devoir, who passed on the exceptional French craftsmanship of this art. I would like to join the Académie Culinaire de France to continue my professional development alongside seasoned members and to pass on the values of French gastronomy and know-how to the next generation. I also wish to contribute to the Academy during various culinary events, annual dinners, or meetings by offering my support and assistance whenever possible. I see the Académie Culinaire de France as a large network of professionals who offer support and advice, and in turn, I hope to contribute in the same way. By interacting with other chefs and sharing our knowledge, it would be an honor to represent the colors of French gastronomy.

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OUR COMMITMENT

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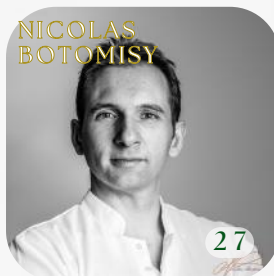
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and Make a Lasting Impact."



PROMOTION 2025

# Welcome

FROM USA





# MARK COURSEILLE



# MARK COURSEILLE

EXECUTIVE PASTRY CHEF

OLIVIA MACARONS  
WASHINGTON, DC



## ORIGINE

- Talence - France

## SPONSOR

- Gerard Bertholon
- Fabrice Guinchard

## EDUCATION

- 1998 - 2000 - Lycée Gascogne - BEP-CAP - Talence - France
- 2000 - 2002 - Etudiant - Lycee Condorcet - Bac Pro - Arcachon
- 2002 - 2003 - Apprentissage - Lycee Condorcet - MC Dessert de restaurant - Arcachon

## MENTOR

- Michel Richard
- Michel Portos
- Yannick Cam

## EXPERIENCE

- 2003 - 2004 - Cuisinier - Le Txistu - Bordeaux - France
- 2004 - 2006 - Chef Patissier - Le Paradou Yannick Cam - Washington DC - USA
- 2006/ 2014 - Chef Patissier - Michel Richard Restaurant (Citronelle, Central, Michel...) - Washington DC - USA
- 2014 - 2015 - Chef Patissier - Et Voila! - Washington DC - USA
- 2015 - 2017 - Chef Patissier - L'Artisan at The French Embassy - Washibgton DC - USA
- 2017 - 2020 - Chef de Cuisine - Le Cafe Descartes French Embassy - Washington DC - USA
- 2021/ Present - Chef Patissier - Convivial - Washington DC - USA
- 2022/ Present - Chef Patissier - Olivia Macaron - Washington DC - USA

## PERSONAL STATEMENT

As an individual with extensive culinary expertise and a profound love for the culinary craft, I am confident that I would bring significant value to your academy.

Throughout my career, I have refined my skills across various culinary positions, ranging from Executive Chef to Executive Pastry Chef. I have been fortunate to work at distinguished establishments such as Olivia Macaron, Convivial restaurant, Le Café Descartes, and Michel Richard Restaurants, among others. These experiences have not only deepened my culinary abilities but have also underscored the importance of creativity, innovation, and meticulousness in culinary endeavors.

Joining the Academy Culinaire de France presents an exciting opportunity for me to further elevate my culinary proficiency, glean insights from industry leaders, and actively contribute to the advancement of the culinary arts.

# ANDRES PRUSSING



# ANDRES PRUSSING

DIRECTOR F & B

THE MARRIOTT HOTEL  
CHARLOTTE, NC



## ORIGINE

- Santiago, Chile

## SPONSOR

- Sebastien Baud
- Fabrice Guinchard

## EDUCATION

- 2004 - 2009 - INACAP - Bachelor's Degree in Culinary Arts - Santiago - Chile

## MENTOR

- Alex Daruashi
- Rich Rosendale

## ACCOMPLISHMENT

- 2006 & 2007 Junior Culinary Olympics Gold & Silver Medal
- 2022 & 2024 - 3rd Place Trophy Jean-Jacques Dietrich

## EXPERIENCE

- 2012 - 2013 - Chef Tournant - JW Marriott - Miami - Florida - USA
- 2013 - 2014 - Executive Sous Chef - Hilton Charlotte Center City - Charlotte - North Carolina - USA
- 2014 - 2017 - Executive Chef - Hilton Charlotte Center City - Charlotte - North Carolina - USA
- 2017 - 2019 - Executive Sous Chef - Charlotte Marriott City Center - Charlotte - North Carolina - USA
- 2019 - 2022 - Executive Chef - Charlotte Marriott City Center - Charlotte - North Carolina - USA
- 2022 - 2023 - Executive Chef - UNC Charlotte Marriott and Conference Center, Charlotte - North Carolina - USA
- 2023 - Present - Director of Food and Beverage - Charlotte Marriott City Center - Charlotte - North Carolina - USA

## PERSONAL STATEMENT

I am writing to express my interest in joining the Académie Culinaire de France-USA & Canada and to share why this is important to me. My culinary journey began at a young age, inspired by my father, who introduced me to the basics of cooking when I was just 5. My passion for the culinary arts grew over time, leading me to study at INCAP in Chile, where I built a strong foundation in French cuisine. These early experiences, combined with the guidance of my mentors, shaped my dedication to mastering culinary fundamentals and exposed me to various kitchen environments. This commitment led me to participate in competitions, which I approach with pride as opportunities for learning, growth, and connection with fellow chefs. My mentors in Chile, Patricio Quense and Alvaro Lois of the Académie Culinaire de France-Chile, Bolivia, Peru, recognized my potential, and I had the honor of representing Chile at the Jr. Culinary Pan-American "Uruguay a la Carta" (WACS), where I earned Silver and Gold Medals in 2004 and 2005. My journey led me to the United States, where I began my career with Marriott as a Chef de Cuisine in Miami in 2010. I immersed myself in the hotel and restaurant business, which opened doors at JW Marriott and JW Marquis. In 2014, I moved to Charlotte, NC, engaged with the local community, and continued to grow professionally. I earned my Executive Chef Certification from the American Culinary Federation in 2018 and honed my skills through workshops with renowned chefs like Rich Rosendale and Philip Tessier. Joining the Académie Culinaire de France-USA & Canada would not only create new opportunities for my own growth but also for my team and the younger generation I mentor. I am committed to supporting the Académie by sharing my expertise, participating in future events, and promoting the values of the French culinary tradition that has been so influential in my own career.



# JULIEN OTTO



# JULIEN OTTO

EXECUTIVE BAKER & PASTRY CHEF

PURATOS  
CHICAGO, IL



## ORIGINE

- Strasbourg, France

## SPONSOR

- Sebastien Canonne MOF
- Fabrice Guinchard

## EDUCATION

- 1999 - 2001 - Apprentice - Boulangerie Wahl Christian - CAP Boulanger - Strasbourg - France
- 2001 - 2003 - Apprentice - Patisserie Klugeshtertz - CAP Patisserie - Soultz les Bains - France
- 2003 - 2005 - Apprentice - Boulangerie Wahl Christian - BP Boulangerie - Strasbourg - France
- 2005 - 2008 - Apprentice - Boulangerie Wahl Jean-Marc - BMS Boulangerie - Strasbourg - France

## MENTOR

- Pierre Zimmermann
- Sebastien Canonne MOF
- Jacky Pfeiffer

## EXPERIENCE

- 1999 - 2001 - Apprentice Baker - Boulangerie/Pâtisserie Christian Wahl - Strasbourg - France
- 2001 - 2003 - Pastry Apprentice - Pâtisserie Klugeshtertz - Soultz-les-Bains - France
- 2003 - 2005 Apprentice Baker - Boulangerie Pâtisserie Christian Wahl - Strasbourg - France
- 2005 - 2008 Executive Chef Baker - Boulangerie Pâtisserie Jean-Marc Wahl - Strasbourg - France
- 2008 - 2017 - Conseiller technique/démonstrateur - CSM France - Bischheim - France
- 2017 - 2022 - Chef Instructor - The French Pastry School - Chicago - USA
- 2022 - Present - Innovation Center Supervisor - Puratos Corporation - Chicago - USA

## ACCOMPLISHMENT

- 2005 - National Final of the Bakery Trades Olympiad
- 2003 - Gold medal with congratulations from the jury in an artistic piece at the European Fair of Strasbourg
- 2002 - Gold medal in artistic piece at the European Fair of Strasbourg
- 2001 - Gold medal in artistic piece at the European Fair of Strasbourg

## PERSONAL STATEMENT

It is with great enthusiasm that I submit my application to join the French Culinary Academy. I am deeply passionate about French gastronomy and a fervent defender of its beauty and excellence. I am convinced that alongside other members, I can contribute to the preservation and enrichment of French culinary art within this prestigious organization. My professional background and training have given me solid expertise in baking. Joining the French Culinary Academy represents a unique opportunity for me to share my knowledge and learn from the esteemed chefs who make it up. In addition, I am particularly attracted by the values of transmission and education that your organization defends. Actively participating in this mission is an important motivation for me, especially since I live abroad. Being part of the French Culinary Academy would be a great honor and an exceptional opportunity to dedicate my skills to a cause that is close to my heart.

# PAUL DENAMIEL

23



# PAUL DENAMIEL

EXECUTIVE CHEF / OWNER

RESTAURANT LE RIVAGE  
NEW YORK, NY



## ORIGINE

- New York - USA

## SPONSOR

- Jean-Louis Gerin
- François Latapie

## EDUCATION

- 1999 - Culinary Institute of America - New York - USA

## MENTOR

- Jacques Torres
- Daniel Boulud

## EXPERIENCE

- 1989 - 1990 - Commis - Le Cirque - New York - USA
- 1984 - 1991 - Commis Chef - La Duchesse Anne - New York - USA
- 1984 - 1991 - Commis Chef - Cafe du soir - New York - USA
- 1984 - 1988 - Chef - La Cote D'argent - Larchmont - NY - USA
- 1984 - 1988 - Chef - Le Colony - Larchmont - NY - USA
- 1989 - 1990 - Chef - Jean Lafitte - New York - USA
- 1991 - 1999 - Sous Chef - Restaurant Le Rivage - New York - USA
- 1999 - Present - Executive Chef / Owner - Restaurant Le Rivage - New York - USA

## PERSONAL STATEMENT

Seeking to join the prestigious Académie Culinaire de France, I bring a background steeped in France's culinary tradition, shaped by experiences in family restaurants like Le Colony and La Côte d'Argent, and an externship at Le Cirque under chefs Daniel Boulud and Jacques Torres. My commitment has been to uphold and elevate the standards of French gastronomy, notably at Le Rivage Restaurant. Joining the Académie represents not just an honor but a chance to further French culinary arts in the U.S., exchange ideas with peers, and mentor emerging chefs in preserving our shared heritage. I eagerly look forward to contributing to the Académie's mission, enhancing my culinary journey, and celebrating French cuisine's rich legacy.



