

4TH EDITION

APRIL 4TH, 2026

# TROPHY

JEAN-JACQUES DIETRICH

# 2026



FABRICE  
PROCHASSON MOF  
COMPETITION PRESIDENT

PASCAL  
GUILLOTIN SCP  
JURY PRESIDENT



ACADEMIE CULINAIRE  
DE FRANCE:  
USA & CANADA  
DELEGATION



# The Trophy Jean-Jacques Dietrich

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Welcome to the 4th Edition of the Jean-Jacques Dietrich Culinary Competition, a prestigious culinary event that has been inspiring chefs and captivating audiences since its creation in 2020. This competition celebrates culinary excellence, creativity, and craftsmanship, bringing together talented chefs from diverse backgrounds to demonstrate their technical skills, innovation, and passion for the culinary arts.

With each edition, the competition continues to honor the legacy of Jean-Jacques Dietrich, promoting the highest standards of gastronomy while encouraging the next generation of chefs to push the boundaries of flavor, technique, and presentation. In this fourth edition, our competitors once again promise a remarkable display of talent, delivering dishes that reflect both tradition and modern culinary inspiration.

By Lydia Lee  
Photographer

4th Edition

# TROPHY

JEAN-JACQUES DIETRICH



@ACFCHEFSUSA

2026

PARRAINS OF  
THE 4TH  
EDITION

For the 4th Edition of the Trophée Jean-Jacques Dietrich, the Académie Culinaire de France - USA & Canada is honored to be supported by two distinguished figures of French gastronomy. Their careers, commitment to excellence, and dedication to the transmission of culinary knowledge embody the very spirit of this competition. Through their patronage, they bring prestige, inspiration, and a powerful message to the next generation of chefs who compete today.

TROPHÉE  
JEAN-JACQUES  
DIETRICH

4TH  
EDITION





## CHEF GUILLAUME GOMEZ, MOF

### **Ambassador for French Gastronomy and Know-How**

Guillaume Gomez, Meilleur Ouvrier de France, is one of the most respected chefs in French gastronomy. For 25 years, he served as Head Chef at the Élysée Palace, preparing meals for French Presidents and welcoming numerous heads of state and world leaders.

Throughout his career, Chef Gomez has represented the excellence, precision, and tradition of French cuisine at the highest level of international diplomacy. In 2021, he was appointed Ambassador for French Gastronomy and Culinary Arts,

a role through which he actively promotes the French culinary heritage and the expertise of the entire food service industry, both in France and around the world.

His commitment extends beyond the kitchen: he tirelessly works to highlight the importance of craftsmanship, culinary education, and the transmission of knowledge to future generations of chefs. His presence as Parrain of this year competition is a great honor and reflects the values of excellence and passion that define the Trophée Jean-Jacques Dietrich.



## CHEF CHRISTOPHE MARGUIN

### President of the Toques Blanches Lyonnaises

Chef Christophe Marguin is a prominent figure in the culinary world of Lyon, widely regarded as one of the capitals of French gastronomy. Early in his career, he distinguished himself by winning two prestigious competitions in 1996: the Prosper Montagné Competition and the Taittinger International Culinary Prize, both recognizing exceptional culinary talent and technique.

Deeply committed to the culinary community of Lyon, Chef Marguin served as President of the Toques Blanches Lyonnaises from 2006 to 2012, and again since 2015, continuing to lead and promote the traditions and excellence of Lyonnaise cuisine.

In 2017, he took over the renowned restaurant Le Président in Lyon, where he continues to celebrate the rich gastronomic heritage of the region while supporting the transmission of culinary knowledge and mentorship of young chefs.

As Parrain of the 4th Edition of the Trophée Jean-Jacques Dietrich, Chef Marguin represents the deep roots of French culinary tradition and the enduring spirit of excellence that inspires chefs around the world.

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# The Past Winner's

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The Trophée Jean-Jacques Dietrich has consistently highlighted exceptional culinary talent since its inception. In 2020, the competition crowned its first winner, Chef Chainey Kuykendall, whose culinary precision and creativity set a remarkable benchmark for the event. Two years later, in 2022, Chef Guy-René Gerin emerged victorious after a closely contested competition at the Institute of Culinary Education in New York, impressing the jury with his technique, innovation, and refined execution.

