



Académie Culinaire de France

PROMOTION 2026

Dedicated to Chef MOF-Gérard Joël Bellouet (1944-2025), Chef Patrick Albert (1961-2025) & Chef MOF-Gabriel Paillasson (1947-2025)



USA & Canada Delegation

The Ballantyne Hotel, Charlotte, NC

@acfchefsusa

Académie Culinaire de France

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2026

Association Loi 1901 – Enregistré en Préfecture sous le
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[@ademieculinairedefrance](https://www.instagram.com/ademieculinairedefrance)

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OUR FOUNDER



Joseph Favre (1844–1903)

Joseph Favre (1849–1903), visionary chef, writer, and educator, was the founder of the Académie Culinaire de France in 1883. Born in Switzerland, Favre devoted his life to elevating the culinary profession through knowledge, innovation, and collaboration. He was the first to advocate for chefs to be recognized not only as artisans but also as intellectuals and educators, insisting on continuous learning and the sharing of savoir-faire. His pioneering work included the creation of the monumental Dictionnaire Universel de Cuisine Pratique, a reference that remains a testament to his legacy. Guided by his principles of excellence, fraternity, and the transmission of knowledge, the Académie Culinaire de France has grown into a worldwide institution that continues to honor his vision, inspiring generations of chefs across the globe.



OUR VALUES



“Excellence, Tradition, and Fraternity”

The Académie Culinaire de France is built upon the timeless principles of excellence, tradition, and fraternity. We honor the heritage of French gastronomy while embracing innovation, ensuring that our culinary knowledge is shared, preserved, and elevated across generations. Respect for craftsmanship, commitment to education, and a spirit of generosity guide our mission. As members, we uphold the dignity of our profession, foster collaboration among chefs worldwide, and dedicate ourselves to transmitting our savoir-faire to inspire the next generation.



OUR INSIGNIA

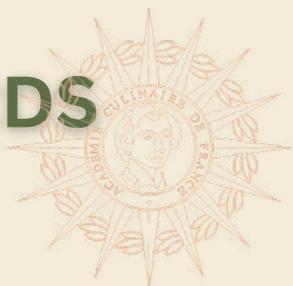


“A Symbol of Heritage and Unity”

The insignia of the Académie Culinaire de France represents more than a badge of honor — it is a symbol of our shared identity, values, and commitment to excellence. Worn with pride by our members, it reflects the traditions of French gastronomy, the dignity of our profession, and the fraternity that unites chefs across borders. Our Académie is not limited to French nationals; it brings together chefs from all cultures who care for, respect, and celebrate the richness of French gastronomy. Each insignia embodies the responsibility to preserve this heritage, to transmit knowledge with integrity, and to carry forward the vision of our founder, Joseph Favre.



WELCOME WORDS



Dear New Members,

It is with great pride and joy that I welcome you to the Académie Culinaire de France – USA & Canada Delegation. By joining our institution, you become part of a legacy that began with our founder Joseph Favre in 1883, and continues to inspire generations of chefs around the world.

Our Académie is built on values of excellence, tradition, and fraternity. Beyond nationality, what unites us all is our shared respect and passion for French gastronomy – a heritage we are committed to preserving, promoting, and transmitting to future generations.

As you receive your insignia, you carry not only an honor but also a responsibility: to embody the dignity of our profession, to share knowledge generously, and to contribute to the advancement of our culinary arts.

On behalf of the entire Académie Culinaire de France – USA & Canada Delegation, I extend my warmest congratulations. Together, we will continue to uphold our values and write the next chapter of our history.

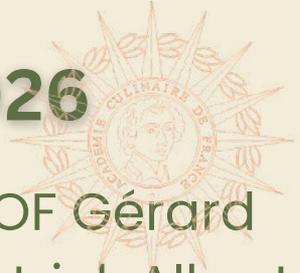
With fraternity and respect,

Chef Sébastien Baud

President – Académie Culinaire de France USA & Canada

Sébastien Baud

PROMOTION 2026



Dedicated to Chef MOF Gérard
Joël Bellouet, Chef Patrick Albert
& Chef MOF Gabriel Paillasson

Welcome to the Promotion 2026 of the Académie Culinaire de France – USA & Canada Delegation.

This year marks a moment of pride and remembrance as we open our doors to a new generation of chefs who embody excellence, fraternity, and a deep love of French gastronomy. Each new member carries forward the vision of our founder, Joseph Favre, who believed that chefs must not only master their craft, but also share knowledge generously and uphold the dignity of our profession.

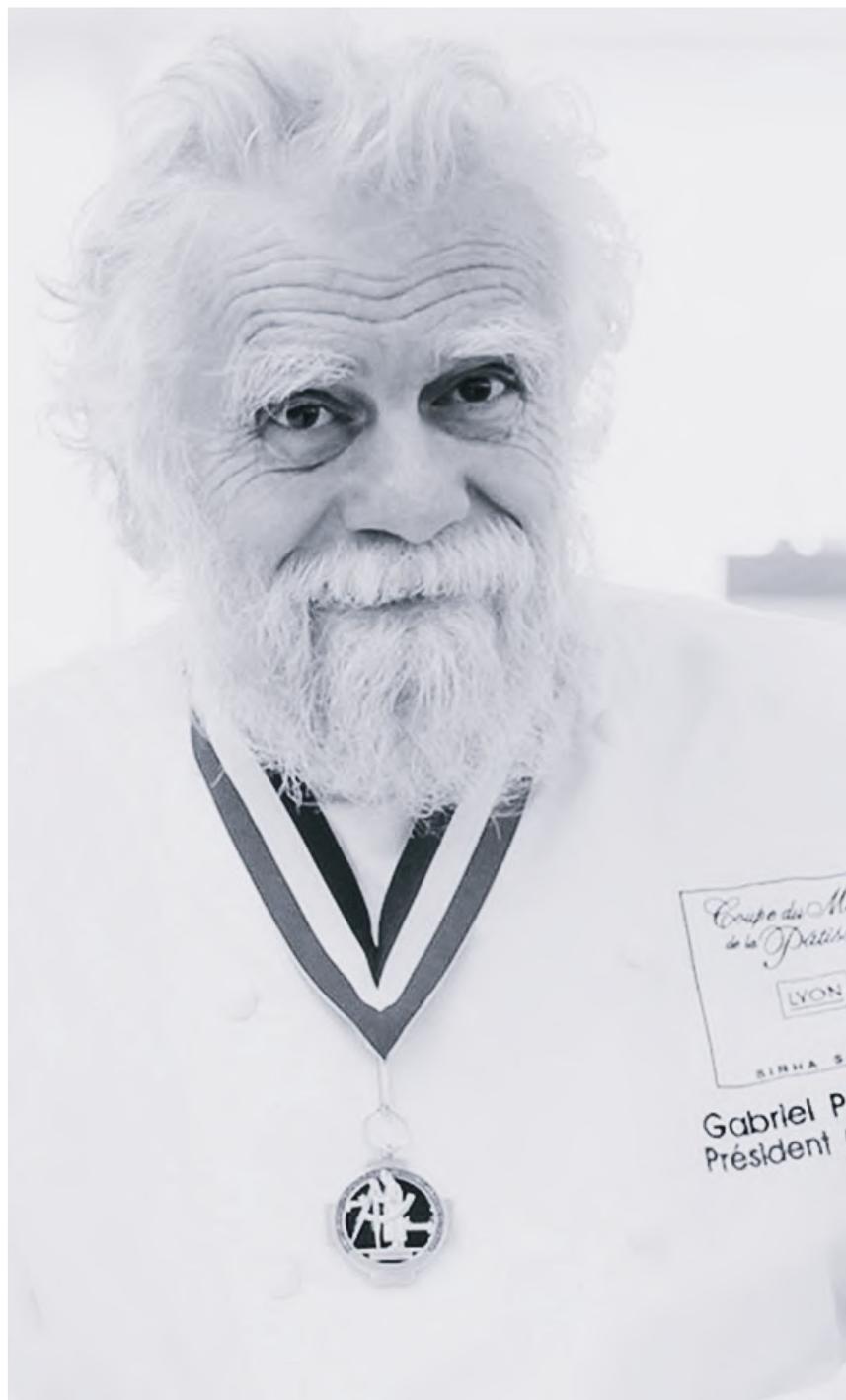
The 2026 Promotion is dedicated to three remarkable chefs whose lives and legacies continue to inspire us. **Chef MOF Gérard Joël Bellouet (1944–2025)**, Meilleur Ouvrier de France and Émérite Member of our Académie, was a master educator who shaped generations through his teaching, rigor, and generosity. **Chef Patrick Albert (1961–2025)**, a devoted member of our Delegation since 2012, proudly sponsored by Paul Bocuse and Daniel Boulud, carried our values with humility, passion, and unwavering commitment.

We also wish to honor the memory of **Chef MOF Gabriel Paillasson (1947–2025)**, an emblematic figure of French pastry and a tireless advocate for excellence and transmission.



As we welcome our new Académiciens, we celebrate not only their personal achievements but also the shared heritage that unites us across cultures. While our Académie is rooted in French tradition, it is strengthened by the chefs of many nations who cherish and protect French gastronomy.

Promotion 2026
represents the future of
our Académie – a future
built on knowledge,
fraternity, and excellence.



IN MEMORY



Chef Gabriel Paillason (1947 – 2025)

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

In memory of Gabriel Paillason, we honor a remarkable craftsman, educator, and ambassador of French gastronomy. A visionary leader, he played a decisive role in elevating pastry arts through his long-standing commitment to education, competition, and transmission. As a founding force behind major international pastry competitions and a tireless advocate for excellence, Gabriel Paillason helped reveal and guide countless talents who went on to shape the profession worldwide. Known for his rigor, generosity, and deep sense of mentorship, he was always attentive and generous with advice, inspiring respect and admiration wherever he went. His accomplishments, leadership, and human values have left an indelible mark on our profession, and his legacy will continue to live on through the chefs he inspired and the standards he upheld.



IN MEMORY



Chef Gérard Joël Bellouet (1944 – 2025)

Meilleur Ouvrier de France – 1979

Émérite Member of the Académie Culinaire de France

This 2026 promotion of the Académie Culinaire de France – USA & Canada Delegation is dedicated with deep respect and admiration to Chef Gérard Joël Bellouet, an extraordinary figure in French gastronomy.

A Meilleur Ouvrier de France and Émérite Member of our Académie, Chef Bellouet also co-founded the École Bellouet Conseil in Paris, where he devoted his life to excellence in pastry, cuisine, and culinary education. Through his books, teachings, and demonstrations, he guided thousands of chefs worldwide, transmitting not only technical mastery but also a profound love for our craft.

Beyond his remarkable career, he will be remembered for his generosity, humility, and unwavering commitment to sharing knowledge. He truly embodied the values of our Académie: tradition, excellence, and fraternity.

As we welcome our new members of 2026, we honor Chef Bellouet's memory, ensuring that his legacy continues to inspire future generations of chefs around the world.



IN MEMORY



Chef Patrick Albert (1961 – 2025)

Member of the Académie Culinaire de France – USA & Canada Delegation

This 2026 promotion of the Académie Culinaire de France – USA & Canada Delegation is also dedicated to the memory of Chef Patrick Albert, a cherished member of our Delegation whose passion and devotion to French gastronomy enriched our community.

Chef Albert became an Académicien in 2012, proudly sponsored by two icons of French gastronomy – Paul Bocuse and Daniel Boulud. Throughout his career, he was recognized for his talent, generosity, and commitment to his craft. As a member of our Académie, he carried our values with pride – excellence, fraternity, and the transmission of savoir-faire.

His presence, kindness, and dedication left a lasting impression on all who had the privilege of working beside him. As we induct the new members of 2026, we carry forward his spirit and his love of gastronomy, ensuring that his memory remains alive within our Delegation and beyond.