# JULIEN BONTRON

A portrait of Julien Bontron, a man with dark hair and a goatee, wearing a white chef's jacket. He is standing with his arms crossed in front of a large, abstract painting with red, black, and yellow tones. The name 'JULIEN BONTRON' is written in large, gold, serif capital letters at the top left. A vertical dashed white line runs down the left side of the image. A small gold circle is at the bottom left, and a white circle with the number '24' is at the bottom right.

Julien  
Executive Che

# JULIEN BONTRON

EXECUTIVE CHEF

GRAND HYATT DFW  
DALLAS, TX



## ORIGINE

- Versailles , France

## SPONSOR

- Frederic Larre
- Jean-Claude Plihon

## EDUCATION

- School of Fine Art - Techoma France - CAP Chocolatier - Confiseur - Traiteur - BEP & CAP Cuisine
- Academie de Versailles - Brevet Des Colleges

## MENTOR

- Jean-Pierre Toulejbiez
- Gerard Vie
- Pierre Albaladejo

## EXPERIENCE

- 1997 - 1999 - Cook - Les Trois Marches Two Michelin\* - Versailles - France
- 1999 - 2000 - First Pastry Cook - Hotel Le Meridien - Boston - MA - USA
- 2000 - 2001 - Sous Chef - Hotel Trianon Palace - Versailles - France
- 2001 - 2005 - Executive Chef - Bistro Soleil Encinitas - CA - USA
- 2005 - 2010 - Chef de Cuisine - Champagne French Bistro - Delmar - CA - USA
- 2010 - 2013 - Banquet Chef - Park Hyatt Aviara - USA
- 2013 - 2016 - Executive Sous Chef - Park Hyatt Aviara - USA
- 2016 - 2019 - Executive Chef - Hyatt Regency Newport Beach - CA - USA
- 2019 - Present - Executive Chef - Grand Hyatt DFW - Dallas - Texas - USA

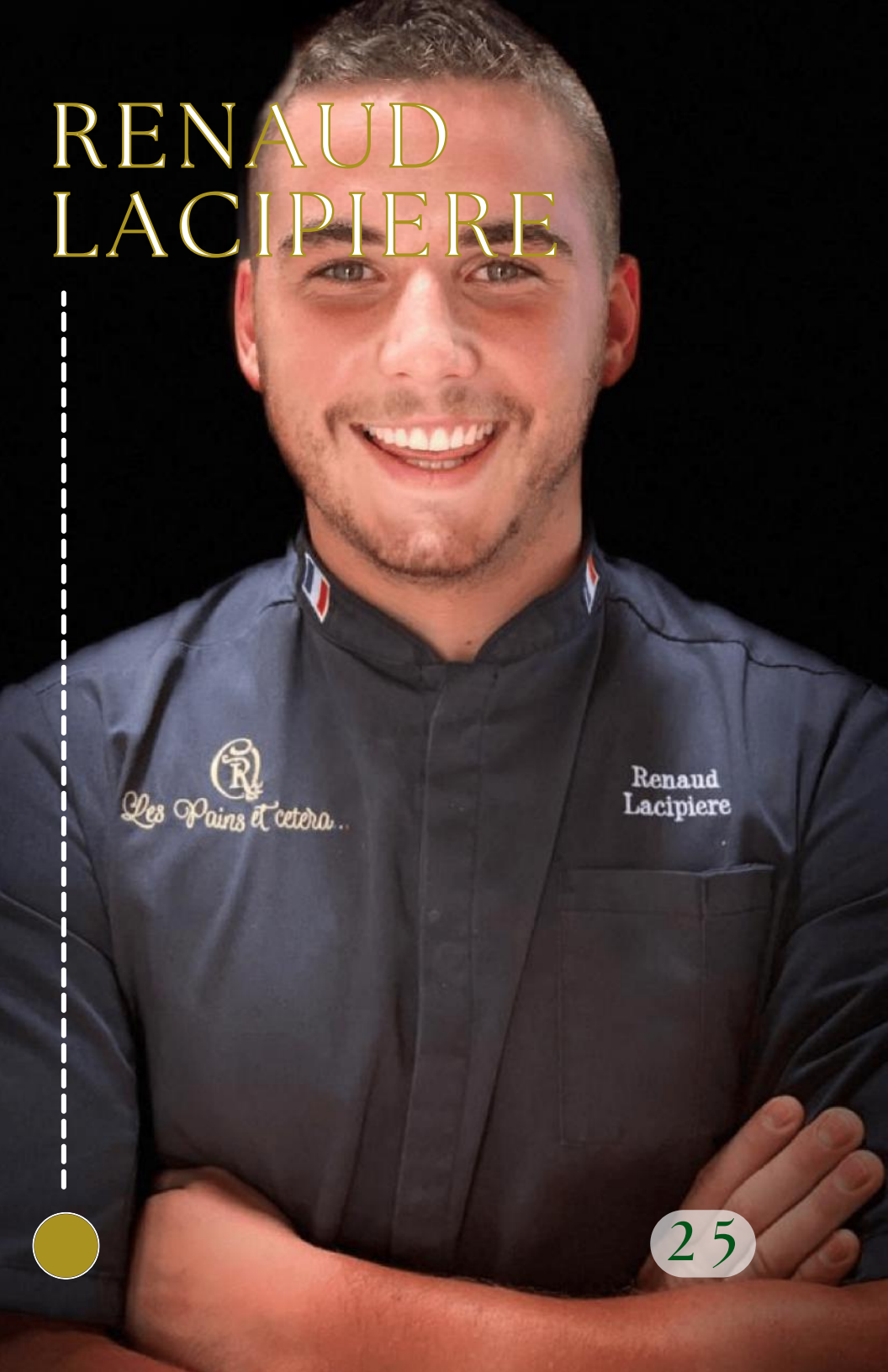
## PERSONAL STATEMENT

I am writing to express my strong interest in joining the Culinary Academy of France-USA, motivated by my passion for the French gastronomic tradition and my desire to share my professional experience. Throughout my career, I have developed a deep admiration for the sophistication of French gastronomy, which has constantly inspired me to hone my skills and expand my knowledge.

I have always found it rewarding to pass on my knowledge to the new generation of chefs. By joining the Academy, I wish to promote culinary excellence and participate in a collaborative learning environment, thus enriching our community through the sharing of techniques and love for French cuisine.

My commitment to the values of the Académie Culinaire de France-USA reflects my personal and professional aspirations. I am excited to contribute to the legacy of the Academy and thank you for considering my application.

# RENAUD LACIPIERE



Renaud  
Laciépère

Les Pains et cetera...

# RENAUD LACIPIERE

EXECUTIVE BAKER & OWNER

THE FRENCH GUYS  
SEATTLE, WA



## ORIGINE

- Gien, France

## SPONSOR

- Stephane Grattier
- Fabrice Guinchard

## EDUCATION

- 2009 - 2011 - Apprentice - Boulangerie Compagnon du Devoir - CAP - Tours - France
- 2011 - 2014 - Apprentice - Boulangerie Compagnon du Devoir - BP - Strasbourg - France

## MENTOR

- Philippe Thomas
- Ludovic Beaumont
- Nicolas Bonnard

## EXPERIENCE

- 2009 - 2011 - Baker Learning - Bakery Beaumont - Sully sur Loire - France
- 2011 - 2012 - Qualifié Baker - Boulangerie L'épéa - Mr Bonnard - Lyon - France
- 2012 - 2013 - Baker Manager - Dough Re Mi - Mr Badini, - Edimbourg - Scotland
- 2013 - 2014 - Qualified Baker - Aux Saveurs des Senteurs - Mr Bouché - Strasbourg - France
- 2014 - 2015 - Head Baker / Business management certificate - Boulangerie Jaune - Mr Dury - Toulouse - France
- 2015 - 2016 - Head Baker - Bakery Thomas - Philippe Thomas - Marseille - France
- 2016 - 2017 - Master Baker Teacher in training organisation - CFA des compagnons - Nîmes - France
- 2019 - 2020 - Head Baker / Chef Tourier - L'expérience Paris - Seattle - USA
- 2021 - 2022 - Head Baker / Chef Tourier La Parisienne French Bakery - Seattle - USA
- 2020 - Present - Co-Owner - The French Guy's - Seattle - USA

## PERSONAL STATEMENT

My culinary journey began in 2009 when I proudly joined "Les Compagnons du Devoir et du Tour de France." Since age fifteen, I've learned that sharing knowledge is key to excellence, preserving France's strong culinary traditions. My passion for the culinary arts is my life's cornerstone, bringing joy and guiding my ambitions. However, since moving to Seattle in 2019, I've missed the rich culinary camaraderie of France. Discovering the Académie Culinaire de France has invigorated me. Joining this community would reconnect me with French culinary traditions and allow me to help spread our culture worldwide with like-minded professionals. I am eager to learn from experienced peers and contribute to the future of French culinary art.