Most recently in 2024, the 3rd Edition welcomed another outstanding champion, Chef Terry Boutté of Montreal, whose remarkable performance and mastery of flavors earned him the title, continuing the tradition of excellence that defines the Trophée Jean-Jacques Dietrich.



Trophy Jean-Jacques Dietrich

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## Winner 2020

In the face of Covid-related challenges and associated restrictions, Chainey Kuykendall triumphed in the 2020 Trophy Jean-Jacques Dietrich. Looking ahead to 2022, following a year of dedicated practice, Chainey and Team USA made history as the first-ever all-female team to compete in the Trophy Passion in Paris. Their hard work resulted in a commendable 4th place finish, accompanied by prestigious awards for Best Team Effort and Best Commis.



**Chainey Kuykendall**

Executive sous chef  
Amuse, Richmond, VA



By Lydia Lee  
Photographer





## Winner 2022

Guy René Gerin, the Executive Sous Chef at l'Ardente Washington DC, emerged victorious in the second edition of the Trophy Jean-Jacques Dietrich. His impressive win has earned him the honor of representing Team USA & Canada at the prestigious Trophy Passion International in Paris.



**Guy René Gerin**

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Executive sous chef  
l'Ardente, Washington, DC



By Lydia Lee  
Photographer





## Winner 2024

Chef Terry Boutté, from Montreal, emerged victorious in the 3rd Edition of the Trophée Jean-Jacques Dietrich in 2024. His outstanding performance, technical precision, and creativity impressed the jury and earned him the distinguished opportunity to represent Team USA & Canada at the prestigious Trophée Passion International in Paris.



Terry Boutté

Executive sous chef  
Maison Boulud, Montreal, QC



By Lydia Lee  
Photographer



# “The Beauty of This Competition”

In 2020, at a time when the world was facing the unprecedented challenges of the Covid pandemic, the decision was made to launch the inaugural edition of the Trophée Jean-Jacques Dietrich. Despite restrictions and uncertainties, a dedicated team of chefs and organizers remained determined to celebrate culinary excellence. Four talented candidates stepped forward, marking the beginning of what would become an important culinary competition for chefs across the United States and Canada.

In 2022, the Institute of Culinary Education in New York City became the stage for the second edition of the competition. Emerging from the difficult pandemic years, eight exceptional chefs competed around demanding culinary themes, demonstrating remarkable technique and creativity. That year, Chef Guy-René Gerin, Executive Sous Chef at l'Ardente in Washington, D.C., claimed victory. His success continued on the international stage when he went on to win the prestigious Trophée Passion International in Nantes, France, in 2025, proudly representing Team USA & Canada.

The third edition in 2024 continued to build on this legacy of excellence, welcoming a new generation of competitors from across North America. The title was ultimately awarded to Chef Terry Boute of Montreal, whose technical mastery and creativity impressed the jury and further elevated the reputation of the competition.

Today, we proudly present the 4th Edition of the Trophée Jean-Jacques Dietrich in 2026. Once again, talented chefs from the United States and Canada gather to challenge themselves, celebrate the traditions of French gastronomy, and demonstrate the highest level of culinary artistry. With each edition, the competition continues to grow, strengthening its mission of promoting excellence, mentorship, and the spirit of culinary competition across North America.



By Lydia Lee  
Photographer

A photograph of two chefs in white uniforms and tall hats, focused on preparing food in a kitchen. They are wearing white gloves and are working with various ingredients and tools. The background shows a professional kitchen environment with stainless steel surfaces and equipment. The text is overlaid on the image in a white, serif font.

"UNLEASH THE SPIRIT,  
CLAIM THE VICTORY:  
JEAN-JACQUES  
DIETRICH CHAMPIONS  
— PAVING THE WAY TO  
INTERNATIONAL  
TROPHY PASSION  
IN PARIS!"



# TROPHEE PASSION INTERNATIONAL

PARIS, FRANCE



## 4TH PLACE TEAM USA

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TEAM USA 2022

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[www.acf-usa.org](http://www.acf-usa.org)

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# TROPHEE PASSION INTERNATIONAL 2025

NANTES, FRANCE



## WINNER TEAM USA

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TEAM USA 2025

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[www.acf-usa.org](http://www.acf-usa.org)

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# The Competitor's

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The participants for the 2026 edition of the Jean-Jacques Dietrich Trophy were selected through a meticulous screening process and application submission. These contenders represent a diverse pool hailing from various regions across the United States and Canada.