OUR NEW MEMBERS



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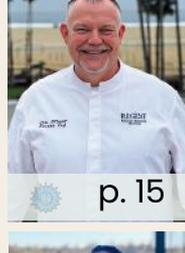
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ALEXIA MUR

EXECUTIVE SALES MANAGER
ACE ENDICO, NEW YORK, NY

Origine ● Nîmes, France

2023 - Present ● Ace Endico, New York – French & European Specialist / Executive Sales for NYC, (US)

2013 - 2023 ● Paris Gourmet, New York, NY (US)

2013 - 2014 ● Floor Manager, Cognac East restaurant, NYC, NY, (US)

2011 - 2013 ● Épicerie Boulud, New York, NY, (US)

2011 - 2012 ● Front Waiter, Le Bernardin (3★ Michelin), NYC, Ny (US)

2003 - 2004 ● Front Captain, Lavinia, Paris, (France)

2002 - 2003 ● Front Waiter, Le Manoir aux Quat'Saisons (2★ Michelin, (UK)

2000 - 2002 ● Hostess/Cashier, Lucas Carton (3★ Michelin, Paris,

2011 - 2012 ● Front Waiter, Le Bernardin (3★ Michelin), NYC, Ny (US)

EDUCATION & TRAINING :

- 1998 – 1999, E.A.T Degree (Education Academic & technique in dance) Danse Jazz, formation Radha.

AWARDS & RECOGNITION :

- 1993 - 1995, Dance Classique (Ballet), Gold Medal , Montreuil Paris, France
- 1995 - 1998, Danse Classique and Contemporaine, Baccalaurate F11" (Bac Dance), Montpellier, France
- 1998 - 1999, Danse Modern Jazz, Formation Radha, E.A.T Degree (Education Academic & Technique in danse), Paris, France.



ALEXIA MUR

EXECUTIVE SALES MANAGER
ACE INDICO, NEW YORK, NY



ALEXIA PERSONAL STATEMENT

"From the stage of dance to the world of gastronomy, my life has always been about precision, emotion, and movement. Through my career in fine dining and gourmet sales, I have sought to connect people with the beauty of French culinary craftsmanship. Joining the Académie Culinaire de France is not only an honor, but a way to continue sharing, learning, and representing our traditions with passion and integrity."

ALEXIA MENTOR

- Jean-Jacques Bernat
- Sébastien Baud

ALEXIA SPONSORS

“

Alexia's refinement, precision, and sense of service reflect the finest French traditions. She represents the bridge between hospitality, gastronomy, and culture that defines the Académie Culinaire de France."

Chef Jean-Jacques Bernat

”



“

"Alexia Mur has always demonstrated excellence, generosity, and commitment to our mission. Her professionalism and her constant engagement with the Académie make her an exemplary candidate and ambassador for French gastronomy."

Chef Sébastien Baud

”

FROM THE BOARD

Alexia Mur embodies the elegance and rigor of French hospitality. Her career spans Michelin-starred restaurants and over two decades promoting French gastronomy in the United States. Through her leadership in the specialty food industry and her deep respect for transmission, she continues to honor the spirit of the Académie Culinaire de France — blending artistry, professionalism, and cultural dedication.

SEBASTIEN ESPINASSE

PRÉSIDENT & CEO
FABRIQUE DÉLICES, HAYWARD, CA

Origine ● Brive-la-Gaillarde, France

2020 - Present ● Président & CEO, Fabrique Délices,
California (US)

1999 - 2019 ● Vice President, Sales & Marketing, Fabrique
Délices , California (US)

1997 - 1998 ● Trainee, Marriott Hotels,
Los Angeles (US)

EDUCATION & TRAINING :

- MBA in International Business & Management – University of San Francisco, CA (1996).
- BA in Business & Sales Force Management – University of Brive, France (1994)

AWARDS & RECOGNITION :



SEBASTIEN ESPINASSE

PRÉSIDENT & CEO
FABRIQUE DÉLICES, HAYWARD, CA



SEBASTIEN PERSONAL STATEMENT

"Raised between the kitchen, farm, and butcher shop of my family in Brive, I carry the legacy of authentic French charcuterie in my heart. For over 25 years at Fabrique Délices, I have worked to share these traditions across the United States, building bridges between cultures while honoring craftsmanship and authenticity. Joining the Académie Culinare de France would be both an honor and a responsibility: to promote our heritage, support knowledge transmission, and foster appreciation for French gastronomy worldwide."

SEBASTIEN MENTOR

- Arnaud Solandt
- Pascal Rigo

SEBASTIEN SPONSORS

“

"From Brive-la-Gaillarde to San Francisco, Sébastien has built a career anchored in French tradition and innovation. His leadership at Fabrique Délices and his contributions to our culinary community confirm his stature as a strong candidate for the Académie."

Chef Fabrice Guinchard

”



“

"Sébastien has demonstrated outstanding creativity, humility, and dedication throughout his career. His ability to elevate French charcuterie and promote our heritage abroad makes him an exemplary future member of the Académie."

Chef Frederic Morineau

”



FROM THE BOARD

Chef Sébastien Espinasse is recognized for his visionary leadership and his unwavering commitment to preserving and promoting French charcuterie in America. From his Gascon roots to his role as CEO of Fabrique Délices, he has championed authenticity, innovation, and excellence. His deep professional dedication and generosity make him a remarkable ambassador for the Académie Culinare de France and a distinguished member of the Promotion 2026.

ADAM THOMAS

EXECUTIVE PASTRY CHEF
SEA ISLAND RESORT, GA

Origine ● San Diego, CA

2023 - Present ● Resorts Executive Pastry Chef,
Sea Island Resort, GA

2021 - Present ● Founder & Owner, Thomas Craft
LLC & Confections, TX

2013 - 2021 ● Executive Baking & Pastry Chef,
The Broadmoor, CO

2011 - 2013 ● Executive Pastry Chef, The Beverly
Wilshire, Four Seasons, CA

2009 - 2011 ● Executive Pastry Chef, Capella
Singapore, Sentosa Island

2003 - 2009 ● Ritz-Carlton (Ireland, Marina Del
Rey, Laguna Niguel, Monarch
Beach, Denver)

1999 - 2003 ● Shift Manager, Centralized
Bakery, Sea World San Diego, CA

EDUCATION & TRAINING :

- San Diego Culinary Institute, Baking & Pastry Arts (mentors Bo Friberg & Yves Fournier)
- Southwestern College – Culinary Certification
- Stages: Valrhona, Felchlin, Jean-Marie Auboine, Bruno Le Durf MOF, Jordi Colomer, Ewold Notter, Stéphane Iten

AWARDS & RECOGNITION :

- Winner – Valrhona International C3 Dessert Competition (2009, Cologne, Germany)
- World Finalist – Valrhona International C3 (2010, Madrid Fusion, Spain)
- Guest Judge – World Chocolate Masters Singapore (2010)
- Guest Chef/Teacher – L'École Valrhona Brooklyn (2021, 2023)
- Co-Host – Untempered Podcast (2021-Present)



ADAM THOMAS

EXECUTIVE PASTRY CHEF

SEA ISLAND RESORT, GA



ADAM PERSONAL STATEMENT

"French culinary arts have shaped who I am today – they welcomed me, corrected me, and inspired me to devote my life to cooking at the highest level. From my first mentors, Pascal Zindel and Yves Fournier, to the many MOFs who guided me, I learned that gastronomy is not only a craft but a promise: to honor tradition, protect it, and transmit it to the next generation. Joining the Académie Culinaire de France is not simply becoming part of an association – it is embracing a lifelong responsibility as a steward and ambassador of French gastronomy."

ADAM MENTORS

- Jean-Francois Leheure
- Yves Fournier
- Pascal Lindel

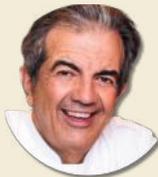
ADAM SPONSORS

“

"Adam's savoir-faire, leadership, and commitment to developing the chefs of tomorrow are perfectly aligned with the mission and values of our Académie. His passion and respect for the profession make him an invaluable addition to our Delegation."

Chef Jonathan Jerusalmly

”



“

"During my tenure as Executive Chef at the St. Regis Monarch Beach Resort, I had the privilege of working with Adam as my Sous Chef in the pastry department. In that time, he demonstrated exceptional pastry knowledge and professionalism. I fully support his nomination to our Académie."

Chef Frédéric Castan

”

FROM THE BOARD

Chef Adam Thomas has built an extraordinary career spanning world-class establishments, from the Ritz-Carlton in California and Ireland to the Beverly Wilshire, The Broadmoor, and today Sea Island Resort. A Valrhona International C3 Champion and mentor to many, he has demonstrated excellence, creativity, and a commitment to sharing knowledge. His leadership in luxury hotels, his dedication to education, and his passion for French pastry make him a distinguished addition to the Académie Culinaire de France Promotion 2026.

ANDRES JIMENEZ

SENIOR VICE PRESIDENT,
MAKEREADY, DALLAS, TX

Origine ● San Jose, Costa Rica

2022 - Present ● Senior Vice President, Food & Beverage, Makeready, Dallas, TX (US)

2017 - 2022 ● Director of Operations, Global, Pure Grey | Marriott International HQ, New York, (US)

2004 - 2017 ● Executive Chef & Culinary Director, Ritz-Carlton & Marriott Properties (China, California, Colorado, Nevada, Florida, Caribbean)

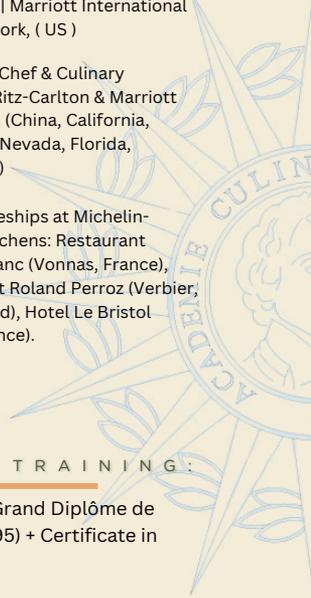
1994 - 1996 ● Apprenticeships at Michelin-starred kitchens: Restaurant George Blanc (Vonnas, France), Restaurant Roland Perroz (Verbier, Switzerland), Hotel Le Bristol (Paris, France).

EDUCATION & TRAINING :

- Le Cordon Bleu, Paris – Grand Diplôme de Cuisine et Pâtisserie (1995) + Certificate in Cuisine Traiteur.

AWARDS & RECOGNITION :

- Asia Pacific Ritz-Carlton Chef of the Year
- Contributor to multiple AAA Five Diamond designations



ANDRES JIMENEZ

SENIOR VICE PRESIDENT,
MAKEREADY, DALLAS, TX



ANDRES PERSONAL STATEMENT

"My career began with the Grand Diplôme at Le Cordon Bleu in Paris and apprenticeships in Michelin-starred kitchens. Over the past three decades, I have led culinary brigades across Europe, Asia, Latin America, and the United States. At every stage, I have remained deeply connected to the traditions and legacy of French gastronomy. It would be an honor to join the Académie Culinare de France and contribute to its mission of preserving, elevating, and sharing the art of French cuisine."

ANDRES MENTOR

- George McNeill

ANDRES SPONSORS

“

"I attest to Andrés' professionalism and passion for the French culinary arts, having collaborated with him both in the Lufthansa Star Chef program and at Makeready. His respect for our craft and pursuit of excellence make him a remarkable candidate for our Académie."

Chef Jacques Sorci

”



“

Andrés Jiménez embodies the highest standards of our profession. His international leadership, combined with his dedication to French culinary tradition, ensures that he will be a valuable ambassador for the Académie Culinare de France."

Chef Xavier Salomon

”



FROM THE BOARD

Andrés Jiménez has distinguished himself as a visionary culinary leader with over 30 years of international experience. From his foundations at Le Cordon Bleu and Michelin-starred kitchens in France and Switzerland to his leadership at Ritz-Carlton, Marriott, and today as Senior Vice President of Food & Beverage at Makeready, he has consistently demonstrated excellence, innovation, and a passion for French gastronomy. His commitment to mentorship, global culinary development, and the promotion of French savoir-faire make him a valued member of the Promotion 2026.