# RODOLPHE SICARD





# RODOLPHE SICARD

C O R P O R A T E P A S T R Y C H E F

C E L E B R I T Y C R U I S E L I N E  
M I A M I , F L



## ORIGINE

- Montpellier - France

## SPONSOR

- Stephane Grattier
- Fabrice Guinchard

## EDUCATION

- 1989 - 1991 - Student - CAP -  
Moulina Vent - Perpignan - France

## ACCOMPLISHMENT

- 2008 - 1st Place - Ginger Bread -  
Herauld Gourmand - France
- 2008 - 1st Place - Sourdough  
Bread - Herauld Gourmand - France
- 1997 - 2nd Place - Serbotel -  
Artistic Pulling Sugar Master piece  
- Nantes - France
- 1995 - 1st Place - Serbotel -  
Artistic Pulling Sugar Master piece  
- Montargis - France
- 1994 - 1st Place - Serbotel -  
Artistic Pulling Sugar Master piece  
- Romorantin - France

## MENTOR

- Pierre Hermes
- Christophe Michalak

## EXPERIENCE

- 1991 - 1992 - Pastry Chef - Patisserie Henry - Castelnau le  
Lez - France
- 1993 - Pastry Chef - Patisserie Domingo - Palavas les Flots -  
France
- 1993 - 1994 - Pastry Chef - Patisserie Buron - Blois - France
- 1994 - 1995 - Pastry Chef - Patisserie Mulot - Paris - France
- 1995 - 1996 - Pastry Cook - Restaurant Guignard - Orbes -  
Switzerland
- 1996 - 1997 - Pastry Chef - Patisserie Simon - Nantes -  
France
- 1997 - 1999 - Pastry Chef - Patisserie Mondonato -  
Marseille - France
- 1999 - 2001 - Pastry Chef - Patisserie Bonomo - Castelnau  
le Lez - France
- 2001 - 2009 - Pastry Chef / Owner - Patisserie Sicard -  
Saint Georges D'Orques - France
- 2009 - 2011 - Consultant Free Lance - International
- 2011 - 2013 - Executive Pastry Chef - Michel Cluzel - New  
Jersey - USA
- 2013 - Present - Executive Pastry & Bakery Chef - Celebrity  
Cruise Line - Miami - USA

## PERSONAL STATEMENT

I am excited to express my strong desire to join the Académie Culinaire de France, driven by my deep passion for French gastronomy, particularly in pastry and bakery, where I have spent over 30 years working globally to both teach and learn new skills while promoting French cuisine. In addition to my commitment to cooking and baking, I am eager to share knowledge and exchange ideas with fellow chefs. Being part of this esteemed Académie would provide a wonderful opportunity to connect with like-minded professionals in a supportive, friendly atmosphere and to share our passion for spreading culinary expertise worldwide. Throughout my career, I have dedicated my life to traveling and passing on my knowledge to diverse generations and cultures. I believe joining the Académie Culinaire de France would allow me to continue this mission while collaborating with its members to support one another in our shared projects and further develop our passion for cooking.

# NICOLAS BOTOMISY





# NICOLAS BOTOMISY

EXECUTIVE PASTRY CHEF & OWNER

NICOLAS BOTOMISY CONSULTING LLC  
NEW JERSEY, NJ



## ORIGINE

- Toulouse, France

## SPONSOR

- Fabrice Prochasson MOF
- Gregory Faye

## EDUCATION

- 2001 - 2003 - BTS Hotel and Catering - Lycée hôtelier de Toulouse - France.
- 2000 - 2001 - Upgrading the hotel and catering industry at the Toulouse hotel high school - France
- 1997 - 2000 - General Baccalaureate at the Victor Hugo high school in Colomiers - France

## ACCOMPLISHMENT

- 2003 - Finalist in the European Maître Chiquart cooking competition.
- 2008 - 2nd regional selection (Paris) French dessert championship
- 2008 - 4th final "Dessert of the year" Duval Leroy 2008
- 2009 - 2nd regional selection (Paris) French dessert championship

## EXPERIENCE

- 2001 - 2001 - Stage de cuisine au restaurant gastronomique The Georgian Room - France
- 2001 - 2001 - Stage de cuisine/pâtisserie - Relais de la Poste (\*\*) - Magescq - chez Jean Coussau, Relais & Château - France
- 2002 - 2002 - Stage de cuisine/pâtisserie au « Waterside Inn (\*\*\*) à Bray-on-Thames - chez Michel Roux - Relais & Château - England
- 2003 - 2004 - Chef de Partie - Restaurant « Le Carré des feuillants » (\*\*) - chez Alain Dutournier - Relais & Château - Paris - France
- 2004 - 2011 - 1er commis en pâtisserie puis ½ chef de partie, et chef de partie - Hôtel four seasons George V (\*\*) - Paris - France
- 2011 - 2011 - Executive Baker and Pastry chef - Hotel Intercontinental - Tokyo - Japan
- 2012 - 2016 - Chef Pâtissier Formateur - Ecole Valrhona - Tokyo - Japan
- 2016 - 2018 - Chef Pâtissier Formateur - Ecole Valrhona - Brooklyn - USA
- 2018 - Present - Owner / Chef Pâtissier Formateur consultant international - Consulting International et ouverture de deux concepts chocolat à Tokyo - Japan

## PERSONAL STATEMENT

I am writing to express my keen interest in joining the Académie Culinaire de France USA & Canada. With over 20 years of experience as a pastry chef and chocolatier, and eight years established in the United States, I believe my background aligns well with the ACF's mission. As a pastry and chocolate consultant, I have worked in more than 15 countries, sharing technical skills and French culinary passion. This international experience has reinforced my commitment to promoting and transmitting French culinary art beyond our borders. Joining the ACF would allow me to further this commitment by collaborating with peers who share the same passion for French culinary excellence. I am particularly interested in the ACF's initiatives to strengthen global connections among chefs and promote our culinary art internationally. Your dedication to defending, improving, and transmitting French culinary art resonates with my values. As a potential ACF member, I look forward to contributing to your initiatives, sharing my experiences, and participating in the training of young chefs.



# TRAN THI THUY



WORLD  
ASSOCIATION  
OF CHEFS  
SOCIETIES

# TRAN THI THUY

EXECUTIVE CHEF

DEUXE BISTRO, NICOLAS EATERY  
BEVERLY HILLS, CA



## ORIGINE

- Ho Chi Minh City, Vietnam

## SPONSOR

- Fabrice Prochasson
- Sébastien Baud

## EDUCATION

- 2011 - AQTF III Certificates on Hospitality & Cooking - Tourism Association Saigon Professional Chefs Guild - Ho Chi Minh City - Vietnam

## MENTOR

- Norbert Ehrbar

## ACCOMPLISHMENT

- 2011 - Gold medal for Achievement in Hot cooking - US Beef & US Potato
- 2011 - Hot cooking champion at 4th Vietnam Culinary Challenge
- 2013 - Bronze Medal for Achievement in Hot Cooking - Vietnam 2018 - Culinary Challenge Grand Champion Hanoi Salon Culinaires
- 2018 - Vietnam Cuisine Champion Hanoi Salon Culinaires
- 2018 - Gold medal Vietnam cuisine Hanoi Culinary Show
- 2018 - Bronze Medal for Achievement in Hot Cooking

## EXPERIENCE

- 2000 - 2003 - Executive Assistant Chef - La Camargue - Ho Chi Minh City - Vietnam
- 2003 - 2005 - Chef de Parties - Vasta Restaurant - Ho Chi Minh City - Vietnam
- 2005 - 2007 - Executive Assistant Chef - Pacharan Restaurant - Ho Chi Minh City - Vietnam
- 2007 - 2009 - Executive Chef - Silverland Hotel & Spa - Ho Chi Minh City - Vietnam
- 2009 - 2011 - Executive Chef - Charner Cafe & Dining - Ho Chi Minh City - Vietnam
- 2011 - 2013 - Executive Chef - Wine Embassy - Ho Chi Minh City - Vietnam
- 2013 - 2017 - Executive Chef - Metro An Pho - Ho Chi Minh City - Vietnam
- 2017 - 2018 - Chef Application - Unilever VN - Ho Chi Minh City - Vietnam
- 2018 - 2019 - Executive Chef - Sai Gon, An Nam Group - Moscow - Russia
- 2019 - 2021 - Executive Chef - Quynh Lam - Bryans' Grocery Store - Ho Chi Minh City - Vietnam
- 2021 - 2022 - Executive Chef - MM Mega Market - Ho Chi Minh City - Vietnam
- 2022 - Present - Executive Chef - Deux Bistrot / Nicolas Eatery - Beverly Hills - CA - USA

## PERSONAL STATEMENT

I have a passion for culinary culture and have spent 23 years working in various roles, starting as a kitchen assistant and progressing to head chef at restaurants, hotels, and food research companies in Vietnam. I also have extensive experience teaching cooking at schools in Vietnam. Currently based in Southern California, I serve as the head chef at French cuisine restaurant Nicolas Eatery and Deux Bistrot in Woodland Hills. With my diverse experience, I am dedicated to upholding professional values and am eager to exchange knowledge, learn, improve, and promote the values of French, Vietnamese, and other cuisines. I am particularly passionate about participating in international culinary competitions and would be honored to join your team of chefs.

# OKAN KIZILBAYIR



# OKAN KIZILBAYIR

EXECUTIVE CHEF

RESTAURANT SALT, RITZ  
CARLTON  
AMELIA ISLAND, FL



## ORIGINE

- Istanbul - Turkiye

## SPONSOR

- Frederic Morineau
- Thomas Seifried

## EDUCATION

- 2006 - 2006 - Apprentice -  
Istambul - Institute of  
Culinary Art

## ACCOMPLISHMENT

- American Express 25th  
anniversary Award

## MENTOR

- Eric Ripert
- Frederic Morineau
- Thomas Seifried

## EXPERIENCE

- 2006 - 2006 - Commis de Cuisine - Restaurant  
360 - Istambul - Turkiye
- 2006 - 2007 - Commis de Cuisine - Hayal  
Kahvesi - Akatlar - Istanbul - Turkiye
- 2007 - 2008 - Cook 2 - Westend Bistro - The  
Ritz-Carlton - Washington, DC - USA
- 2008 - 2013 - Chef De Partie- Blue by Eric Ripert  
- The Ritz-Carlton - Grand Cayman - USA
- 2013 - 2017 - Sous Chef- Blue by Eric Ripert -  
The Ritz-Carlton - Grand Cayman - USA
- 2017 - 2021 - Executive Sous Chef - Le  
Bernardin - New York - USA
- 2021 - Present - Chef de Cuisine - Salt - Ritz  
Carlton - Amelia Island - USA

## PERSONAL STATEMENT

For the last seventeen years, I've passionately dedicated my career to mastering French cuisine and fine dining, notably at Le Bernardin in Manhattan, where I honed my skills under the guidance of culinary masters. My early career flourished at Blue by Eric Ripert in the Ritz Carlton Grand Cayman Island, where, as sous chef, I delved into the complex interplay of flavors and textures. Motivated by a commitment to excellence and respect for the pioneers of Nouvelle Cuisine, my goal has been to soak up every bit of knowledge and embody the discipline and spirit they represented. This path has been more than a quest for culinary perfection; it's been a tribute to the legacy of the chefs who laid the groundwork for us. As I approach a new phase, I aspire to join the esteemed L'Academie Culinaire de France USA, viewing it as the pinnacle of my career and a chance to contribute to preserving, advancing, and sharing the revered art of French cooking. Joining the Academie is not merely a personal achievement but an opportunity to honor our craft's traditions and ensure its future vibrancy.