Trophy Jean-Jacques Dietrich

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# Trophy Jean-Jacques Dietrich

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## 01

### Andres Prüssing

Chef Andres Prüssing, originally from Santiago, Chile, developed his passion for cooking at an early age, inspired by family traditions and recipes passed down from his grandmother. A graduate of INACAP Culinary School, he quickly distinguished himself in international competitions, earning both Silver and Gold medals at the Pan-American Culinary Olympics representing Chile. His career has taken him through prestigious kitchens around the world, including an internship at the two-Michelin-starred El Cingle in Barcelona and leadership roles in major hotels in the United States. Currently Executive Chef at the Charlotte Marriott Center City, Chef Prüssing oversees multiple culinary outlets and banquet operations while continuing to pursue excellence in both competition and professional kitchens.



## 02

### Ben Diaz

Meet Chef Ben Diaz, Executive Chef at Luxe City Center Hotel in downtown Los Angeles. With national exposure on shows like Food Network's "Chef Wanted" and "Cutthroat Kitchen," Ben has secured victories, including winning Cooking Channel's "Farmers' Market Flip" in 2019. Renowned for his culinary skills, he's a fan favorite. Ben's creative desserts, such as Mango-Mint Helado and Chocolate Hazelnut Tart with The Perfect Purée, showcase his love for versatile flavors in sauces and desserts. According to Ben, "The Perfect Purée complements a variety of applications."



## 03

### Jeremy Spesard

Jeremy Spesard is a seasoned culinary executive known for his ability to forge and maintain strong relationships, actively engage with communities, and advocate for sustainable practices within the culinary industry. As a creative leader, he excels in optimizing operations and elevating brand reputations through strategic consulting, coaching, and development. Spesard is celebrated for his innovative approach to menu development, exceptional culinary skills, and unwavering commitment to excellence, marking him as a distinguished figure in the culinary world.

# Trophy Jean-Jacques Dietrich

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## 04

**David Propst**

Hailing from West Virginia, David Propst boasts extensive culinary experience from notable establishments like The City Club of Washington, The Greenbrier, Army-Navy Country Club, and Trump National Golf Club. David's culinary philosophy emphasizes seasonality, local ingredients, freshness, and simplicity, allowing the natural flavors to shine.

Known for his attention to detail, David brings energy and enthusiasm to his personal chef business, At Your Service, PCS, LLC. He is dedicated to delivering a gastronomic experience for clients and their guests.



## 05

**Elijah Pulley**

Chef Elijah Pulley, CEC (ACF), is an award-winning chef with more than a decade of experience leading prestigious private club kitchens and high-volume culinary operations. Currently Executive Chef at Saddle and Cycle Club in Chicago, he is recognized for revitalizing food and beverage programs, strengthening culinary teams, and implementing efficient kitchen systems while maintaining a strong commitment to classical technique and scratch cooking. Throughout his career Chef Pulley has demonstrated leadership, innovation, and dedication to delivering exceptional dining experiences.



## 06

**Adrien Calmels**

Chef Adrien Calmels, 30, is a dynamic and internationally experienced chef whose career reflects a strong commitment to culinary excellence and innovation. Having worked in renowned establishments across the United States, France, and Hong Kong—including a residency at the three-Michelin-starred restaurant Ta Vie and positions at òkta Relais & Châteaux and Eleven Madison Park—Chef Calmels has developed a refined culinary style rooted in precision, creativity, and sustainability. Currently leading his own dining concept, Chef Adrien Dinner Series, he is recognized for crafting thoughtful menus, mastering fermentation and wood-fire cooking, and delivering exceptional guest experiences.

Academie Culinaire de France,  
USA & Canada Delegation



**SAVE  
the date**



**26 - 28 FEBRUARY**



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# The Judge's

For the 4th Edition of the Trophée Jean-Jacques Dietrich in 2026, we are honored to welcome an esteemed panel of world-renowned chefs and culinary professionals. Each member of the jury brings exceptional expertise, extensive experience, and a refined palate, ensuring that the competition upholds the highest standards of excellence, precision, and creativity in the culinary arts.