ANDREAS PITA

PASTRY CHEF - OWNER
PASTRY BY ANDRES, LOS ANGELES, CA

Origine ● Lyon, France

2024 - Present ● Owner – Pastry by Andreas
Los Angeles (U.S)

2021 - 2023 ● Executive Pastry Chef – Laduree
Los Angeles (U.S)

2018 2021 ● Pastry Sous chef – Laduree
New York (U.S)

2017 - 2021 ● Pastry Sous chef – Laduree
Washington D.C (U.S)

2015 - 2016 ● Pastry Sous chef – Zumbo
Sydney (Australia)

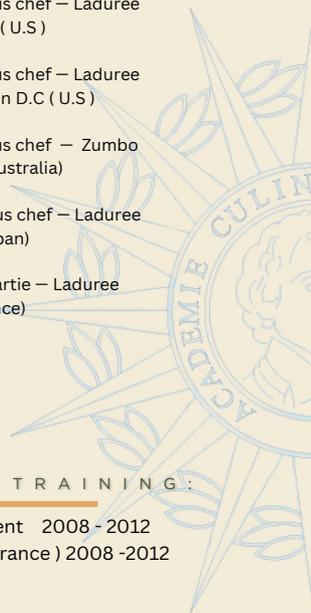
2014 - 2015 ● Pastry Sous chef – Laduree
Tokyo (Japan)

2012 - 2014 ● Chef de partie – Laduree
Paris (France)

EDUCATION & TRAINING :

- C.F.A – Les arcs sur Argent 2008 -2012
- Apprentice – Lorgues (France) 2008 -2012

AWARDS & RECOGNITION :



ANDREAS PITA

PASTRY CHEF - OWNER
PASTRY BY ANDRES, LOS ANGELES, CA

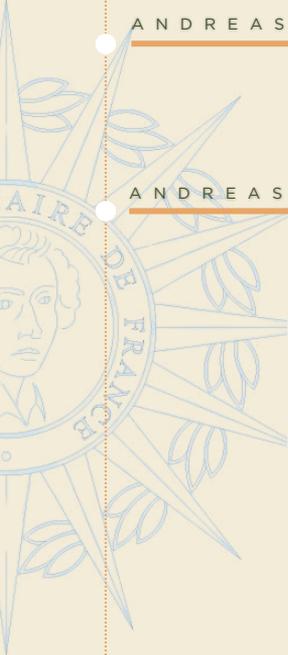


ANDREAS PERSONAL STATEMENT

"With nearly 14 years of pastry experience in France and abroad, it would be a true honor to join the Académie Culinaire de France. This institution represents for me the opportunity to connect with chefs and pastry chefs worldwide, to learn from their experiences, and to share my own. I am committed to participating actively in the Académie's events and to contributing my international background for the benefit of future members."

ANDREAS MENTOR

ANDREAS SPONSORS



“

"Andreas Pita is a passionate and dedicated pastry chef, deeply attached to France where he trained under great chefs. His commitment to transmitting knowledge and promoting French gastronomy makes him an invaluable ambassador for our Académie."

Chef Sebastien Baud

”



“

"I proudly emphasize Andreas' enthusiasm and dedication to the development of pastry and French craftsmanship, both in the United States and worldwide. His passion, benevolence, and commitment to sharing knowledge truly strengthen our profession."

Chef Alexandre Seince

”

FROM THE BOARD

Chef Andreas Pita has built an impressive career with Ladurée, serving in Paris, Tokyo, Sydney, Washington D.C., New York, and Los Angeles as Executive Pastry Chef. Known for his creativity, leadership, and ability to adapt across cultures, he embodies the values of excellence and fraternity that define our Académie. His dedication to promoting French pastry abroad and his passion for mentoring make him a distinguished member of the Promotion 2026.

ARJUN KUMAR RANABHAT

EXECUTIVE CHEF - OWNER
CUISINE SOLUTIONS, STERLING, VA



Origine ● Pokhara, Nepal

- 2016 - Present** ● Corporate Executive Chef, Cuisine Solutions, Sterling, (U.S)
- 2014 - 2016** ● Sr. Sous Chef, The Willard InterContinental Hotel, Washington D.C. (US)
- 2014 -** ● Sous Chef, Hay Adams Hotel, Washington D.C. (U.S)
- 2013 - 2014** ● Sous Chef, Art & Soul Restaurant, Washington D.C. (U.S)
- 2009 - 2013** ● Lead Line Cook, The Jefferson Hotel, Washington D.C. (US)
- 2011 -** ● Chef Tournant, Fiola Italian Restaurant, Washington D.C. (US)
- 2009 -** ● Lead Line Cook, Tabard Inn, Washington D.C. (US)
- 2008 - 2009** ● Head Chef, Himalayan Heritage, Washington D.C. (US)
- 2007 - 2008** ● Curry Chef, Heritage India Restaurant, CA (US)
- 2006 - 2007** ● Cook, Carnival Cruise Lines, Miami, FL (US)

EDUCATION & TRAINING :

- B.S. Hotel & Culinary Management - Vel's University, Chennai, India (2005)
- Sous Vide Training License, CREA (Bruno Goussault)

AWARDS & RECOGNITION :

ARJUN KUMAR RANABHAT

EXECUTIVE CHEF - OWNER
CUISINE SOLUTIONS, STERLING, VA



ARJUN PERSONAL STATEMENT

"With over 20 years of experience in French culinary arts, I have had the privilege of working in Michelin-starred kitchens and leading brigades in Washington D.C. and beyond. Today, as Corporate Executive Chef at Cuisine Solutions, I continue to innovate while honoring tradition. My dream is to open an upscale Nepali restaurant infused with French technique — a bridge between cultures that reflects my journey. Joining the Académie Culinaire de France is both an honor and a responsibility: to preserve, promote, and transmit French gastronomy to future generations."

ARJUN MENTOR

- Fabio Trabocchi
- Serge Devesa
- Bruno Bertin
- Mathe

ARJUN SPONSORS

“

"Parrainer Arjun Ranabhat est un véritable honneur. His passion for cuisine and the exceptional work he has done at Cuisine Solutions, as well as his upcoming project blending Nepali and French gastronomy, make him the ideal profile for the Académie Culinaire de France."

Chef Bruno Bertin

”



“

Arjun worked with me at the Willard Hotel as a chef de cuisine, where he excelled. Today Arjun is serious, hardworking, and above all, he loves French food and culture. As his mentor, I can attest to his respect, great attitude, and relentless passion for gastronomy. He fully deserves to become a new Academician."

Chef Serge Devesa

”



FROM THE BOARD

Chef Arjun Kumar Ranabhat has forged an exemplary career that spans continents and cuisines. From his foundation in India to his work in Michelin-level properties in Washington D.C., and his current leadership as Corporate Executive Chef at Cuisine Solutions, he has consistently demonstrated innovation, professionalism, and passion. His vision of blending Nepali heritage with French culinary technique exemplifies the Académie's values of excellence, fraternity, and transmission. He is a proud addition to the Promotion 2026.

ARTHUR DEHAINE

CHEF CHARCUTIER
THE DINEX GROUP, NEW YORK, NY

Origine ● Saint-Quentin, France

2023 - Present ● Chef Charcutier, The Dinex Group, Daniel Boulud, NYC (US)

2022 - 2023 ● Charcutier, Boucherie La P'tite Boucherie, Poussan, (France)

2020 - 2022 ● Charcutier, Maison Marragou, Le Pouget, (France)

2018 - 2020 ● Chef Charcutier, The Dinex Group, Daniel Boulud, NYC (US)

2017 - 2018 ● Sous-Chef Charcutier, Maison Verot, Paris, (France)

2016 - 2017 ● Chef de Partie, Maison Verot, Paris, (France)

2016 - ● Chef de Partie, Boutary, Paris (France)

2015 - ● Cook, L'Arôme, Paris (France)

2014 - 2015 ● Apprenticeship, Restaurant Le Marloe, Paris (France)

2014 - ● Apprenticeship, Le Chambard, Kaysersberg (France)

EDUCATION & TRAINING :

- Bachelor's Degree in Culinary Arts – Ferrandi Paris (2012–2015)
- CAP Cuisine Certificate (2013)
- Baccalauréat – Lycée St Jean et La Croix (2013)

AWARDS & RECOGNITION :

- 2nd Place & Prix de l'Élégance, Finale Nord-Américaine – Championnat du Monde de Pâté-Croûte
- 2nd Place, Concours International de la Terrine de Lapin
- Bronze Medal, Championnat de France de Pâté en Croûte – under 30 years
- Bronze Medal, Coupe de France du Meilleur Fromage de Tête



ARTHUR DEHAINE

EXECUTIVE CHEF - OWNER
STERLING, VIRGINIA, USA



ARTHUR PERSONAL STATEMENT

"From my beginnings in a family of butchers-charcutiers to my training at Ferrandi Paris, I have always sought to preserve and elevate the traditions of French charcuterie. My career has allowed me to work alongside masters such as Gilles Verot and Gaël Radigon, MOF, and today I have the honor of serving as Chef Charcutier for the Dinex Group of Chef Daniel Boulud. Joining the Académie Culinaire de France is for me both a recognition and a responsibility – to uphold excellence, transmit our savoir-faire, and represent French gastronomy abroad."

ARTHUR MENTOR

- Daniel Boulud
- Gilles Verot

ARTHUR SPONSORS

“

"Arthur exemplifies respect, humility, and integrity in his professional interactions. His commitment to excellence, mentorship, and the preservation of French charcuterie traditions make him an ideal candidate for the Académie Culinaire de France."

Chef Stephane Grattier

”



“

"I was immediately impressed by Arthur's will and savoir-faire in charcuterie. A perfectionist with strong professional values, he consistently strives for the best possible results. He will be an outstanding member of our Académie."

Chef Sebastien Rouxel

”



FROM THE BOARD

Chef Arthur Dehaine has distinguished himself as a talented and passionate charcutier whose career bridges the heritage of French craftsmanship with modern innovation. From Maison Verot in Paris to his current leadership at the Dinex Group in New York, he has demonstrated technical mastery, humility, and a commitment to transmission. His competitive achievements and dedication to promoting French charcuterie internationally make him a valued member of the Promotion 2026.



CHRISTOPHER O'CONNELL

EXECUTIVE CHEF
REGENT, SANTA MONICA BEACH, CA

Origine ● Los Angeles, CA USA

2023 - Present ● Executive Chef, Regent
Santa Monica Beach, CA (US)

2021 - 2023 ● Executive Chef, Loews Hotel
Santa Monica, CA (US)

2019 - 2020 ● Executive Chef, Bruce's Catering,
Los Angeles, CA (US)

2015 - 2019 ● Executive Chef, Hilton
LAX, CA (US)

2012 - 2015 ● Executive Sous Chef / Acting Executive
Chef, The Beverly Hilton, CA (US)

2010 - 2012 ● Chef de Cuisine, Cielo Steakhouse,
Morongo Resort & Casino, CA (US)

2001 - 2020 ● Consultant, Succulent Café / Good
Gracious Catering, LA (US)

EDUCATION & TRAINING :

- A.A. Degree, California Culinary Academy (1994).

AWARDS & RECOGNITION :

- Manager of the Year – Beverly Hilton, Harrah's Rincon.
- AAA Four Diamond Award – Cielo Restaurant.
- Wine Spectator Award of Excellence.
- Contributor to numerous charity events (Taste of the Nation, Alex's Lemonade, USO Thanksgiving, etc.).

CHRISTOPHER O'CONNELL

EXECUTIVE CHEF
REGENT SANTA MONICA BEACH, CALIFORNIA, USA



CHRISTOPHER PERSONAL STATEMENT

"For me, excellence is a lifelong pursuit – a constant refinement of technique, creativity, and understanding. The Académie's mission to preserve and elevate French gastronomy resonates deeply with my own career, which has been built on both tradition and innovation. I am eager to contribute, to mentor the next generation, and to remain a lifelong student of our craft, always learning and sharing."

CHRISTOPHER MENTOR

- Marc Ehrler
- Patrick Ponsaty

CHRISTOPHER SPONSORS

“Chris and I worked together at Ritz-Carlton Marina del Rey, the Beverly Hilton, and Hilton LAX. He has always demonstrated discipline, openness, and creativity, while building strong professional and personal relationships. His gastronomy today reflects his constant pursuit of innovation. I proudly recommend him to the Académie.”

Chef Marc Ehrler



“Chris O'Connell is a multi-talented professional with mastery of classic French cuisine and visionary leadership. His expertise, integrity, and passion for gastronomy make him an ideal ambassador for the Académie Culinnaire de France.”

Chef Sylvain Rivet

FROM THE BOARD

Chef Chris O'Connell is a seasoned culinary leader whose career spans over three decades in luxury hotels, resorts, and high-profile events. From the Ritz-Carlton and Hilton properties to his current leadership at the Regent Santa Monica Beach, he has consistently demonstrated creativity, professionalism, and excellence. A mentor, innovator, and ambassador of French culinary tradition, his dedication to education and his international reputation make him a distinguished addition to the Promotion 2026.