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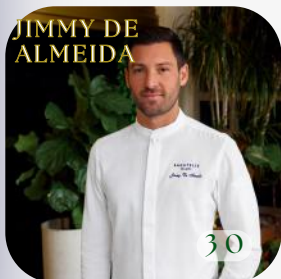
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PROMOTION 2025

# Welcome

FROM USA



# JIMMY DE ALMEIDA



30

# JIMMY DE ALMEIDA

EXECUTIVE CHEF

RESTAURANT LE BILBOQUET  
RESTAURANT RASPOUTINE  
MIAMI, FLORIDA



## ORIGINE

- Annecy - France

## SPONSOR

- Gregory Gourreau
- Eric Bertoia

## EDUCATION

- 2006 - 2008 - BEP - Hospitality High School - Savoie Leman Thonon-les-Bains - France
- 2008 - 2010 - BP - CFA Groisy - Le clos chateau d'Annecy - France

## MENTOR

- |                  |                    |
|------------------|--------------------|
| • Pascal Avertis | • Yann Vinsot      |
| • Eric Canino    | • Reiner Lupfer    |
| • Romain Meder   | • Emmanuel Pillon, |
| • Benoit Witz    | • Julien Krauss    |
| • Franch Cerruti | • Philippe Bourrel |
| • Dominique Lory | • Rocco Seminara   |
| • Alain Ducasse  | • Mansour Memarian |

## EXPERIENCE

- Since sept 2021 - Executive Chef at Bagatelle Miami - Miami Beach, USA
- 2019 - 2021 - Executive Chef at Hotel de Berri a luxury collection hotel - Paris - France
- 2016 - 2018 - Executive Chef at Restaurant Alain Ducasse au Plaza Athénée - Hôtel Plaza Athénée - Paris - France
- 2016 - 2018 - Chef de Cuisine at Bord Eau Restaurant - Shangri-La Hotel, Qaryat Al Beri - Abu Dhabi - United Arab Emirates
- 2014 - 2016 - 1er Chef de Partie at Le Jardin Restaurant - Le Richemond Hotel, Dorchester Collection - Geneva - Switzerland
- 2013 - 2014 - Chef de Partie at Le Louis XV Alain Ducasse Restaurant - Paris Monte Carlo Hotel - Monaco
- 2012 - 2013 - Chef de Partie at l'Hostellerie de l'Abbaye de la Celle - Alain Ducasse Group - La Celle-en-Provence - France
- 2011 - 2012 - Chef de Partie - Le Latitude Restaurant - Movenpick Hotel - Geneva - Switzerland
- June to Nov 2011 - ½ Chef de Partie - La Voile Restaurant - Palace la Réserve - Hotel - Ramatuelle - France
- 2010 - 2011 - ½ Chef de Partie Tourmant - Cheval Blanc St-Barth Isle de France Hotel - Saint Barthélemy
- 2008 - 2010 - Commis Chef at Le Clos du Château Restaurant - Prigny - France
- Nov to Dec 2009 - ½ Chef de Partie - Mayango Hotel - Leicester - United Kingdom

## PERSONAL STATEMENT

Throughout my career, I've worked in esteemed international kitchens, honing my culinary skills and passion, particularly for French gastronomy. Joining l'Académie Culinaire de France represents an ideal opportunity to advance my expertise and deepen my understanding of French culinary arts. Committed to culinary excellence, I am eager to learn from the academy's distinguished chefs and embrace the challenges ahead. My professional background and passion for French cuisine position me as a strong candidate for the academy. I am excited to contribute to and grow within this vibrant culinary community. Thank you for considering my application; I look forward to discussing how I can align with the academy's goals.



# COLLEEN MURPHY



# COLLEEN MURPHY

EXECUTIVE PASTRY CHEF

THE PARK HYATT  
WASHINGTON, D.C



## ORIGINE

- Kingston, NY, USA

## SPONSOR

- Jean-Claude Plihon
- Fabrice Guinchard

## EDUCATION

- 1998 - 2004 - Student - Johnson & Wales University - Providence, R.I
- Associates Degree-Silver Key Honor Society

## MENTOR

- Martin Nakatsu

## EXPERIENCE

- 2004 - 2012 - Pastry Cook 1 & 2 - Scottsdale Resort & Spa - Scottsdale - Arizona - USA
- 2012 - 2016 - Pastry Cook 3 & 4 - Hyatt Regency - Scottsdale - Arizona - USA
- 2016 - 2018 - Pastry Sous chef - Andaz - Scottsdale - Arizona - USA
- 2018 - Present - Pastry Chef - Park Hyatt - Washington -DC - USA

## PERSONAL STATEMENT

I am truly honored to be considered for membership with the Académie Culinaire de France. With 20 years of experience in the hotel and pastry industry, I have had the privilege of contributing to various projects throughout my career with Hyatt Hotels, including opening new North American properties and establishing pastry departments with ongoing support. I've also served on Hyatt's Corporate Specialist Team, focusing on development, and have been recognized for my contributions. In my current role as Pastry Chef at Park Hyatt Washington, I've organized and implemented programs that uphold pastry traditions by ensuring all products are made in-house. The development and evolution of the culinary field are of utmost importance to me, and I believe the Académie Culinaire de France works to preserve the foundations of the culinary world. Both past and present members have significantly influenced the industry's growth while honoring its history. My goal is to continue advancing and supporting future culinary leaders, and by joining the Académie, I hope to share my knowledge and contribute to this esteemed community of professionals.

# CHRISTOPHE LACHAVANNE





# CHRISTOPHE LACHAVANNE

EXECUTIVE CHEF

K.K.R FINANCIAL GROUP  
NEW YORK, NY



## ORIGINE

- Montreuil, France

## SPONSOR

- Florian Bellanger
- Jean-Jacques Bernat

## EDUCATION

- 1989 - 1991 - C.A.P. Degree in Hospitality and Business Management, Culinary School J. Ferrandi, Paris France

## ACCOMPLISHMENT

- Chevalier du Merite Agricole

## MENTOR

- Pierre Ferranti
- Marc Meneau

## EXPERIENCE

- 1989 - 1991 - Apprentice - Le Mercure Galant - Paris - France
- 1991 - 1992 - Chef de Partie - Hotel de Crillon - Paris - France
- 1993 - 1994 - Chef de Partie/Fish - L'Avenue - Paris - France
- 1994 - 1996 - Executive Sous Chef - L'Espérance - Burgundy - France
- 1996 - 2003 - Executive Chef - Brasserie Julien - Demarchelier - Downtown Le Père Pinard - Steak Frites - New York - USA
- 2003 - Present - Private Chef - Wildenstein Family - New York - USA

## PERSONAL STATEMENT

My name is Christophe Lachavanne, and I have over 33 years of experience in the food industry, from classic French restaurants to working as a private chef for a family of food connoisseurs. As a trained and degreed French chef, I appreciate fine cuisine, wines, and gourmet products. My experience in Michelin-starred restaurants in France taught me exemplary quality, and moving to New York expanded my inspiration through fusion cuisine. My passion for precision and detail has led me to consistently create unique, epicurean touches in every restaurant I've worked in. As a private chef, I enjoy diversifying and connecting with my creativity, always aiming to exceed expectations with top-quality products and impeccable service. During my 18 years with one family, I thrived in challenging environments, using the best organic produce from a curated garden and orchard. My background in floriculture, gained from working with my father, has given me a grounded approach and strong business management skills. I am confident that my talents, hard work, experience, leadership abilities, and integrity will meet your expectations.



# MATTHEW FORTUNA



# MATTHEW FORTUNA

EXECUTIVE PASTRY CHEF

ACE ENDICO  
BREWSTER, NY



## ORIGINE

- Cortlandt Manor, NY, USA

## SPONSOR

- Jean-Jacques Bernat
- Sébastien Baud

## EDUCATION

- 2011 - 2015 - Johnson & Wales University - Bachelor of Science, Food Service Management / Contemporary Pastry Arts - Providence - Rhode Island - USA

## EXPERIENCE

- 2013 - Baker & cake decorator - Homestyle's Bakery - Peekskill - New York - USA
- 2015 - 2016 - Pastry Sous Chef - Empire City Casino - Yonkers - New York - USA
- 2016 - 2017 - Sous Chef Baker - Masion Kaiser - USA - Brooklyn - New York - USA
- 2017 - Pastry Sous Chef - Sherry B dessert studio - Chappaqua - New York - USA
- 2017 - 2018 - Head Baker - Kurzhals Coffee / Dramatic Hall - Peekskill, New York - USA
- 2028 - 2019 - Pastry Chef - Five Star Premier Residences - Yonkers, New York - USA
- 2019 - 2020 - Pastry Chef - Bon Appetite Management, LinkedIn - New York - New York - USA
- 2021 - Food Service Manager III - Sodexo - SUNY - New Paltz - New York - USA
- 2021 - 2022 - Pastry chef - Flik International - GE Headquarters - Ossining - New York - USA
- 2022 - Present - Pastry Specialist / Corporate Pastry Chef - Ace Endico - Brewster - New York - USA

## PERSONAL STATEMENT

My name is Matthew Fortuna, Corporate Pastry Chef. I am eager to expand my knowledge, grow as a chef, and connect with industry leaders. I believe networking is crucial for personal and professional development, and I would be honored to be part of your organization. Throughout my career, I have gained extensive experience in various settings, from casino and hotel environments to family-run bakeries and consulting work. I managed a bakery for Eric Kayser in Brooklyn, specializing in artisanal breads, and then focused on plated pastry in healthcare and corporate catering. Each role has provided valuable learning opportunities. In my current position, I strive to maintain high professionalism and expertise, enabling me to teach and inspire others. With fewer pastry chefs entering the field, I am committed to preserving the tradition of comprehensive pastry knowledge among chefs. Joining the Académie Culinaire de France would help me reach new heights in my career, benefiting from the collective wisdom of its members. I bring a network of chefs and opportunities through Ace Endico, and I am passionate about mentoring the next generation of chefs in the United States.