By Lydia Lee  
Photographer

Trophy Jean-Jacques Dietrich

2026,  
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## 2026 MEMBERS OF THE JURY :

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### COMPETITION PRESIDENT:

President Toques Blanche Lyonnaise

- Chef Christophe Marguin

### JURY PRESIDENT:

President Society Culinaire Philantropique

- Chef Pascal Guillotin

### TECHNICAL JUDGE:

- Chef Pascal Petiteau ( Executive Chef - Owner - Bistro Vendome)
- Chef Bernard Liberatore ( Executive Chef - The Colony Club)
- Chef Eric Truglas ( Executve Chef - The Ridge Hotel)
- Chef Philippe Bertineau ( Executive Chef - Feast & Fetes )

### 1ST COURSE TASTING JUDGES:

- Chef Gabriel Kreuther, ( Executive Chef - Owner - Restaurant Gabriel)
- Chef Herve Malivert ( Executive Chef - Directeur of Culinary Affair ICE )
- Chef Olivier Reginensi ( Executive Chef - Consultant )
- Chef Helena Loureiro ( Executive Chef - Owner - Portus 360)

### DESSERT TASTING JUDGES:

- Chef Eric Bertoia ( Executive Pastry Chef - Paris Gourmet )
- Chef Sylvain Leroy ( Corporate Pastry Chef - Bridor )
- Chef Fabrice Guinchard ( Executve Pastry Chef - Cuisine Solutions )
- Chef Marc Aumont ( Executive Chef - Consultant )



# The Theme

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The theme for the Jean-Jacques Dietrich Trophy 2026 was determined on July 15th, 2025 and received approval from the board of the USA & Canada delegation of the Academie Culinaire de France. The 2026 theme involves creating a main course with three garnishes and a plated dessert all for 8 servings.



Trophy Jean-Jacques Dietrich

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## Theme of the Jean-Jacques Dietrich Trophy 2026

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### The Main Course:

**Stuffed Fish with Mushrooms and Shellfish, in a Crust. Artichoke Hearts with Green Asparagus.**

**Preparation Guidelines:**

- The fish must be butterflied, opened flat in the shape of a book.
- Prepare a stuffing made of mushrooms and shellfish (truffles are not permitted). This stuffing will form the central element of the fish.
- A black bass mousse flavored with herbs will complement the stuffing.
- Fill the fish with the stuffing and mousse preparations.
- The fish must then be wrapped in a crust of your choice (such as puff pastry or another suitable pastry).

**Garnish and Presentation:**

- The main garnish must consist of four turned artichoke hearts and green asparagus.
- A shellfish sauce will be served on the side.
- Competitors must also prepare two additional garnishes of their choice to complete the presentation.

**Service:**

- The fish must be served hot, accompanied by its garnishes, on the serving platter provided.
- The complete recipe must be prepared within 5 hours and must be suitable for serving 8 guests.

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### The Dessert:

#### Pineapple Tart

**Preparation Guidelines:**

- Competitors must prepare 8 individual tartlets.
- The dough and shape of the tartlets are left to the competitor's discretion.
- The composition must include both cooked pineapple and fresh pineapple.
- Coconut, mango, passion fruit, and lime may be used to complement the composition but must not exceed 30% of the total fruit content. Fruit purées are permitted.

**Service:**

- A sauce may be served on the side, prepared using the ingredients listed above.
- Each tartlet must be presented on an individual plate.



# TROPHY

ROLAND MESNIER

June 28<sup>th</sup> - June 29<sup>th</sup>

At the 2026 Summer Fancy Food Show  
Javits Center, New York



@N/APASTRYCHAMPIONSHIPTRPHY



# MERCI

Dear Guests,

As we gather for the 4th Edition of the Trophée Jean-Jacques Dietrich, it is my great pleasure to welcome you and to thank you for joining us for this celebration of culinary excellence.

Your presence contributes greatly to the spirit of this competition, where talented chefs from across the United States and Canada come together to demonstrate their creativity, technical mastery, and passion for gastronomy. Events such as this are made truly meaningful thanks to the support and enthusiasm of our guests, partners, and members of the culinary community.

We hope you enjoy this exceptional moment, witnessing the dedication and artistry of our competitors as they honor the legacy of Jean-Jacques Dietrich and the values of excellence upheld by the Académie Culinaire de France.

Thank you for being part of this memorable occasion and for supporting the future of our profession.

With my warmest regards,

*Sebastien Baud*

Sébastien Baud  
President Delegate - Académie Culinaire de France  
USA & Canada Delegation



# THANKS TO OUR LOYAL PARTNERS





COME DISCOVER

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



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