DANIEL ZEAL

EXECUTIVE CHEF
SEA ISLAND RESORTS, GA



Origine ● Gainseville, FL, USA

2018 - Present ● Culinary Director,
Sea Island Resorts, GA (US)

2015 - 2018 ● Executive Chef, The Lodge & Retreat
Sea Island Golf Club, GA (US)

2006 - 2015 ● Chef de Cuisine, The Georgian Room,
Cloister Hotel,
Sea Island, GA (US)

2003 - 2006 ● Chef de Partie, The Ritz-Carlton,
Amelia Island, FL

2012 - 2015 ● Executive Sous Chef / Acting Executive
Chef, The Beverly Hilton, CA (US)

1999 - 2001 ● Line Cook/Sous Chef, Tin Lizzy's
Catering, Jacksonville, FL

1994 - 2001 ● Line Cook/Manager, Firehouse
Restaurant Group, Jacksonville, FL

EDUCATION & TRAINING :

- Culinary Institute of America, Hyde Park, NY – AOS in Culinary Arts (2003).
- Florida State College of Jacksonville – Associate in Applied Arts (Psychology, Child Development, Business).

AWARDS & RECOGNITION :

- James Beard House Presenting Chef (2012).
- Nominated to Best Chefs America list (2010).
- Southeast Regional Culinary Competition Gold Medal – ACF.
- GHLA Manager of the Year Nominee (2015).
- Level 1 Sommelier Certification (2008).
- 17 consecutive years of Forbes Five Star & AAA Five Diamond awards at Sea Island

DANIEL ZEAL

EXECUTIVE CHEF
SEA ISLAND RESORTS, GEORGIA, USA



DANIEL PERSONAL STATEMENT

"Over the past 30 years in hospitality, I have been privileged to lead diverse culinary teams and preserve the roots of our craft. My mission has always been to teach, mentor, and inspire – because the true mark of a chef lies not only in talent, but in the ability to grow others. At Sea Island Resorts, I lead a team of over 300 from more than 10 countries, fostering creativity, respect, and excellence. The Académie Culinaire de France represents the highest standard of our profession, and I would be honored to contribute to its mission and values."

DANIEL MENTOR

- Marc Ehrler
- Patrick Ponsaty

DANIEL SPONSORS

“

"For over 13 years, I have witnessed Daniel's technical skill, leadership, and dedication to developing the chefs of tomorrow. His savoir-faire, respect, and passion for the profession are perfectly aligned with the values of our Académie."

Chef Jonathan Jerusalemy

”



“

"I have had the pleasure of working alongside Daniel at several events. His knowledge, respect, and passion for our profession make him an invaluable candidate. Constantly educating and sharing, he represents exactly what our Académie stands for."

Chef Olivier Dubreuil

”



FROM THE BOARD

Chef Daniel Zeal has demonstrated a lifelong commitment to excellence, leadership, and mentorship. From his foundations at the Culinary Institute of America to his long-standing career at Sea Island Resorts, he has elevated multiple award-winning kitchens while cultivating future generations of chefs. His dedication to education, passion for French gastronomy, and proven record of success across Forbes Five Star and AAA Five Diamond properties make him a distinguished member of the Promotion 2026.

FREDERICK MONEY

CULINARY DIRECTOR
NAMI, ATLAS, & THE GARDEN ROOM, ST. REGIS ATLANTA, GA

Origine ● London, UK

2023 - Present ● Culinary Director, NAMI,
Orlando, FL (US)

2015 - 2023 ● Corporate Culinary Director, Tavistock
Restaurant Collection (US)

2012 - 2015 ● Executive Chef roles within Dorchester
Collection and Michelin-starred properties (UK).

2010 - 2012 ● Senior Sous Chef, Alain Ducasse at The
Dorchester, London (UK)

2012 - 2015 ● Executive Sous Chef / Acting Executive
Chef, The Beverly Hilton, CA (US)

2005 - 2010 ● Progression through fine dining
kitchens in UK and Spain, mastering
modern and molecular cuisine.

EDUCATION & TRAINING :

AWARDS & RECOGNITION :

- Michelin Star – Atlas, Atlanta (2023).
- Gold & Silver medals – Nations Cup Denmark (representing UK).
- Winner – Best Regional Dessert, UK (ITV's Best Dish)



FREDERICK MONEY

EXECUTIVE CHEF
NAMI, ATLAS, & THE GARDEN ROOM, ST. REGIS ATLANTA, USA



FREDERICK PERSONAL STATEMENT

"Cooking for me is about honesty, emotion, and connection – a reflection of family traditions and the lessons of my mentors. Each dish should tell a story: of provenance, of culture, of craft. Joining the Académie Culinaire de France is both an honor and a responsibility, allowing me to stand alongside chefs I admire while transmitting knowledge and inspiring the next generation."

FREDERICK MENTOR

- Jocelyn Herland

FREDERICK SPONSORS

“

"This distinction will confirm the rightful recognition of Chef Freddy Money's expertise, savoir-faire, and moral values. He will undoubtedly be an engaged member, carrying high the colors of the Académie Culinaire de France."

Chef Christophe Joignant

”



“

"Freddy's work ethic, high standards, and passion for the culinary arts make him an outstanding candidate. His leadership at Atlas, The Garden Room, and NAMI demonstrates his excellence and vision. He will be a valuable asset to our Académie."

Chef Philippe Haddad

”



FROM THE BOARD

Chef Freddy Money has forged an international career marked by innovation, leadership, and excellence. From Michelin-starred kitchens in London to his current role as Culinary Director at the St. Regis Atlanta and NAMI Orlando, he has consistently championed creativity, integrity, and French savoir-faire. His recognition with a MICHELIN star and his dedication to mentoring young chefs make him a remarkable addition to the Promotion 2026.

GAËL CRUCHET

DIRECTOR OF OPERATIONS
THE RITZ-CARLTON, WASHINGTON DC

Origine ● Lille, France

2023 - Present ● Director of Operations, The Ritz-Carlton Washington, D.C.(US)

2020 - 2023 ● Director of Food & Beverage, The Ritz-Carlton Washington, D.C.(US)

2019 - 2020 ● Executive Chef, The Ritz-Carlton Washington, D.C. (US)

2014 - 2018 ● Executive Chef, The Ritz-Carlton, Doha, Qatar (QAR)

2010 - 2013 ● CEO, Artisanal Food Group, LLC

1996 - 2010 ● Executive Chef, multiple Ritz-Carlton hotels (Tysons Corner, Boston, St. Thomas, Marina Del Rey) (US)

1991 - 1995 ● Chef, Le Meridien Newport Beach, CA. (US)

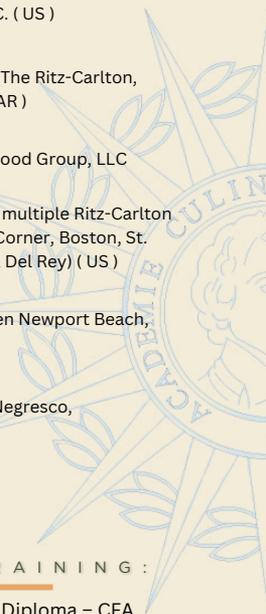
1990 - 1991 ● Chef, Hotel Le Negresco, Nice, (France)

EDUCATION & TRAINING :

- CAP de Cuisine, AOS Culinary Diploma – CFA Culinary School of Cannes (1986–1988).
- Leadership courses: Franklin-Covey, Change Management, Communication (UCLA).

AWARDS & RECOGNITION :

- 2015 ACE Award, Marriott International – Global Executive Chef (Luxury).
- 2006 – Named Maître Cuisinier de France (MCF).
- 1999 – Malcolm Baldrige Hotel Team Award.



GAËL CRUCHET

DIRECTOR OF OPERATIONS
SEA ISLAND RESORTS, GEORGIA, USA



GAËL PERSONAL STATEMENT

"Throughout my career with Ritz-Carlton and beyond, my goal has been to elevate teams, inspire young chefs, and safeguard the excellence of French gastronomy abroad. For me, leadership means building environments where both employees and guests thrive, and where respect, tradition, and innovation meet. Becoming part of the Académie Culinaire de France is the culmination of a lifelong commitment to transmit knowledge, uphold integrity, and proudly represent our profession."

GAËL MENTOR

- Marc Ehrler
- Patrick Ponsaty

GAËL SPONSORS

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"Gaël is one of the most dedicated and loyal professionals I have encountered. His discipline, professionalism, and passion for French cuisine make him an ideal candidate for the Académie. He will be a valuable asset to this esteemed institution."

Chef Bruno Lopez

”



“

"I attest to Gaël's professionalism and passion for the French culinary arts, qualities he consistently demonstrated during our years together at the Ritz-Carlton Marina Del Rey. His respect for tradition and his mastery of the craft are beyond question."

Chef Jacques Sorci

”



FROM THE BOARD

Chef Gaël Cruchet brings more than three decades of leadership in luxury hospitality, with an outstanding record at Ritz-Carlton properties worldwide. A Maître Cuisinier de France, his career reflects excellence, transmission, and international influence. From culinary innovation to operational leadership, he has consistently exemplified the values of the Académie, making him a distinguished member of the Promotion 2026.

GIHEN ZITOUNI

EXECUTIVE CHEFFE
THE TAMPA EDITION, TAMPA, FL



Origine ● Montréal, Canada

- 2021 - Present** ● Executive Chef, The Tampa Edition (US)
- 2017 - 2021** ● Executive Sous-Chef, The Ritz-Carlton Rancho Mirage, CA (US)
- 2015 - 2017** ● Banquet Chef, The Ritz-Carlton Rancho Mirage, CA (US)
- 2013 - 2015** ● Restaurant Chef, The Ritz-Carlton South Beach, FL (US)
- 2012 - 2013** ● Restaurant Chef, The Ritz-Carlton Toronto, ON (US)
- 2010 - 2012** ● Restaurant Chef, The Ritz-Carlton Penha Longa, (Portugal)
- 2008 - 2010** ● Chef de Partie, The Ritz-Carlton Palm Beach, FL (US)
- 2006 - 2008** ● Chef de Partie, W Hotel Montréal (Canada)
- 2005 - 2006** ● Lead Cook, Hotel Arts Barcelona (Spain)
- 2004 - 2005** ● Lead Cook, Restaurant Leméac, Montréal (Canada)
- 2002 - 2004** ● Cook, The Ritz-Carlton St. Thomas, (US)
- 2001 - 2002** ● Cook, Loews Hotel Vogue, Montréal (Canada)
- 2001 -** ● Internship, Domaine de Rochevilaine, Brittany (France)

EDUCATION & TRAINING :

- Diploma, Cuisine Supérieure & Contemporary Cooking – Institut du Tourisme et d'Hôtellerie du Québec (2002).
- Diploma, Professional Cooking – Riverside Park Technology Center (2000).

AWARDS & RECOGNITION :

- 3 Years in a row Lilac Michelin star recognition, Best restaurant of the year for all Luxury Brand
- Fobes 4 Stars, Michelin Star, Best Restaurant of the Year for all Luxury Brand Marriott

GIHEN ZITOUNI

EXECUTIVE CHEFFE
THE TAMPA EDITION, TAMPA, FLORIDA, USA



GIHEN PERSONAL STATEMENT

"From the moment I first stepped into a kitchen at 16, I knew I had found my calling. Cooking has never been just a job but a passion – a way of life shaped by my father, also a chef. Today, leading a Michelin-starred team at The Tampa EDITION, I carry with me the values of creativity, rigor, and respect. Joining the Académie Culinaire de France would be both an honor and a responsibility: to represent French gastronomy abroad, to inspire the next generation, and to continue a lifelong journey of learning and transmission."

GIHEN MENTOR

- Rainer Zinngrebe
- Eric Baranger

GIHEN SPONSORS

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"Gihen exemplifies discipline, reliability, and respect for tradition. Her presence in the kitchen elevates every team, and her leadership inspires younger chefs. She richly deserves to join the Académie Culinaire de France."

Chef Bruno Lopez

”



“

"A talented culinarian and strong leader, Gihen has proven herself across continents and brands. Her professionalism, passion, and humanity make her an outstanding candidate for the Académie."

Chef Rainer Zinngrebe

”



FROM THE BOARD

Cheffe Gihen Zitouni has built an impressive international career across North America, Europe, and the Caribbean. From her formative years with Ritz-Carlton hotels to her current role as Executive Chef of The Tampa EDITION, where she earned the first Michelin Star for the brand and for Tampa, her trajectory exemplifies rigor, leadership, and innovation. Her dedication to excellence and her generosity in transmission make her a distinguished member of the Promotion 2026.