# RABII SABER



3 4

Rabii Saber



# RABII SABER

EXECUTIVE PASTRY CHEF

THE FOUR SEASON HOTEL  
ORLONDO, FL



## ORIGINE

- Meknes Morocco ,

## SPONSOR

- Sebastien Baud
- Eric Bertoia

## EDUCATION

- 1998 - Diploma D.T.H. (a Diploma of the hospitality technique) - ITHT - Sale, Morocco.
- 1996 - High School Diploma in Natural Sciences from Ibn Haytem - Meknès - Morocco

## MENTOR

- Frederic Monti
- Jean-Marie Aubane

## ACCOMPLISHMENT

- 2017 - Member Pastry Team USA - Coupe du Monde de La Pâtisserie - Syrah - Lyon
- 2024 - Pastry Team USA - Executive Board Member - Logistics Co-Director of Logistics.
- 2019 & 2022: James Beard Award Semifinalist for Outstanding Pastry Chef of the year

## EXPERIENCE

- 1998 - 1999 - Pastry Cook - Restaurant Paul - Rabat - Morocco
- 2000 - 2001 - Pastry Chef - Hotel SOFITEL Diwan - Rabat - Morocco
- 2001 - 2003 - Executive Pastry Chef - Mövenpick Hotel & Casino - Tangier - Morocco
- 2003 - 2006 - Pastry Chef/head Chef - Ti Piacerà Restaurant - Madrid - Spain
- 2007 - 2009 - Pastry Chef - The Greenbrier Hotel and Resort - White Sulphur Springs - West Virginia - USA
- 2009 - 2010 - Assistant Pastry Chef - Bellagio Resort - Las Vegas, Nevada - USA
- 2010 - 2013 - Executive Pastry Chef - Four Seasons Resorts Lana'i - Lana'i City - Hawaii - USA
- 2013 - 2014 - Executive Pastry Chef - The Ritz-Carlton - Bahrain
- 2014 - Present - Executive Pastry Chef - Four Seasons - Orlando - USA

## PERSONAL STATEMENT

I am currently the Executive Pastry Chef at the Four Seasons Orlando at Walt Disney World Resort, the first Five Diamond AAA-rated resort in Central Florida. The resort has been recognized by U.S. News and World Report as the #1 hotel in Orlando and #4 in the nation, with its Gold Badge status placing it among the top 10 percent of luxury hotels in the country. In my role, I oversee the pastry operations for the entire resort, including the One Michelin Star-rated restaurant, Capa, and the Michelin-recommended restaurant, Ravello. Over my ten-year tenure at Four Seasons Orlando, I have catered to a discerning clientele seeking luxury, exceptional service, and unforgettable experiences. My culinary journey began in the mid-1990s when I attended the Culinary Institute of Morocco. There, I studied a French culinary program adapted by the Moroccan Ministry of Tourism, as French is my second language. This experience introduced me to the world of esteemed French gastronomy and ignited my passion for it. Since then, I have built a solid foundation in French pastry, which continues to inspire me in creating memorable experiences for our guests and culinary enthusiasts alike. Joining the Académie Culinaire de France would not only be an honor but also an opportunity for me to give back to the rich culinary culture that has shaped my career. I look forward to leveraging the knowledge I have acquired over the past 30 years to actively contribute to the organization's success.



# SARAH TIBBETTS



VALRHONA

35



# SARAH TIBBETTS

C O R P O R A T E P A S T R Y C H E F

V A L R H O N A  
B R O O K L Y N , N Y



## ORIGINE

- Pontiac, MI, USA

## SPONSOR

- Jean-Jacques Bernat
- Sébastien Baud

## EDUCATION

- 1998 - 2000 - Culinary Institute of America - Hyde Park, NY
- 1994 - 1998 - Associates Degree, - Baking & Pastry Arts - Fenton Senior High - Fenton, MI - Honors Graduate

## MENTOR

- Frederic Robert
- Stephen Durfee
- Celine Plano

## ACCOMPLISHMENT

- 2011 - "Windy City LIVE", Chicago, IL - Demonstrated holiday desserts on this morning talk show.
- 2011 - Chicago Restaurant Pastry Competition, Chicago, IL - Won first place in the inaugural competition, aired online.
- 2011 - Valrhona C3 International Competition, Versailles, France - Semi-finalist, one of six from the U.S.

## EXPERIENCE

- 1999 - 1999 - Pastry Commis/Extern - The French Laundry - Yountville - USA
- 2000 - 2001 - Pastry Cook - Citizen Cake - San Francisco - USA
- 2001 - 2005 - Assistant Pastry Chef - The Dining Room at The Ritz-Carlton - San Francisco - USA
- 2005 - 2007 - Assistant Pastry Chef - Wynn Resort - Las Vegas - USA
- 2007 - 2008 - Executive Pastry Chef - Fleur de Lys at Mandalay Bay - Las Vegas - USA
- 2008 - 2009 - Executive Pastry Chef - Michael Mina at Bellagio - Las Vegas - USA
- 2009 - 2012 - Executive Pastry Chef - Trump International Hotel & Tower - Chicago - USA
- 2012 - Present - Central Region Pastry Chef - Valrhona Inc - Brooklyn - USA

- 2009 - Food Network "Extreme Challenge: Candy Carnival", Denver, CO - Assisted Pastry Chef Lincoln Carson, earning a silver medal.
- 2009 - Luxury Las Vegas Magazine - Profiled as a "Rising Star" pastry chef in the May issue.
- 2009 - James Beard Award - Semi-Finalist for "Rising Star Chef," first pastry chef in this category.
- 2008 - Dessert Professional Magazine - Featured on the cover of the first issue with bio, interview, and recipe.
- 2007 - Jean-Louis Palladin Foundation - Received a distinguished internship in Bordeaux, France, including VIP dinner creation and induction into the Cotes de Bordeaux.

## PERSONAL STATEMENT

As a pastry professional, I've learned the value of connections and networking throughout the years. I thrive on these interactions and consider them one of the many bright spots in our chef community. Having the honor to work beside many outstanding French chefs, along with my extensive tenor at Valrhona, I appreciate how these relationships have guided my career path. In my current position, I have the opportunity to teach and lead chefs at all levels and continue to forge these connections.

As a member of the ACF, I would share this spirit and inspire future generations of professionals to create strong bonds within the chef community. I became a chef to share- whether it be a delectable dessert, teach a new technique, or impart knowledge- and I pride myself on my ability to do so. I am grateful for this network of chefs, as well as my experiences, and would like to carry on this legacy. I appreciate your consideration for this prestigious organization and would be honored to become a member.

# JULIEN ARDOUIN





# JULIEN ARDOUIN

EXECUTIVE CHEF

CANYON RANCH  
LENOX, MA



## ORIGINE

- Fontainebleau - France

## SPONSOR

- Jean-Jacques Massé (MOF)
- Eric Bertoia

## EDUCATION

- 2003 - 2005 - BTS Hôtellerie Restauration - option cuisine/service - France
- 2002 - 2003 - Mise à Niveau du BTH Hôtellerie Restauration - France
- 2001 - 2002 - Baccalauréat Économique et Social - option anglais - France

## ACCOMPLISHMENT

- 2nd Prize in the Romorantin competition

## MENTOR

- Jean-Francois Girardin
- Arnaud Faye
- Michel Roth

## EXPERIENCE

- 2005 - Commis de Cuisine Tournant - Le Dôme de Villiers - Paris - France
- 2005 - 2006 - Chef - L'Introuvable - Les Arcs - France
- 2006 - Chef de Partie - Les Charmettes - Barbizon - France
- 2006 - 2007 - Chef de Partie - Tigerlily Hotel - Édimbourg - Écosse
- 2007 - 2011 - Chef de Partie - Ritz - Paris - France
- 2011 - 2013 - 1er Chef de Partie - Mandarin Oriental - Paris - France
- 2013 - 2018 - Chef de Cuisine - Church Street Café - Lenox, MA - USA
- 2013 - 2018 - Consultant/Chef - Alta Restaurant and Wine Bar - Lenox - MA - USA
- 2018 - Present - Executive Chef - Canyon Ranch Resort and Spa - Lenox - MA - USA

## PERSONAL STATEMENT

I am writing to express my strong interest in joining the Académie Culinaire de France in Canada and the United States. Cooking has always been more than a profession for me; it is a lifelong passion that began in my childhood. With over twenty years of experience, I have had the honor of working in prestigious kitchens such as the Ritz Paris and Mandarin Oriental Paris, learning from renowned chefs like Michel Roth, Jean-François Girardin, Arnaud Faye, and Thierry Marx. These mentors instilled in me the foundations of French gastronomy and a dedication to excellence. My career has taken me to various countries, from crêperies to Michelin-starred restaurants, shaping my expertise and inspiring my desire to join the Académie. Currently, as Executive Chef at Canyon Ranch, a wellness-focused establishment, I collaborate with nutritionists to create balanced yet flavorful dishes. This role has deepened my commitment to a cuisine that combines taste and well-being. Joining the Académie Culinaire de France would be a unique opportunity to help preserve and share our culinary heritage, passing on the skills I have gained and contributing to the promotion of French gastronomy on the international stage.