GREGORY GABLE

RESEARCH & DEVELOPMENT
SAVENCIA FROMAGE & DAIRY, PA

Origine ● Eprata, PA, USA

2006 – Present ● R&D Chef, Savencia Fromage & Dairy, (US)

2000 - 2005 ● Executive Chef, The Restaurant at Doneckers, Ephrata, PA (US)

1987 – 2000 ● Chef de Cuisine & Saucier, Le Bec Fin, Philadelphia, PA (US)

1984 – 1987 ● Opening Culinary Team, Restaurant at Doneckers, PA (US)

EDUCATION & TRAINING :

- Culinary Institute of America – A.O.S. Degree.
- American Cheese Society Certified Cheese Professional.
- Member, American Culinary Federation.
- Member, Research Chefs of America

AWARDS & RECOGNITION :



GREGORY GABLE

DIRECTOR OF OPERATIONS
SEA ISLAND RESORTS, GEORGIA, USA



GREGORY PERSONAL STATEMENT

"The art of cheese and French gastronomy has been at the heart of my career for decades. Through my work at Savencia, I have had the privilege of innovating, educating, and connecting with chefs and consumers across the country. For me, joining the Académie Culinaire de France is not only a recognition of my journey, but also an opportunity to preserve and transmit the traditions of French cheese and cuisine to future generations."

GREGORY MENTOR

- Marc Ehrler
- Patrick Ponsaty

GREGORY SPONSORS

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"Chef Greg's knowledge, strong work ethic, and mastery of preparation and presentation have had a remarkable impact on colleagues and guests alike. His enthusiasm and professionalism make him a fantastic asset to our Académie."

Chef Claude Godard

”



“

"I had the pleasure of working with Chef Greg during the Maitres Cuisiniers conference in 2024 and at the Académie Culinaire de France conference in 2025. His dedication to preserving traditions while embracing modern innovation makes him an ideal candidate. He will be a valuable member of our Académie."

Chef Jean-Claude Pihon

”



FROM THE BOARD

Chef Gregory Gable is recognized as a leader in culinary innovation and French cheese expertise. His career spans from the kitchens of Le Bec Fin to his long-standing role at Savencia Fromage & Dairy, where he has combined research, development, and education with a passion for French gastronomy. His commitment to excellence, tradition, and the transmission of knowledge make him a distinguished member of the Promotion 2026.

HICHEM LAHRECHE

PAstry CHEF & CHOCOLATIER
FOUNDER, LAHRECHE CONSULTING, ORLANDO, FL

Origine ● Alger, Algeria

2021 - Present ● Founder & Consultant, Lahreche Consulting (US)

2012 - 2021 ● Founder & CEO, Criollo Chocolatier LLC, Orlando, FL (US)

2007 - 2009 ● Executive Pastry Chef (Opening Team)
Trump International Hotel & Tower,
Chicago, IL. (US)

2005 - 2006 ● Pastry Sous-Chef, The Ritz-Carlton
Laguna Niguel, CA. (US)

1999 - 2003 ● Pastry Chef, The Willard Hotel,
Citronelle, White House, French
Embassy, and Kinkead's, Washington DC,

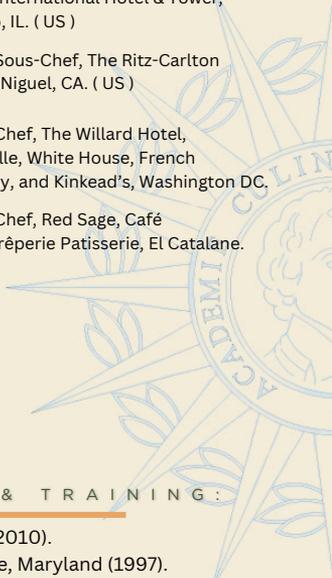
1997 - 1999 ● Pastry Chef, Red Sage, Café
Baba/Crêperie Patisserie, El Catalane.

EDUCATION & TRAINING :

- École Lenôtre, Paris (2010).
- L'Académie de Cuisine, Maryland (1997).
- Master Classes – Barry Callebaut Chocolate Academy, Felchlin Chocolate School, French Pastry School, International School of Confectionery ArtsCV

AWARDS & RECOGNITION :

- Named Top 10 Chocolatiers in North America – Pastry Chef Magazine (2016).
- Named Top 5 Chocolatiers in America – Barry Callebaut Chocolate Academy (2014).
- Finalist – L'Art du Chocolatier Challenge (2012).
- Rising Star Pastry Chef of the Year – StarChefs, Washington DC (2006).
- “Best Dessert” Award – Chicago Tribune.
- “Best Desserts in Washington DC” – The Washingtonian Magazine.
- Multiple accolades for restaurants he helped open (Esquire, Black Ink).



HICHEM LAHRECHE

PASTRY CHEF & CHOCOLATIER
FOUNDER, LAHRECHE CONSULTING, ORLANDO, FL, USA



HICHEM PERSONAL STATEMENT

"With more than 25 years of experience in pastry and chocolate, my mission has always been to blend tradition with innovation while honoring the roots of French gastronomy. I am passionate about transmission, creativity, and excellence – values that align with the Académie Culinaire de France. Becoming part of this institution would allow me to share my journey, connect with peers, and inspire the next generation of pastry chefs."

HICHEM MENTOR

- Marc Ehrler
- Patrick Ponsaty

HICHEM SPONSORS

“

"Hichem embodies rigor, creativity, and a profound attachment to transmission. His international success with Criollo Chocolatier and his accolades as a Rising Star Pastry Chef and Top 10 Chocolatier confirm his mastery and values. He will be a strong ambassador for our Académie."

Chef Jean-Claude Plihon

”



“

"Hichem is an exceptional pastry chef, marked by creativity, humility, and a deep respect for tradition. His human generosity and commitment to education make him an ideal candidate, perfectly aligned with the spirit of the Académie Culinaire de France."

Chef Jean-Michel Perruchon

”

FROM THE BOARD

Chef Hichem Lahreche is a Master Pastry Chef and Chocolatier whose career reflects technical mastery, creativity, and international influence. From his boutiques in Florida to leadership roles in luxury hotels and his numerous international awards, he has consistently elevated the art of pastry and chocolate. His dedication to education, mentorship, and transmission of savoir-faire embodies the very values of the Académie, making him a distinguished member of the Promotion 2026.

JOSEPH WATTERS

EXECUTIVE CHEF
JONATHAN'S LANDING GOLF CLUB, JUPITER, FL

Origine ● ,White Rock British Columbia, Canada

- 2015 – Present** ● Executive Chef, Jonathan's Landing Golf Club, Jupiter, FL (US)
- 2014 - 2015** ● Executive Chef, Café L'Europe, Palm Beach, FL (US)
- 2013 - 2014** ● Head Chef, L'Auberge Provençale, VA (US)
- 2009 - 2013** ● Chef/Owner, Osetra Bay, Grand Cayman
- 2008 - 2009** ● Executive Chef, Touchstone on Lake Muskoka, (Canada)
- 2007 - 2009** ● Executive Chef, The Little Inn of Bayfield, (Canada)
- 2006 - 2007** ● Chef de Partie, Marc Veyrat, Annecy, (France)
- 2005 - 2006** ● Chef de Partie, L'Abbaye de Talloires, (France)
- 2004 - 2005** ● Chef de Partie, Clos des Sens, (France)
- 2003 - 2004** ● Chef de Cuisine, Bora Bora, Annecy, (France)

EDUCATION & TRAINING :

- Le Cordon Bleu – Superior Cuisine, Catering, Chocolate, Sugar, Basic Pastry.
- HACCP trained (CIA).
- Certified Executive Chef (CEC); pursuing CMC certification

AWARDS & RECOGNITION :

- ACF Palm Beach Chapter Chef of the Year (2018 & 2019).
- ACF Palm Beach Property of the Year (2019).
- ACF Chef Professionalism Award (2017).
- Multiple ACF medals (gold & silver) in sanctioned competitions (2019–2020)



JOSEPH WATTERS

EXECUTIVE CHEF
JONATHAN'S LANDING GOLF CLUB, JUPITER, FL



JOSEPH PERSONAL STATEMENT

"As captain of Culinary Team USA, I strive to represent American and French gastronomy with integrity, artistry, and passion. My journey, from Michelin-starred kitchens in France to leading Jonathan's Landing Golf Club, has been defined by discipline, creativity, and respect for tradition. Joining the Académie Culinare de France would allow me to honor my mentors, share my experience, and contribute to the preservation and advancement of our culinary heritage."

JOSEPH MENTOR

- Marc Veyrat
- Laurent Petit
- Frederique Fouquet
- Rich Rosendale

JOSEPH SPONSORS

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“Joseph has earned great respect in the United States, Canada, and France. His professionalism, enthusiasm, and devotion are undeniable. With over 25 years of experience, including work alongside Marc Veyrat, he fully deserves to join the Académie Culinare de France.”

Chef Éric Bertoia

”



“

“Joseph is highly professional and passionate, with strong foundations in French cuisine. He respects tradition and the transmission of savoir-faire, and I am confident he will be an excellent member of our Académie.”

Chef Michel Personnaz

”



FROM THE BOARD

Chef Joseph Watters is a dynamic culinary leader whose career spans Michelin-starred restaurants in France, top resorts in North America, and leadership as Executive Chef at Jonathan's Landing Golf Club. As captain of Culinary Team USA and a decorated ACF competitor, he embodies excellence, mentorship, and international influence. His deep respect for French tradition, coupled with his innovative spirit, make him a distinguished member of the Promotion 2026.

PASCAL CONDOMINE

EXECUTIVE CHEF TECHNICIAN
PARIS GOURMET, NEW YORK, NY

Origine ● Lectoure, France

- 2022 - Present** ● Chef de Cuisine Technician, Paris Gourmet, NJ/NYC (US)
- 2015 - 2022** ● Executive Corporate Chef, Fig & Olive, (US)
- 2011 - 2014** ● Corporate Chef, Forgeois Group, NYC (US)
- 2010 - 2011** ● Executive Chef, Fornino Park Slope, Brooklyn (US)
- 2008 - 2010** ● Executive Sous Chef, Bice & Montenapo, NYC (US)
- 2006 - 2008** ● Executive Chef, Artisanal Bistro, NYC (US)
- 2002 - 2006** ● Executive Chef, D'Artagnan Inc. & D'Artagnan Rotisserie, NYC/NJ (US)
- 1999 - 2002** ● Executive Chef, Martini Italian Bistro (US)
- 1997 - 1999** ● Sous Chef & Saucier, Payard Bistro & Pâtisserie, NYC (US)
- 1993 - 1997** ● Chef de Cuisine, Gascogne Restaurant, NYC (US)
- 1992 - 1993** ● Line Cook, Park Bistro, NYC (US)
- 1988 - 1990** ● Apprentice, Hotel de France, Auch, (France)

EDUCATION & TRAINING :

- 1988 - 1990 Apprentice Cuisine - CAP - Hotel de France, Auch, (France)

AWARDS & RECOGNITION :

- Member of confrerie du madiran
- Restaurants recognition in the NY Time & press



PASCAL CONDOMINE

EXECUTIVE CHEF TECHNICIAN
PARIS GOURMET, NEW YORK, NY



PASCAL PERSONAL STATEMENT

"As a native of Gascony, I grew up with the traditions of French gastronomy and have carried them throughout my 30+ years of work in New York and abroad. From Michelin-starred beginnings in France to leading operations in renowned U.S. restaurants and now Paris Gourmet, I have always sought to share knowledge, build teams, and transmit savoir-faire. Joining the Académie Culinaire de France would be like finding a new family, united by the same respect, excellence, and fraternity we experience in the kitchen."

PASCAL MENTOR

- Andre Daguin
- Phillippe Bertineau
- Terrance Brennan

PASCAL SPONSORS

“

"Pascal is deeply respected in both France and the United States. With more than 35 years of experience in Michelin restaurants and renowned groups, his professionalism, enthusiasm, and generosity are undeniable. He will be a strong asset to the Académie."

Chef Éric Bertoia

”



“

"It is with great pleasure that I support Pascal's candidacy. His motivation, experience, and commitment to sharing knowledge will make him a valuable member of the Académie Culinaire de France USA Delegation."

Chef Jerome Vidal

”



FROM THE BOARD

Chef Pascal Condomine is a respected culinary leader with over three decades of international experience. From his apprenticeship under André Daguin in Gascony to his leadership roles in New York with D'Artagnan, Artisanal Bistro, Fig & Olive, and Paris Gourmet, he has consistently embodied excellence and loyalty. His dedication to transmission, innovation, and the values of French gastronomy make him a distinguished member of the Promotion 2026.