# PHILIPPE FAUCHER



37

# PHILIPPE FAUCHER

SENIOR VICE - PRESIDENT

THE APPOLO GROUP  
MIAMI, FL



## ORIGINE

- L'Hays-les-Roses - France

## SPONSOR

- Jean-Louis Dumonet
- Christian Pratsch

## EDUCATION

- 1982 - 1985 - North Star College - C&G 706 - England

## ACCOMPLISHMENT

- Member Toques Blanche
- Member Chaîne des Rotisseurs
- President Marine Hotel Association

## MENTOR

- Michel Roux
- Louis Outhiers

## EXPERIENCE

- 1986 - 1987 - 1er Commis - 90 Park Lane - Louis Outhiers - England
- 1987 - 1988 - Chef de Partie - The Waterside Inn, Michel Roux - England
- 1989 - 1991 - Chef de Cuisine - Philippe Girardon, Domaine de Clairefontaine, Vienne - France
- 1993 - 1995 - Executive Chef - Celebrity Cruises, Apolloship Chandlers - USA
- 1995 - 1997 - Executive Chef - Princess Cruises - USA
- 1997 - 2001 - Own business, consulting for various cruise lines - FSCM Inc - USA
- 2000 - 2001 - Director Culinary - Renaissance Cruises - USA
- 2001 - 2003 - Vice President Recruiting and Placement Firm - CTI USA - USA
- 2003 - Present - Ast Culinary Director, Operations Manager, Operations Director, Managing Director, Vice President, Senior Vice President - Appolo Group - USA

## PERSONAL STATEMENT

I am Philippe Faucher, a South Florida food enthusiast, deeply inspired by French culinary heritage. Joining the prestigious Académie Culinaire de France would not only provide me with invaluable resources, but also allow me to contribute to culinary excellence. With experience working alongside chefs like Louis Outhiers and Michel Roux, I look forward to immersing myself in the fraternal environment of your institution, which shares my commitment to honoring culinary traditions while fostering innovation. Engaging in a community that shares my passion for culinary excellence excites me and I am confident that becoming a member will enhance my skills and foster meaningful connections. I am sincerely enthusiastic about joining and contributing to the heritage of French gastronomy. Thank you for reviewing my request.

# DAVID DESHAIES







# DAVID DESHAIES

EXECUTIVE CHEF / OWNER

RESTAURANT  
CENTRAL, UNCONVENTIONAL DINER,  
L'ARDENTÉ, LOVE MOKATO  
WASHINGTON, DC



## ORIGINE

- St Gemmes d'Andigné - France

## SPONSOR

- Dr Bruno Goussault
- Jean-Louis Gerin

## EDUCATION

- 1993 - 1994 - Apprentice - CAP Cuisine - CFA La Roseaie Angers - France
- 1994 - 1996 - BP - CFA - Laval - France

## MENTOR

- Michel Richard
- Jean-Michel Lorain
- Gerard Tetard

## EXPERIENCE

- 1993 - 1994 - Apprentice - Restaurant Le Relais - Marie-Annick Trottier - ST Quentin-Les-Ange - France
- 1994 - 1996 - Apprentice - Restaurant La Forge - Jean-Luc Cabaroc - Fontaine-Daniel - Mayenne - France
- 1996 - 1997 - Commis de Cuisine - Restaurant Le Pralong - Albert Parveaux - Courchevel - France
- 1997 - 1998 - Chef de Partie - Restaurant Ses Rotges - Gerard Tetard - Cala Ratjada - Balears - Spain
- 1998 - 2001 - Chef de Partie - Restaurant La Côte St-Jacques - Jean-Michel Lorain - Joigny - France
- 2001 - 2012 - Executive Chef / Corporate Chef - Restaurant 'Citronelle - Michel Richard - Washington, DC - USA
- 2007 - Present - Executive Chef / Partner - Restaurant Central - Michel Richard - Washington DC - USA
- 2017 - Present - Executive Chef / Owner - Restaurant's 'Unconventional Diner - l'Ardenté - Love Makato - Washington DC - USA

## PERSONAL STATEMENT

It is with great pleasure that I humbly submit my application to you, esteemed members of the Academy, in the hope of joining your esteemed organization. Since my arrival in the United States in 2001, I've felt a strong connection to the Academy. Over the years, I've had the privilege of meeting several members, thanks in large part to my role as Michel Richard's right-hand man for 16 years. During this time, I closely collaborated with Mr. Bruno Goussault to perfect sous-vide cooking techniques.

I am deeply interested in your association because being part of this global group would allow me to travel, meet other chefs, share my expertise, and collaborate to promote French cuisine.

I also share a profound connection with the Academy Culinaire de France's core mission of preserving culinary techniques and sharing knowledge with the next generation. At 45, as I embark on the second phase of my career, I am convinced that it's time for me to give back what this wonderful profession and my mentors have given me..



ORALIA  
PEREZ





# ORALIA PEREZ

EXECUTIVE PASTRY CHEF

THE POST OAK HOTEL  
HOUSTON, TX



## ORIGINE

- Mexico city - Mexico

## SPONSOR

- Jean-Luc Royere
- Xavier Salomon

## EDUCATION

- 2003 - 2004 - The Art Institute of California -Santa Ana - Associate of Art

## ACCOMPLISHMENT

- Manager of the quarter at the Mandarin Oriental Hotel Boston
- Manager of the year at The Post Oak Hotel

## MENTOR

- Jean-Luc Royere
- Jean-Claude Canestrier

## EXPERIENCE

- 1996 - 2003 - Pastry Cook/Bakery Manager - Sharon Bakery - Yorba Linda - California - USA
- 2004 - 2004 - Assistant Pastry Chef - Bally's Hotel & Casino - Las Vegas - Nevada - USA
- 2004 - 2007 - Assistant Pastry Chef - Paris Hotel & Casino - Las Vegas - Nevada - USA
- 2007 - 2010 - Pastry Chef - Caesars Palace Hotel - Las Vegas - Nevada - USA
- 2010 - 2012 - Assistant Pastry Chef - Ritz Carlton Beach Resort - Naples - Florida - USA
- 2012 - 2014 - Pastry Chef - Mandarin Oriental Hotel - Boston - Massachusetts - USA
- 2014 - 2015 - Executive Pastry Chef - SLS Hotel & Casino - Las Vegas - Nevada - USA
- 2015 - 2017 - Executive Pastry Chef - Ocean House Relais et Chateau - Watch Hill - Rhode Island - USA
- 2017 - Present - Executive Pastry Chef - The Post Oak Hotel - Houston - Texas - USA

## PERSONAL STATEMENT

I'm Oralia Perez, a dedicated French Pastry Chef with over twenty years of experience, and I am eager to join your esteemed association. My journey began in California and led me to Las Vegas, where I had the privilege of working alongside renowned chefs such as Jean Claude Canestrier, Olivier Dubreuil, and Guy Sovoy. This experience instilled in me the importance of discipline, leadership, and a commitment to quality, principles that I carry into my craft of French pastry. French pastry, to me, is an art form that combines traditional techniques with creative expression. My approach is deeply rooted in the classics, believing that a solid foundation in these techniques is essential for innovation. I have always upheld the "old school" values of respect, discipline, and dedication to excellence, qualities I strive to pass on to the next generation of pastry chefs. I am passionate about sharing my knowledge and experience with young chefs, helping them develop their skills in the art of French pastry. Joining your association would not only be an honor but also an opportunity to contribute to the culinary community's growth and excellence.

# SHOWCASE YOUR RECIPES!



## GIVE YOUR RECIPES BEFORE YOU DIE

CONTRIBUTE TO OUR  
WEBSITE & COOKBOOK

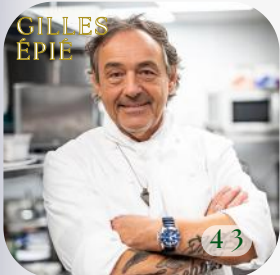
SUBMIT YOUR RECIPES  
TODAY!



PROMOTION 2025

# Welcome

FROM USA





# LUKE FROST



40



# LUKE FROST

C O R P O R A T E P A S T R Y C H E F

V A L R H O N A  
B R O O K L Y N , N Y



## ORIGINE

- Birmingham, England

## SPONSOR

- Jean-Jacques Bernat
- Sébastien Baud

## EDUCATION

- 2005 - Bellouet Patisserie School, Paris Chocolate Bon Bons
- 2006 - Bellouet Patisserie School, Paris Vienoiserie
- 2007 - Bellouet Patisserie School, Paris Works in Cooked Sugar
- 2004 - Royal Academy of Culinary Arts - Award of Excellence (pastry)
- 2002 - HCTC NVQ 3 Patisserie and Confectionary
- 1999 - HCTC NVQ 2 Food Preparation and Cooking
- 1994 - 9 GCSEs Grades A-C

## EXPERIENCE

- 1996 - 1998 - Pastry Chef - Colley's Yard Restaurant - Lichfield - Staffordshire - England
- 1998 - 1999 - Demi-Chef de Partie (pâtisserie) - The Lygon Arms - Broadway - Worcestershire - England
- 1999 - 2002 - Chef de Partie (Pâtisserie) - The Manor House Hotel - Castle Combe - Wiltshire - England
- 2002 - 2007 - Chef de Partie Tournant (pâtisserie) - Le Manoir aux Quat' Saisons - Great Milton - Oxfordshire - England
- 2007 - 2008 - Executive Pastry Chef - Northcote Manor Hotel - Langho - Lancashire - England
- 2008 - 2013 - Executive Pastry Chef - The Chester Grosvenor Eastgate - Chester - England
- 2013 - 2015 - Executive Pastry Chef - Coworth Park Hotel Ascot - Berkshire - England
- 2015 - 2024 - Pastry Chef Instructor - Northern Europe - l'Ecole Valrhona - Tain l'Hermitage - France
- 2024 - Present - Executive Pastry Chef - North America - l'Ecole Valrhona - Brooklyn - USA

## PERSONAL STATEMENT

As a pâtissier, my career has been deeply influenced by French tradition, training, and mentors. Inspired by the late Michel Roux MOF, I began my journey with a Roux Alumni, leading to a summer stage at The Waterside Inn 3\*\*\* in 1999. In 2002, I joined Raymond Blanc's Le Manoir Aux Quat' Saisons 2\*\*, where I spent five formative years under pastry chef Benoit Blin MCA. During this period, I was named UK Young Pastry Chef of the Year in 2004. In 2015, I joined l'Ecole Valrhona, representing Valrhona across Northern Europe. In late 2023, I was promoted to Executive Pastry Chef and relocated to Brooklyn, New York, in February 2024 to lead the team for the USA and Canada. Since moving to the USA, I've engaged with many ACF members and explored what I can contribute to the community. Pâtisserie is always advancing with technology, and I am excited about the opportunity to join the ACF and explore new innovations.

# NATHANIEL REID



NATHANIEL  
**REID**  
BAKERY

Nathaniel Re

41



# NATHANIEL REID

EXECUTIVE PASTRY CHEF / OWNER

NATHANIEL REID BAKERY  
KINKWOOD, MO



## ORIGINE

- Alton, Illinois, USA

## SPONSOR

- Sebastien Cannone
- Eric Bertoia

## EDUCATION

- 2003 - 2004 - Le Cordon Bleu - Paris - France - Degree in Pastry Arts - Degree in Culinary Arts
- 1998 - 2003 - University of Missouri Columbia - MO - USA - Bachelor of Science: Hotel and Restaurant Management - Minor: Biological Sciences

## ACCOMPLISHMENT

- 2010 Pastry Chef of the Year
- 2019 & 2020 James Beard semifinalist
- 2009 - Winner of Best Chocolate in the U.S.A.
- 2012 - Top 10 Pastry Chef in America

## MENTOR

- Patrice Caillot

## EXPERIENCE

- 2002 - 2003 - Line Cook and Pastry Chef - Chris McD's Restaurant and Wine Bar - Columbia - MO - USA
- 2003 - 2004 - Private Chef - Dr. Michael Sporlitch - Paris - France
- 2004 - 2005 - Pastry Cook 2 - Ritz-Carlton Hotel - Las Vegas - NV
- 2005 - 2007 - Pastry Sous Chef - Joel Robuchon at the Mansion - Las Vegas - NV - USA
- 2007 - 2008 - Executive Pastry Chef - St. Regis Hotel - Monarch Beach - CA - USA
- 2010 - 2013 - Pastry Chef - Norman Love Confection - Fort Myers and Naples - FL - USA
- 2013 - 2014 - Executive Pastry Chef - Ritz Carlton Hotel - St. Louis - MO - USA
- 2014 - Present - Consulting Chef, Pastry Chef, Educator - St. Louis Baking and Pastry LLC - St. Louis - MO - USA
- 2016 - Present - Owner, Executive Chef - Nathaniel Reid Bakery - St. Louis - MO - USA

## PERSONAL STATEMENT

I am writing to express my deep admiration for the Académie Culinaire de France and my sincere desire to join its prestigious ranks. It would be an honor to collaborate with such esteemed chefs and contribute to the academy's legacy of culinary excellence. My commitment to mastering the art of baking and pastry is driven by a profound respect for French culinary traditions. I have dedicated countless hours to refining my skills, experimenting with flavors and textures, and innovating within the principles of French pastry craftsmanship.

I am grateful to the mentors who have shaped my skills and instilled in me the duty to educate future chefs. Joining the Académie would allow me to mentor aspiring pastry chefs and further my own learning from the academy's wealth of expertise. Thank you for considering my application. I am excited about the possibility of contributing to and learning from this distinguished community.



# CRISTOPHE ÉMÉ





# CHRISTOPHE ÉMÉ

EXECUTIVE CHEF & OWNER

EME KITCHEN  
VENTURES, CHRISTOPHEEME.COM  
NORTH HOLLYWOOD, CA



## ORIGINE

- Baugé, France

## SPONSOR

- Stephane Grattier
- Gerard Bertholon

## EDUCATION

- 1986-1988 - Apprentice - L'Hotel de France - CAP - Angers - France

## MENTOR

- Mr. Vrinat, owner of Taillevent
- Philippe Braun, Chef, Restaurant Laurent

## ACCOMPLISHMENT

- 2005 - Best New Chef, Food & Wine Magazine
- 2005 - 20 Best New Restaurants, Esquire Magazine.
- 2005 - Best New Restaurants, Angelino Magazine.

## EXPERIENCE

- 1990 - 1991 - Commis de Cuisine - Grand Hotel Suisse & Majestic - Montreux - France
- 1991 - 1992 - Chef de Partie - Le Pont de Brent - Brent - France
- 1992 - 1992 - Chef de Cuisine - Auberge de L'Eridan - Vervier du Lac - France
- 1992 - 1993 - Chef de Partie - Michel Rostang - Paris - France
- 1993 - 1995 - Chef de Partie - Laurent - Paris - France
- 1995 - 1997 - Chef de Partie - Taillevent - Paris - France
- 1997 - 1998 - Chef de Cuisine - Normandie Grill - Bangkok - Thailand
- 1998 - 1998 - Executive Chef - Restaurant Arlekin - Berlin - Germany
- 1998 - 2002 - Executive Chef - Auberge des Templiers - Boismorand - France
- 2003 - 2004 - Executive Chef - L'Orangerie - Los Angeles - USA
- 2004 - 2012 - Chef/Owner - Ortolan Restaurant - Los Angeles - USA
- 2012 - Present - Executive Chef/ Owner - Private event catering - Los Angeles - USA
- 2014 - 2019 - Private Chef - Confidential Client, Beverly Hills & Malibu - USA
- 2018 - 2019 - Co-Owner/Executive Chef - Kass Restaurant and Wine Bar - USA

## PERSONAL STATEMENT

It would be a true honor for me to join this esteemed organization of chefs residing in the US. Firstly, I would like to extend my heartfelt gratitude to Gerard Bertholon and Stephane Grattier for their sponsorship, and to the entire membership for considering my application. My motivation to join this distinguished group stems from a profound conversation with Gilles Epie, which inspired me to seek connections with other French chefs across various culinary disciplines and diverse backgrounds. I am eager to exchange ideas, share experiences, and learn from both past and future culinary journeys. I look forward to forging new connections with fellow chefs, as it is always a pleasure to meet others who share the same unwavering passion for the culinary arts.

# GILLES EPIÉ





# GILLES EPIÉ

C O R P O R A T E   E X E C U T I V E   C H E F

C E L E B R I T Y   C R U I S E  
M I A M I , F L



## ORIGINE

- Nantes - France

## SPONSOR

- Stephane Grattier
- Sebastien Baud

## EDUCATION

- 1976 - 1979 - Apprentice -  
Roger Jaloux/ Paul Bocuse -  
CAP - Lyon - France

## ACCOMPLISHMENT

- 1996 - "Best Chef in America" by Food & Wine Magazine
- Maitre Cuisinier de France
- 1989 - Youngest ans Still Chef to receive a Michelin Star
- 2016 - James Beard Lifetime Achievement Award
- 2008 - TV - Iron Chef - Israel
- 2014 - 2015 - TV - Un Frenchy en Cuisine - France
- 2013 - 2014 - TV - Dans la vraie vie d'un grand chef - France

## MENTOR

- Marc Meneau
- Roger Jaloux

## EXPERIENCE

- 1979 - 1981 - Commis - Lucas Carton - Paris - France
- 1981 - 1982 - Executive Sous Chef - Sofitel Windsor Hotel - Paris - France
- 1982 - 1984 - Executive Chef - Le Pavillon des Princes - Paris - France
- 1984 - 1986 - Executive Chef - La Vielle Fontaine - Maison Lafitte - France 1986 - 1993 - Executive Chef - Miraville - Paris - France
- 1993 - 1998 - Executive Chef - L'Orangerie - Los Angeles - CA - USA
- 1998 - 2002 - Executive Chef / Owner - Chez Gilles - Beverly Hills - CA - USA
- 2003 - 2005 - Executive Chef - La Petite Cour - Paris - France
- 2005 - 2017 - Executive Chef / Owner - Citrus Etoile - Paris - France
- 2013 - Present - Owner / Strategic - Frenchy's Bistro - Paris - France
- 2018 - 2019 - Executive Chef - Juvia - Miami - FL - USA
- 2017 - 2020 - Pastry Chef / Owner - Mirabelle by Georges Berger - Miami - FL - USA
- 2019 - 2021 - Culinary Director / Executive Chef - Gilles Montage Hotel - Beverly Hills - CA - USA
- 2021 - 2022 - Executive Chef - Turtle Bay Resort - Oahu - Hawaii - USA
- 2022 - 2023 - Executive Chef - Restaurant l'Avant Garde - Washington- DC - USA
- 2024 - Present - Sr Manager Corporate Executive Chef Development and Sustainability - Celebrity Cruises - Miami - United States

## PERSONAL STATEMENT

- It is with great humility and simplicity that I present to you today my candidacy for the Académie Culinaire de France. I would be very proud to be able to join your Academy and to represent it to the best of my ability through the entire profession and the people around me. During my years of work I have never stopped sharing my know-how and passing on my passion for our profession. It would be a great honor for me to represent the Culinary Academy of France through the true values of our profession.