STEVE BENJAMIN

CULINARY DIRECTOR
WALDORF ASTORIA BEVERLY HILLS, CA

Origine ● Paris, France

2017 - Present ● Culinary Director, Waldorf Astoria
Beverly Hills (US)

2005 - 2017 ● Executive Chef, L'Atelier de Joël Robuchon,
MGM Grand, Las Vegas (US)

2003 - 2005 ● Chef de Cuisine, L'Atelier de Joël
Robuchon, Paris (France)

2002 - 2003 ● Sous Chef & Pastry Chef, L'Astor,
Paris (France)

2001 - 2002 ● Sous Chef, Le Relais de Sèvres,
Paris (France)

2000 - 2001 ● Maître Saucier, Le Drouant,
Paris (France)

1999 - 2000 ● Sous Chef, Les Béatilles,
Paris (France)

1997 - 1998 ● Master Cook, Le Céladon, Hotel
Westminster, Paris (France)

1995 - 1997 ● Master Cook, La Cascade, Paris
International Golf Club (France)

1993 - 1995 ● Master Cook, Le Cabouillet, L'Isle Adam, (France)

EDUCATION & TRAINING :

- BP Bac Professionnel Culinary – CFA IFA Adolf Chovin, Osny (1997).
- CAP Restauration – CFA IFA Adolf Chovin, Osny (1995).

AWARDS & RECOGNITION :

- Maître Cuisinier de France



STEVE BENJAMIN

CULINARY DIRECTOR
WALDORF ASTORIA BEVERLY HILLS, CA



STEVE PERSONAL STATEMENT

"With over 30 years in the culinary arts, I have dedicated my career to excellence, creativity, and transmission. My mission has always been to mentor teams, foster innovation, and preserve the traditions of French gastronomy while adapting them to an international stage. Becoming a member of the Académie Culinaire de France would allow me to honor my mentors, share my journey, and contribute to the future of our craft."

STEVE MENTOR

- Louis Grondard
- Eric Lecerf
- Joel Robuchon

STEVE SPONSORS

“

Steve demonstrates exemplary professionalism, technical mastery, and creativity. His leadership and passion for transmitting French savoir-faire to the next generation make him an outstanding candidate for the Académie.

Chef Gérard Bertholon

”



“

Since 2017 at the Waldorf Astoria Beverly Hills, Steve has shown discipline, vision, and remarkable leadership. From training teams to creating new concepts with Jean-Georges, he has elevated the gastronomy of Beverly Hills. He will be a source of pride for our Académie.

Chef Marc Ehrler

”



FROM THE BOARD

Chef Steve Benjamin has forged an international career defined by rigor, innovation, and leadership. From opening Joël Robuchon's first L'Atelier in Paris to directing the Waldorf Astoria Beverly Hills alongside Jean-Georges Vongerichten, he has consistently exemplified professionalism and creativity. His leadership at world-class events, Michelin-starred kitchens, and Forbes Five Star properties makes him a distinguished member of the Promotion 2026.

SUSAN MORRISON

EXECUTIVE PASTRY CHEFFE
THE WHITE HOUSE, WASHINGTON, D.C

Origine ● Cleveland, OH, USA

2014 - Present ● Executive Pastry Chef, The Executive Residence, The White House, Washington DC, (US)

2002 - 2014 ● Assistant Pastry Chef, The Executive Residence, The White House, Washington DC, (US)

1995 - 2002 ● Pastry Contractor, The Executive Residence, The White House, Washington DC, (US)

1991 - 1995 ● Assistant Pastry Chef, The Ritz-Carlton, Tysons Corner, VA (US)

1989 - 1991 ● Pastry Cook, Senate Restaurants, Washington, D.C (US)

1987 - 1991 ● Cake Decorator, Tivoli Pastry Shop, Rosslyn, VA (US)

1985 - 1987 ● Pastry Cook, Crystal Marriott Gateway Hotel, Arlington, VA (US)

EDUCATION & TRAINING :

- Associate Certificate, Culinary School of Washington, D.C. (1986).
- Continuing Education: Chocolate, Pastry & Sugar Workshops (1992-2012) .

AWARDS & RECOGNITION :

- Employee of the Year, Ritz-Carlton Tysons Corner (1993) .
- Creator of the White House Gingerbread House showpieces (annual tradition).

Susan E. Morrison

SUSAN MORRISON

EXECUTIVE PASTRY CHEFFE
THE WHITE HOUSE, WASHINGTON, D.C



SUSAN PERSONAL STATEMENT

"My career has been shaped by extraordinary mentors and the privilege of serving several U.S. Presidents and Heads of State. From my early training in Washington, D.C., to my decades at the White House with Chef Roland Mesnier, I have sought to embody excellence, creativity, and dedication. Joining the Académie Culinnaire de France would allow me to give back through mentorship and the transmission of pastry traditions that have guided my journey. I am honored to be considered for this distinction."

SUSAN MENTOR

- Chef Eric Perez
- Chef Roland Mesnier
- Chef Ewald Notter

SUSAN SPONSORS

“

"Susan has carried forward the legacy of Roland Mesnier with dedication and grace. Her professionalism, humor, and collegial spirit have uplifted countless chefs. She will enrich the Académie with her expertise and respect for tradition."

Cheffe En-Ming Hsu

”



“

"Susan has exemplified the highest values of our profession for nearly 40 years. From her collaboration with Roland Mesnier to her service at the White House, she has embodied excellence, integrity, and transmission. She will be an inspiring member of the Académie Culinnaire de France."

Chef Sébastien Canonne, MOF

”



FROM THE BOARD

Cheffe Susan Morrison stands as a guardian of pastry tradition at the highest level of international recognition. With nearly four decades of service, including three decades at the White House, she has represented French pastry with integrity, humility, and artistry. Her mentorship, creativity, and devotion to transmission reflect the Académie's core values, making her a distinguished member of the Promotion 2026.

WILFRIED BANCQUART

EXECUTIVE CHEF
FRENCH REPRESENTATION AT THE UNITED NATIONS, NY

Origine ● Saint Pol S/r Mer, France

2023 - Present ● French Representation at the United Nations, NY, (US)

2020 - 2023 ● Chef de Cuisine, Ambassade de Belgique, Berlin (Germany)

2015 - 2020 ● Chef de Cuisine, Ambassade de France, Berlin (Germany)

2014 - 2015 ● Chef de Partie, Brooks of Melbourne, (Australia)

2013 - 2014 ● Demi-Chef de Partie, The Vineyard, Relais & Châteaux, (UK)

2012 - 2013 ● Demi-Chef de Partie, Le Chabichou, Courchevel (France)

2012 - ● Stage, Kaspia Réceptions / Momagroup, Paris (France)

2011 - ● Stage, Plaza Athénée – Alain Ducasse, Paris, France

2010 - 2011 ● Stages, Lenôtre & Raynier Marchetti, Paris (France)

2009 - 2010 ● Stages, Grand Hôtel du Cap Ferrat , Saint-Jean-Cap-Ferrat, (France)

2006 - 2009 ● Stages, Le Maquis (Corsica), La Chartreuse du Val St Esprit, Campanile Saint Witz (France)

EDUCATION & TRAINING :

- Bachelor, Ferrandi Paris – Traiteur & Reception Organization (2010–2012).
- BTS & Bac, Lycée Marguerite Yourcenar, Beuvry (2005–2010).

AWARDS & RECOGNITION :

- Candidate – Meilleur Ouvrier de France Gastronomie (2021–2023, in progress)
- Participant – Festival International de la Photo Culinaire with Thierry Marx & Alain Passard (2010–2011)



WILFRIED BANCQUART

EXECUTIVE CHEF
FRENCH REPRESENTATION AT THE UNITED NATIONS, NY



WILFRIED PERSONAL STATEMENT

"Through my travels and my career, I have always carried the values of rigor, respect, and sharing. In New York, during the last two general assemblies, I discovered a strong and united group with the shared desire to advance our craft and promote French gastronomy beyond borders. Today, I am proud to present my candidacy, inspired by this spirit of fraternity and excellence."

WILFRIED MENTOR

- Eric Trochon
- Fabrice Desvignes

WILFRIED SPONSORS

“

"Wilfried demonstrates professionalism, creativity, and rigor in every aspect of his work. His experiences in Berlin and New York prove his ability to represent French gastronomy at the highest level."

Chef Jerome Ducrocq

”



“

"I have had the privilege of knowing Wilfried for three years and have witnessed his integrity, professionalism, and passion for transmission. As Chef de Cuisine for the French Mission to the United Nations, he embodies the values of respect, humility, and excellence that define our Académie. He will be a valuable and committed member."

Chef Sébastien Baud

”



FROM THE BOARD

Chef Wilfried Bancquart has built a distinguished career at the service of diplomacy, representing France and its gastronomy in Berlin, Brussels, and New York. His mastery of haute cuisine, combined with humility, rigor, and generosity, makes him a true ambassador of our craft. His dedication to the transmission of knowledge and his prestigious service at international embassies make him a remarkable member of the Promotion 2026.

JOHN KRAUS

FOUNDER & PASTRY CHEF
PÂTISSERIE 46 & ROSE STREET PÂTISSERIE, MINNEAPOLIS, MN

Origine ● Buffalo, USA

2010 - Present ● ounder & Owner, Pâtisserie 46 and Rose Street Pâtisserie, Minneapolis, MN (US)

2014 - Present ● Educator & Director, International Pastry Arts Program, Minneapolis College, MN (US)

2002 - 2010 ● Executive Pastry Chef, The French Pastry School, Chicago, IL (US)

1995 - 2002 ● Pastry Chef, The Peninsula, Chicago, IL (US)

1990 - 1995 ● Pastry Chef de Partie, The Ritz-Carlton Hotels, Atlanta, GA & Chicago, IL (US)

EDUCATION & TRAINING :

- Apprenticeship – The Ritz-Carlton Culinary Program (1990–1992).
- Continuous Training – Relais Desserts Master Classes (Paris, Lyon, Strasbourg).

AWARDS & RECOGNITION :

- Relais Desserts Member – Only U.S. establishment recognized.
- Coach – U.S. Pastry Team, Coupe du Monde de la Pâtisserie.
- Instructor – Guest lecturer at INBP Rouen and École Nationale Supérieure de Pâtisserie.
- Culinary Leader of the Year – Minneapolis Awards (2020).



JOHN KRAUS

FOUNDER & PASTRY CHEF
PÂTISSERIE 46 & ROSE STREET PÂTISSERIE, MINNEAPOLIS, MN



JOHN PERSONAL STATEMENT

"I have come to understand that our profession survives only through sharing. As an educator and artisan, I have dedicated my career to transmitting the traditions of French pastry while nurturing innovation. Surrounded by like-minded peers, I seek to inspire, to learn, and to protect the craft that has given me purpose. Joining the Académie Culinaire de France is not only an honor, but a continuation of a lifelong commitment to excellence, mentorship, and humility."

JOHN MENTOR

- Sebastien Canonne MOF
- Donald Wressell

JOHN SPONSORS

“

John Kraus stands among the great ambassadors of pastry in the United States. His mentorship, his Relais Desserts recognition, and his creation of a structured apprenticeship program show his deep respect for our craft and for transmission – the very heart of our Académie.”

Cheffe En-Ming Hsu

”



“

I have had the pleasure to work closely with John for many years. His humility, discipline, and devotion to education are remarkable. He represents the values of the Académie with grace and authenticity and is a true custodian of our profession.”

Chef Stéphane Chéramy

”



FROM THE BOARD

Chef John Kraus is an internationally acclaimed pastry chef whose career unites craftsmanship, education, and advocacy for French gastronomy. Founder of Pâtisserie 46 and Rose Street Pâtisserie in Minneapolis, he has elevated pastry standards in North America through his teaching, leadership, and his historic inclusion in Relais Desserts. His two-year apprenticeship initiative embodies the very mission of the Académie Culinaire de France – to transmit savoir-faire and preserve culinary heritage for generations to come.