ERIC  
PEREZ





# ERIC PEREZ

PASTRY CHEF - PROTEIN BREAD  
FORMULATION RESEARCHER  
& DEVELOPER  
EQUII  
CHICAGO, IL



## ORIGINE

- Lorient, France

## SPONSOR

- Sebastien Canonne MOF
- Sylvain Leroy

## EDUCATION

- 1982 - 1987 - Center of Formation of Apprenticeships, Toulouse - France

## MENTOR

- Christian Lacoste

## ACCOMPLISHMENT

- 2016 - President and Coach of the Thailand National Pastry Team
- 2003 - Coach of the China National Pastry Team for the World Cup in France
- 1998 - Recognized as one of the 10 Best Pastry Chefs in America
- 1997 & 1999 - Bronze & Silver Medalist with the U.S. Pastry Team at the World Pastry Cup in Lyon, France

## EXPERIENCE

- 1987 - 1988 - Pastry Chef - French Embassy - Washington, DC - USA
- 1988 - 1989 - Pastry Chef - Morrisson House Hotel - Old town Alexandria - VA - USA
- 1989 - 1990 - Executive Pastry Chef - Ritz Carlton - Pentagon City - USA
- 1991 - 1998 - Executive Pastry Chef - Ritz Carlton Tyson's Corner - VA - USA
- 1998 - 2001 - Executive Pastry Chef - Ritz Carlton Hotel - Shanghai - China
- 2001 - 2003 - Co-owner and pastry Chef - La Maison Patisserie - Shanghai - China
- 2003 - 2010 - Chef and Co-owner - Visage Patisserie - Shanghai - Bangkok - China & Thailand
- 2012 - 2019 - Guest Chef Instructor - French Pastry School - Chicago - IL - USA
- 2009 - 2023 - Owner and Head Instructor - Macaron Pastry Training Center - Bangkok - Thailand
- 2023 - Present - Protein Bread Formulation Researcher and Developer - Equii - Chicago IL - USA

## PERSONAL STATEMENT

I am writing to express my sincere intention to apply for membership with the Académie Culinaire de France. With a strong background in pastry, I am eager to both contribute to and benefit from the invaluable resources and networking opportunities that your esteemed association offers its members. For many years, I have been deeply impressed by the Académie's unwavering commitment to professional development and excellence. I am confident that my skills and knowledge align closely with the goals of your association, and I am enthusiastic about the prospect of collaborating with fellow members to achieve shared aspirations.

Thank you for considering my application. It would be a true privilege to contribute to and grow with such a prestigious institution.

# JEAN-JACQUES GRANET

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# JEAN-JACQUES GRANET

EXECUTIVE PASTRY CHEF

BRIDOR, USA  
NEW JERSEY



## ORIGINE

- Aubagne - France

## SPONSOR

- Sylvain Leroy
- Vincent Rodier

## EDUCATION

- 1980 - 1981 - CAP Cuisine - Ecole Hoteliers - Nice - France
- 1981 - 1982 - BEP Cuisine - Ecole Hoteliers - Nice - France
- 1982 - 1983 - CAP Patisserie - Ecole Hoteliers - Nice - France

## MENTOR

- Louis Franchin
- Fabrice Guinchard

## EXPERIENCE

- 1995 - 1997 - Pastry Chef - Restaurant Le Clos De La Violette (2 stars Michelin) - Aix en Provence - France
- 1997 - 1999 - Executive Pastry Chef - Hôtel Intercontinental - Buenos Aires - Argentina
- 2000 - 2001 - Executive Pastry Chef - Hotel Intercontinental Tamanaco - Caracas - Venezuela
- 2001 - 2002 - Executive Pastry Chef - The Mansion at MGM Grand - Las Vegas - Nevada - USA
- 2002 - 2010 - Assistant Executive Pastry Chef - MGM Grand Hotel-Casino - Las Vegas - Nevada - USA
- 2010 - 2011 - Consulting specialist - Las Vegas - Nevada - USA
- 2011 - 2015 - Executive Pastry Chef - MGM Grand Hotel-Casino - Las Vegas - Nevada - USA
- 2015 - 2019 - Executive Pastry Chef - Pechanga Resort and Casino Temecula - California - USA
- 2019 - Present - Corporate Pastry Chef - Bridor USA - Vineland - New Jersey - USA

## PERSONAL STATEMENT

Since joining Bridor USA under Fabrice Guinchard's leadership, my experience has been transformative. The wisdom from your Academy ignites a fervent desire to join its ranks and contribute to nurturing future culinary talents. I've spent four decades immersed in the world of gastronomy, guided by luminaries like MOF Philippe Segond, and chefs Jacques Chibois and Jean-Marc Banzo. My journey has taken me across the globe, and now, with Bridor USA's sponsorship of the Academy, my passion for pastry and baking burns brighter than ever. I'm eager to bring my commitment to excellence and passion for learning to inspire the next generation of culinary visionaries.



# CHRISTIAN MARTIN



# CHRISTIAN MARTIN

EXECUTIVE CHEF - CHARCUTIER

VI AT AVENTURA  
AVENTURA, FL



## ORIGINE

- Le Loroux Bottereau - France

## SPONSOR

- Matthieu Cartron
- Sylvain Rivet

## EDUCATION

- 1981-1983 - Apprenti Charcutier - Charcuterie Guicheteau - CAP - Nantes - France
- 1983-1987 - Ouvrier Charcutier - Charcuterie Ripoché - Garches - France

## MENTOR

- Ripoché, Gerard (Charcutier Garches)
- Bugnand, Dominique - Executive Chef MandarinOriental Bangkok/Thaïlande)

## EXPERIENCE

- 1987 - 1993 - Garde Manger Chef / Chef de Partie - Club Med - Suisse, Maldives, Thaïlande, Japon
- 1993 - 1999 - Sous Chef / Chef de Cuisine - Club Med - Nouvelle Calédonie, Mexique, Florida - USA
- 1999 - 2000 - Assistant Room Chef / Room Chef - Paris Las Vegas Hotel and Resort - Las Vegas - USA
- 2000 - 2002 - Executive Sous Chef - Callaway Gardens Resort - Pine Mountain - Georgia - USA
- 2002 - 2004 - Executive Chef - Kensington Golf and Country Club - Naples - Florida - USA
- 2005 - 2007 - Executive Chef / Restaurant Owner - Convivo Bistro - Phoenix - Arizona - USA
- 2007 - 2008 - Executive Sous Chef - Sonesta Maho Beach Resort - Sint Maarten, Caribbean
- 2008 - 2016 - Executive Chef / Regional Exec Chef F&B - Club Med North America - Port Saint Lucie - Florida - USA
- 2017 - Present - Executive Chef - Vi at Aventura - Aventura - Florida - USA

## PERSONAL STATEMENT

I express my most sincere gratitude to Chef Mathieu Cartron and Chef Sylvain Rivet for introducing me to the prestigious Académie Culinaire de France and for sponsoring my membership. My culinary journey began with an apprenticeship in charcuterie, leading me to explore various culinary avenues. Joining the Academy would be a tremendous honor, allowing me to continue my commitment to culinary excellence and support educational initiatives. Representing French gastronomy in Miami presents a unique opportunity to inspire future culinary talents. Defending the values of rigor, attention to detail and respect for ingredients is essential, while promoting camaraderie and the exchange of knowledge with other chefs. I am excited to actively contribute to the Académie Culinaire de France USA & Canada, sharing our culinary heritage on a global scale.

# BENOIT DUBUISSON



47





# BENOIT DUBUISSON

TERRITORY MANAGER

PARIS GOURMET  
PORTLAND, OR



## ORIGINE

- Livry-Gargan - France

## SPONSOR

- Xavier Salomon
- Eric Bertoia

## EDUCATION

- 1993 - Lycée  
Technique Hôtelier  
Savoie et Leman -  
Thonon-les-Bains,  
France - CAP, BEP,  
BTH

## EXPERIENCE

- 1983 -1984 - Commis de Cuisine Tournant -  
Le Meridien Hotel - Boston - USA
- 1985 - 1986 - Personal Chef - Delegation de  
L'Armement - Ministere de la Defense -  
France
- 1986 - 1987 - Chef - Le Pot au Feu - Menlo  
Park - CA - USA
- 1987 - 1983 - Executive Chef - South Park  
Cafe - San Francisco - CA - USA
- 1993 - 1994 - Sous Chef - L'Auberge de  
Noves - Noves - France
- 1994 - 1998 - Manager - Buffalo Grill -  
Avignon - France
- 1998 - 2000 - Warehouse Manager - Made in  
France - France
- 2000 - 2022 - Senior Account Executive -  
Chef's Warehouse - Portland - OR - USA
- 2022 - Present - East Coast Territory Sales  
Manager - Paris Gourmet - Portland - USA

## PERSONAL STATEMENT

I am particularly interested in sharing my culinary knowledge and expertise in culinary products within our industry. I would like to get involved in the associative life, especially within your association.

For the past few years, the name of the association has been frequently mentioned in connection with Parisgourmet. Currently living in Portland, Oregon, in the Pacific Northwest of the United States, I believe I can share my knowledge and contribute to this cause. I have spent my entire career in the culinary field: hotel school, hotels, Michelin-starred restaurants, and also as a director of establishments. I have been in the imported product sales sector for over 25 years, starting with Made In France in San Francisco, followed by European Import at The Chefs Warehouse in San Francisco/Portland, and now at Parisgourmet, where I hold the position of Sales Director for the entire West Coast.





## "BECOMING AN ACADEMICIAN: THE SPONSORSHIP JOURNEY TO THE ACADEMIE CULINAIRE DE FRANCE"

Becoming an Academician with the Académie Culinaire de France involves a simple sponsorship process. Candidates must be recommended by two current members. To apply, they need to submit an application, resume, motivation letter, a professional photo in their chef jacket, and two endorsement letters from their sponsors.

Luc Holie, our trustee, compiles these applications for online voting by Board members. At the end of the year, candidate files are reviewed and approved by our world president, Fabrice Prochasson, at the office in France. We thank Luc Holie for his hard work in organizing the files and appreciate the support from our Board members and President Prochasson.





## 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 Académie Culinaire de France.

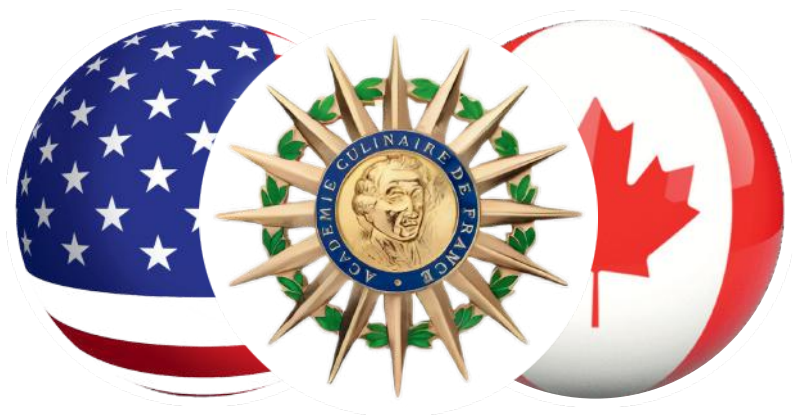




COME DISCOVER



# 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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