CHRIS AQUILINO

OWNER & CULINARY OFFICER
AQUILINO CONSULTING, TEGA CAY, SC

Origine ● Glens Falls, New York

- 2022 - Present** ● Chief Culinary Officer, Elior North America, (US)
- 2020 - Present** ● Owner & Principal, Chef Aquilino Consulting, (US)
- 2021 - 2022** ● Director of Culinary / Concept Creator, The LAB Test Kitchen & Culinary Studio (US)
- 2016 - 2020** ● Corporate Executive Chef, Compass Group / Envision Group (US)
- 2014 - 2016** ● Senior Regional Chef & Culinary Director, Morrison Healthcare / Compass Group (US)
- 2010 - 2014** ● System Executive Chef & Catering Director, Morrison Healthcare / Compass Group (US)

EDUCATION & TRAINING :

- 2015 - Culinary Certification – Culinary Institute of America.
- 2014 - Food Management Professional Certification
- 2001 - Bachelor of Fine Arts – SUNY Albany, minors in Philosophy & Psychology

AWARDS & RECOGNITION :

- Current - President, American Culinary Federation (National)
- Since 2022 - President, ACF Chefs of Charlotte Chapter.
- Culinary Chair, St. Jude / ALSAC Committee (annual).

CHRIS AQUILINO

OWNER & CULINARY OFFICER
AQUILINO CONSULTING, TEGA CAY, SC



CHRIS PERSONAL STATEMENT

"From my first years in the kitchen, I have been guided by the belief that cuisine is an act of care, creativity, and community. I have dedicated my career to leading, teaching, and developing programs that reflect the soul of French gastronomy – precision, discipline, and generosity. Joining the Académie Culinaire de France would be an honor, allowing me to continue sharing knowledge, mentoring others, and preserving the values that unite chefs across the world."

CHRIS MENTOR

- Otto Korner
- Helmut Holtzer

CHRIS SPONSORS

“

"Chris Aquilino is a nationally acclaimed culinary executive, consultant, and educator whose expertise in innovation, sustainability, and mentorship embodies the spirit of the Académie Culinaire de France."

Chef Christophe Le Chatton

”



“

"Chris Aquilino is a nationally acclaimed culinary executive, consultant, and educator whose expertise in innovation, sustainability, and mentorship embodies the spirit of the Académie Culinaire de France."

Chef Sylvain Rivet

”



FROM THE BOARD

"From my first years in the kitchen, I have been guided by the belief that cuisine is an act of care, creativity, and community. I have dedicated my career to leading, teaching, and developing programs that reflect the soul of French gastronomy – precision, discipline, and generosity. Joining the Académie Culinaire de France would be an honor, allowing me to continue sharing knowledge, mentoring others, and preserving the values that unite chefs across the world."

JEAN-MICHEL LUC

EXECUTIVE CHEF
BRASSERIE BERNARD, MONTRÉAL, QC

Origine • Sainte-Agathe, Québec, Canada

2024 - Present • MBA Candidate, HEC Montréal

2020 - 2023 • Executive Chef, Le Modavie,
Montréal, (Canada)

2018 - 2020 • Sous-Chef, Fairmont Le Manoir Richelieu,
Charlevoix, (Canada)

2015 - 2017 • Executive Chef, Chez Ma Grosse Truie
Chérie, Montréal (Canada)

2012 - 2014 • Premier Chef de Soir, Hôtel Le
Chanteclerc, Sainte-Adèle (Canada)

2009 - 2011 • Premier Cuisinier, L'Armorique, Saint-
Sauveur (Canada)

EDUCATION & TRAINING :

- MBA Candidate, HEC Montréal (2025–2026).
- Certificate in Corporate Finance, HEC Montréal (2020–2025).
- Canadian Red Seal (2020); Québec Blue Seal (2015, certified trainer).
- Sceau Rouge (Canadian apprenticeship reform contributor, Emploi Québec).
- Certified MAPAQ Manager (2015).

AWARDS & RECOGNITION :

- Maître Rôtisseur, La Chaîne des Rôtisseurs, Montréal Bailliage.
- Ambassad'Or, Chefs Canada – Supported Team Bocuse d'Or Canada, World Pastry Cup, and Pâté-Croûte Championship fundraising dinners.
- Rougié Ambassador – Developed foie gras recipes with Cacao Barry for Montréal culinary festivals.
- Active volunteer – Fondation Douglas (mental health research), Fairmont Charlevoix Ski Challenge



JEAN-MICHEL LUC

EXECUTIVE CHEF
BRASSERIE BERNARD, MONTRÉAL, QC



JEAN-MICHEL PERSONAL STATEMENT

"Self-taught yet deeply shaped by French culinary traditions, I have built my career on perseverance, creativity, and the drive to transmit knowledge. From leading brigades in Montréal to representing French terroir during the G7 Summit, my path has been guided by excellence and humility. Joining the Académie Culinaire de France would allow me to continue this journey – honoring our heritage, inspiring young chefs, and sharing my love for gastronomy across borders."

JEAN-MICHEL MENTOR

- Sylvain Cuerrier

JEAN-MICHEL SPONSORS

“

"Jean-Michel has distinguished himself as a talented and passionate chef, notably with his mastery of veal sweetbreads at Modavie. His involvement in Bocuse d'Or fundraising demonstrates his dedication to the culinary community. He will be a strong asset for the Académie."

Chef Gregory Faye,

”



“

"Jean-Michel embodies the values of the Académie: integrity, passion, and transmission. As Executive Chef for Corner Collection, he trained brigades, developed internal butchery programs, and upheld French tradition with excellence. He will greatly enrich our Académie."

Chef Gauthier Geffroy,

”



FROM THE BOARD

Chef Jean-Michel Luc is a dynamic and generous leader whose career reflects both perseverance and passion. From his restructuring of Le Modavie into one of Montréal's best French restaurants to his contributions at Fairmont during the G7, he has consistently embodied excellence, respect, and dedication. His role as ambassador for Canadian gastronomy, mentor to young chefs, and promoter of French savoir-faire make him a distinguished member of the Promotion 2026.

KATHERINE DURIS

CORPORATE CHEFFE
BRIDOR CANADA, ETOBICOKE, ONT

Origine ● Hamilton, Ontario, Canada

2019 - Present ● Corporate Chef, Bridor (Canada)

2015 - 2019 ● Sales Technician, Bridor (Canada)

2010 - 2015 ● Marketing Associate, Sysco (Canada)

2006 - 2015 ● Pastry Chef, Hillebrand Estate Winery Restaurant (Canada)

2002 - 2006 ● Pastry Chef, Langdon Hall Country House Hotel & Spa, Relais & Châteaux .

2001 - 2002 ● Chef de Partie – Pastry, Fairmont Banff Springs Hotel

2001 - ● Pastry Cook, Fairmont Scottsdale Princess (Exchange Program)

1996 - 2000 ● Pastry Cook, Fairmont Scottsdale Princess (Exchange Program)

EDUCATION & TRAINING :

- Red Seal Journeyman Certificate – Baker (2000).
- Gold Seal Certificate of Qualification – Baker-Pâtissier, Ontario (2000) .

AWARDS & RECOGNITION :

- Winner – Bridor's international internal chef competition (Paris, 2024) judged by Meilleurs Ouvriers de France



KATHERINE DURIS

C O R P O R A T E C H E F F E
BRIDOR CANADA, ETOBICOKE, ON



KATHERINE PERSONAL STATEMENT

"Throughout my career, my passion has been to share knowledge, mentor teams, and create authentic culinary experiences that reflect both tradition and innovation. From my beginnings in Alberta to my role today with Bridor Canada, I have been guided by rigor, respect, and creativity. Joining the Académie Culinaire de France would be both an honor and a responsibility: to promote our values, transmit savoir-faire, and contribute to the future of French gastronomy in Canada and beyond."

KATHERINE MENTOR

- Volker Bauman
- Andreas Schwartzer
- Suzanne Taylor
- Guy Vaugeois
- David Blom

KATHERINE SPONSORS

“

"Katherine has grown within Bridor to lead the technical direction for Canada. Her professionalism, expertise, and international recognition at Maison Lenôtre confirm her as an undeniable asset to our Académie."

Chef Fabrice Guinchard

”



“

"Engaged and dynamic, Katherine is a consummate professional who has made significant contributions to Bridor and beyond. Her passion, awards, and commitment to training make her a true ambassador for our Académie."

Chef Olivier Perret

”



FROM THE BOARD

Cheffe Katherine Duris exemplifies innovation, professionalism, and transmission. With a career spanning nearly three decades in pastry, bakery, and corporate culinary leadership, she has shaped Bridor Canada's training and product development at a national level while remaining deeply committed to the values of tradition and respect. Her remarkable achievements, including winning Bridor's international chef competition in Paris, confirm her excellence and make her a distinguished member of the Promotion 2026.

NICOLAS PARSY

P A S T R Y C H E F

BAR GEORGE, HÔTEL MOUNT STEPHEN, MONTRÉAL, QC

Origine ● France

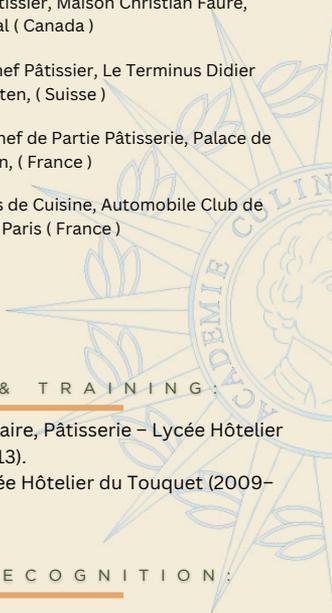
- 2022 - Present** ● Chef Pâtissier, Bar George – Hôtel Mount Stephen, Montréal (Canada)
- 2014 - 2021** ● Technical Advisor, Académie du Chocolat de Montréal (Canada)
- 2021 - 2022** ● Chef Pâtissier, La Fournée d'Olivier, Sainte-Julie, (Canada)
- 2018 - 2021** ● Chef Pâtissier, Maison Christian Faure, Montréal (Canada)
- 2017 - 2018** ● Sous-Chef Pâtissier, Le Terminus Didier de Courten, (Suisse)
- 2014 - 2017** ● Demi-Chef de Partie Pâtisserie, Palace de Menthon, (France)
- 2013 - 2014** ● Commis de Cuisine, Automobile Club de France, Paris (France)

E D U C A T I O N & T R A I N I N G :

- Mention Complémentaire, Pâtisserie – Lycée Hôtelier du Touquet (2012–2013).
- Bac Pro Cuisine – Lycée Hôtelier du Touquet (2009–2012).

A W A R D S & R E C O G N I T I O N :

- Finalist, Championnat de France du Dessert, Lyon (2017)
- Challenges Exhibition International, Bourg-en-Bresse (2017)
- Silver Medal - North America Pastry Championships



NICOLAS PARSY

PASTRY CHEF

BAR GEORGE, HÔTEL MOUNT STEPHEN, MONTRÉAL, CANADA



NICOLAS PERSONAL STATEMENT

"From my earliest training at the Lycée Hôtelier du Touquet to my experiences in France, Switzerland, and now Canada, I have always sought to refine my craft and share my knowledge. Working alongside great chefs like Didier de Courten and Christian Faure taught me creativity, rigor, and humility. Today at Bar George, I lead with the same values of transmission and excellence. Joining the Académie Culinaire de France would be an immense honor, allowing me to proudly represent French gastronomy in Montréal and beyond."

NICOLAS MENTOR

- Sebastien Leffortier

NICOLAS SPONSORS

“

"Nicolas brings profound expertise in pâtisserie, professionalism, and humility. His career spans Paris, Savoie, Switzerland, and Montréal, culminating in his current role at Bar George. Passionate and generous, he will be a true asset to the Académie."

Chef Aurélien Dufour

”



“

"Respected both in France and Canada, Nicolas has been a pastry chef for 13 years, including seven in Canada. From Maison Faure to Bar George, he has strengthened the reputation of every establishment he has worked in. His skills and enthusiasm for sharing knowledge are undeniable."

Chef Eric Bertoia

”



FROM THE BOARD

Chef Nicolas Parsy represents the new generation of pâtissiers who blend tradition with international experience. From the Michelin-starred kitchens of Switzerland to his leadership in Montréal, his professionalism, creativity, and generosity are unquestionable. His devotion to transmission and his contribution to the reputation of great maisons in both France and Canada make him a remarkable member of the Promotion 2026.

MARIE ROUGIER

EXECUTIVE CHEFFE
CONSULAT GÉNÉRAL DE FRANCE, MONTRÉAL, CANADA

Origine ● France

- 2025 - Present** ● Cheffe de Cuisine, Consulat Général de France, Montréal (Canada)
- 2024 - 2025** ● Cheffe Exécutive, Henri Brasserie Française, Montréal (Canada)
- 2023 - 2024** ● Cheffe de Cuisine, Restaurant Commodore, Hôtel Honeyrose, Montreal (Canada)
- 2022** ● Saisonnière, Eden Rock, Saint-Barthélemy, (France)
- 2022** ● Cheffe privée / Traiteur
- 2019 - 2020** ● Cheffe de Partie → Sous-Cheffe, Henri Brasserie Française, Montréal (Canada)
- 2018 - 2019** ● Chef de Partie – Restaurant Carte Blanche, Dijon (France)
- 2017 - 2018** ● Assistante administrative du Chef Exécutif – Ritz-Carlton Montréal (Canada)

EDUCATION & TRAINING :

- 2014 – 2017 : Institut Paul Bocuse, Lyon
- Bachelor en Arts Culinaires & Management de la Restauration
- Formation auprès de Davy Tissot (MOF), Alain Lecosse (MOF) et Florent Boivin (MOF)
- 2017 : Bocuse d'Or, Lyon
- Commis imposée (Brésil & Chili)
- Les Terrasses d'Uriage (2★ Michelin – Christophe Aribert)
- Restaurant d'application Saison (1★ Michelin)



MARIE ROUGIER

EXECUTIVE CHEFFE
CONSULAT GÉNÉRAL DE FRANCE, MONTRÉAL, CANADA



MARIE PERSONAL STATEMENT

« Formée à l'Institut Paul Bocuse, j'ai construit mon parcours autour de la rigueur, du leadership et de la transmission. De la haute gastronomie à la brasserie française, puis aujourd'hui au service de l'État français à Montréal, chaque étape a renforcé mon attachement aux valeurs d'excellence et de discipline. Intégrer l'Académie Culinaire de France serait une continuité naturelle et un honneur, afin de contribuer activement au rayonnement de la gastronomie française à l'étranger. »

MARIE MENTOR

- Gregory Faye
- Florent BOIVIN (chef formateur à l'IPB)

MARIE SPONSORS

“

« Marie est l'une des cheffes les plus brillantes du Québec. Sa vision moderne de la gastronomie française, son charisme et sa créativité au service de l'État français font d'elle une candidate exemplaire pour notre Académie. »

Cheffe Helena Loureiro

”



“

« Marie est talentueuse, proactive et créative. Elle allie tradition et modernité avec intelligence et humilité. Aujourd'hui, elle fait brillamment rayonner le savoir-faire français au Consulat de France à Montréal. Je suis très fier de son parcours. »

Chef Gregory Faye

”



FROM THE BOARD

La Cheffe Marie Rougier incarne une nouvelle génération de cheffes françaises alliant exigence, modernité et respect des traditions. Formée auprès de Meilleurs Ouvriers de France et engagée dès ses débuts dans des environnements d'excellence, elle a su évoluer avec détermination vers des postes de haute responsabilité. Aujourd'hui cheffe de cuisine du Consulat général de France à Montréal, elle contribue activement au rayonnement de la gastronomie française dans un contexte diplomatique. Son professionnalisme, sa créativité et son sens du service font d'elle une membre remarquable de la Promotion 2026.

ROMAIN CHASSIGNET

EXECUTIVE CHEF
BISTRO MODAVIE, MONTRÉAL, QC

Origine ● Metz, France

2025 - Present ● Chef Exécutif, Bistro Modavie, Montréal (Canada)

2024 - 2025 ● Chef Exécutif, Sodexo – Bishop's University - (Canada)

2021 - 2024 ● Chef Charcutier, Manoir Hovey, Relais & Châteaux, Québec (Canada)

2020 - 2021 ● Chef Gestionnaire, Le DIX (Canada)

2018 - 2020 ● Chef Exécutif, Cuisine Aptitude, Strasbourg, (France)

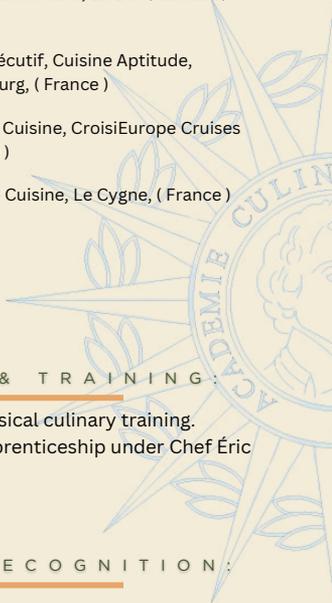
2014 - 2018 ● Chef de Cuisine, CroisiEurope Cruises (France)

2018 - ● Chef de Cuisine, Le Cygne, (France)

EDUCATION & TRAINING :

- CEFPPA Illkirch – Classical culinary training.
- Hilton Strasbourg Apprenticeship under Chef Éric Bonnamant

AWARDS & RECOGNITION :



ROMAIN CHASSIGNET

EXECUTIVE CHEF
BISTRO MODAVIE, MONTRÉAL, QC



ROMAIN PERSONAL STATEMENT

"From my beginnings in Alsace to my years at sea and today in Montréal, I have always carried with me the values of rigor, respect, and transmission. My mission has been to celebrate French gastronomy wherever I go, whether through charcuterie, bistro cuisine, or culinary training. Joining the Académie Culinaire de France is both a lifelong dream and a responsibility: to defend tradition, inspire new generations, and make French gastronomy shine beyond our borders."MOTIVATION LETTER

ROMAIN MENTOR

- Sebastien Leffortier

ROMAIN SPONSORS

“

"Romain is a passionate defender of our values and a true ambassador of French gastronomy abroad. His energy and commitment will help carry Joseph Favre's vision across borders."

Chef Florimond Hannoteau,

”



“

"Dedicated, rigorous, and respected, Romain has proven his leadership in many contexts. His professionalism and passion for transmission embody the very spirit of our Académie."

Chef Romain Valicon,

”



FROM THE BOARD

Chef Romain Chassignet is a determined and generous leader whose international career bridges tradition and innovation. From his years with CroisiEurope to his work at Manoir Hovey and now as Executive Chef at Modavie, he has consistently exemplified professionalism, creativity, and loyalty to French culinary heritage. His commitment to transmission and his expertise in charcuterie and bistro cuisine make him a distinguished member of the Promotion 2026.

NICOLAS DUTERTRE

DIRECTOR
ACADÉMIE DU CHOCOLAT (BARRY-CALLEBAUT), MONTREAL, QC



Origine ● Meulan, France

2021 - Present ● Director, Académie du Chocolat de Montréal (Barry-Callebaut), (Canada)

2014 - 2021 ● Technical Advisor, Académie du Chocolat de Montréal (Canada)

2011 - 2014 ● Production Chef, Boutique Point G Macarons, Montréal (Canada)

2004 - 2009 ● Sous-Chef Pâtissier, Hôtel Plaza Athénée, Paris (France)

2003 - 2004 ● Chocolatier-Pâtissier, Le Valentin, Paris 8e (France)

2002 - 2003 ● Assistant Instructor, ENSP Yssingaux, (France)

1995 - 2002 ● Pastry Chef, Compagnons du Devoir, across Marseille, Bordeaux, Saumur, Toulouse, Lille, Nantes. (France)

1993 - 1995 ● Apprentice, Au Péché Mignon, Mantes-la-Jolie (France)

EDUCATION & TRAINING :

- CAP Pâtisserie – CFA Versailles (1993–1994).
- Compagnons du Devoir – Title achieved 2000.
- Professional refinement: Bellouet Conseil, Olivier Bajard, Valrhona, ENSP

AWARDS & RECOGNITION :

NICOLAS DUTERTRE

DIRECTOR
ACADÉMIE DU CHOCOLAT (BARRY-CALLEBAUT), MONTREAL, QC



NICOLAS PERSONAL STATEMENT

"From my early years with the Compagnons du Devoir, I learned that transmission, rigor, and humility are the foundation of our craft. My career — from Paris to Montréal, from luxury hotels to the Académie du Chocolat — has been dedicated to sharing knowledge, training professionals, and defending the values of French gastronomy. Joining the Académie Culinaire de France would be both an honor and a responsibility: to uphold tradition, inspire future generations, and contribute to the continued evolution of our art."

NICOLAS MENTOR

- Perret Olivier
- Del Monte

NICOLAS SPONSORS

“

"Nicolas has long been a pillar of Montréal's culinary scene. With his professionalism, generosity, and commitment to promoting French gastronomy — including through events like Goût de France and charitable fundraisers — he will be an invaluable asset to our Académie."

Chef Olivier Perret

”



“

"Nicolas impressed me from our very first collaboration with his rigor, passion, and creativity. Beyond technical mastery, he embodies humility, team spirit, and a true desire for transmission. His candidacy reflects the values we cherish in our Académie."

Chef Roland Del Monte

”



FROM THE BOARD

Chef Nicolas Dutertre is an accomplished pastry chef, chocolatier, and educator whose career reflects over 25 years of expertise. From his formative years at the Plaza Athénée in Paris to his leadership of the Académie du Chocolat de Montréal, he has consistently combined excellence, innovation, and generosity. His commitment to training, respect for tradition, and international influence make him a distinguished member of the Promotion 2026.

BECOMING AN ACADEMICIAN

THE SPONSORSHIP JOURNEY
TO THE ACADEMIE CULINAIRE
DE FRANCE

Step 1 - Sponsorship

- Candidate must be recommended by two current members.

Step 2 - Application File

- Application form
- Professional résumé
- Motivation letter
- Professional photo in chef jacket
- Two endorsement letters from sponsors

Step 3 - Submission Window

- Applications must be received between January 1st and August 31st for consideration in that year's cycle.

Step 4 - Review Process

- Files compiled by Luc Holié, Trustee
- Online voting by the ACF USA & Canada Board
- Final validation by Fabrice Prochasson, World President, at the Académie office in France

INVITATION TO SPONSOR NEW ACADEMICIANS

- As proud members of the Académie Culinaire de France, it is our privilege to sponsor and welcome new Academicians. Your support is vital for the growth and vitality of our institution.

FOR SPONSORSHIP REQUESTS,

- Please contact our Trustee:
Luc Holié at holieluc@yahoo.com

Together, let us continue to enrich our Académie by inviting new talent into our culinary family. Thank you for your commitment to our mission.

ACKNOWLEDGMENTS

“Congratulations to the Promotion 2026.”

May your careers continue to honor the values of the Académie Culinaire de France.

As we close this booklet, we extend our heartfelt gratitude to all who have made the induction of the Promotion 2026 possible. We thank the sponsors (parrains), whose guidance and mentorship ensure that the spirit of transmission remains at the heart of our Académie. We express our appreciation to Luc Holié, Trustee and Board Member, for his meticulous work in completing the files for each new member, and to Gérard Bertholon, Trustee and Board Member, for his dedication in reviewing and evaluating every candidature with fairness and rigor.

We also recognize the indispensable role of the Bureau in France, whose validation affirms the continuity of our traditions, and the ACF USA & Canada Board, whose integrity and commitment guide the voting process with transparency and respect.

Together, these efforts uphold the values of excellence, fraternity, and tradition, ensuring that our Académie remains a beacon of French gastronomy for generations to come.



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.





Académie Culinaire de France

PROMOTION 2026

Dedicated to Chef MOF-Gérard Joël Bellouet (1944-2025), Chef Patrick Albert (1961-2025) & Chef MOF-Gabriel Paillason (1947-2025)



USA & Canada Delegation

The Ballantyne Hotel, Charlotte, NC

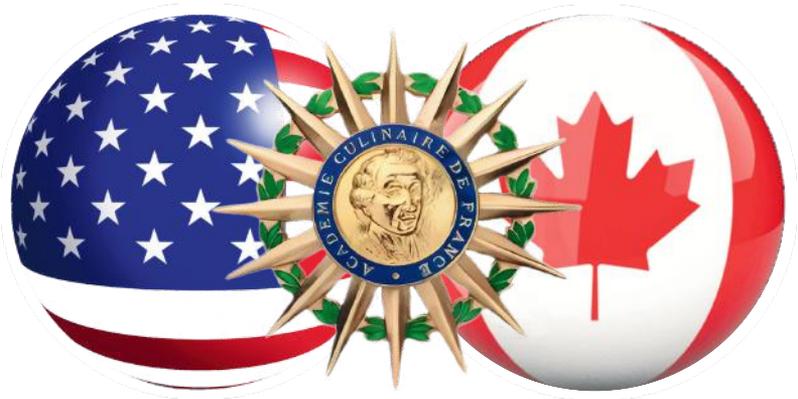
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COME DISCOVER



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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