



Laurent RICHARD Trésorier



WORK EXPERIENCE

- Private Consulting
January 2013 - Present

The Ritz-Carlton New York, Battery Park

Executive Pastry Chef (12 YEARS)

April 2002 – 2013

New York, NY

- 4 Star, 5 Diamond luxury 299 room hotel with 12,000 square feet of meeting space
- Creator of the Original Ritz-Carlton New York, Battery Park Chocolate Bar (2003-2009)
- Opening Executive Pastry Chef of The Ritz-Carlton Sanya, China
- Opening Executive Pastry Chef of The Ritz-Carlton Dove Mountain, Arizona
- Ritz-Carlton National Pastry Board Advisor (Boston, NYC, Westchester, Washington. DC)

La Caravelle Restaurant

Executive Pastry Chef (13 YEARS)

September 1989 – April 2002

New York, NY

- 3 Star Rating by the New York Times for fine-dining classic French haute cuisine
- Public relations and press campaigns to advertise restaurant success including cooking demo at Macy's Herald Square and guest appearances on the Food Network

Le Pistou Restaurant Executive Pastry Chef (Part time consulting)	August 1989 – November 1989 New York, NY
La Boulange Pastry Shop Pastry Chef Consultant	February 1988 – August 1989 New York, NY
Golden Brioche Chef Baker	August 1985 – February 1988 New York, NY
La Cote Basque Pastry Shop Pastry Chef	April 1984 – August 1985 New York, NY
Beaundesir Pastry Shop Pastry Chef	September 1982 – April 1984 New York, NY
Service Militaire le Mont Valèrien Suresnes France	August 1981- July 1982
Le Plessey le Bouchard Pastry Shop Pastry Chef	November 1979 – January 1980 Paris, France
La Duchesse du Berry Pastry Confection Pastry Apprentice July 1976 – June 1979 Gien, France	

EDUCATION

Académie d'Orléans - Tours / Professional Certification

- Expertise with Certificate in Professional Training (C.A.P.)
- Specialist in Pastry, Sugar confection, Ice Cream making, Chocolate and Sugar work

New York City Department of Health and Mental Hygiene

- Qualifying Certificate in Food Protection

AWARDS AND PROFESSIONAL PARTICIPATION

Department of the Year, Ritz-Carlton New York, Battery Park	2008
Leader of the Year, Ritz-Carlton New York, Battery Park	2005
Leader of the Quarter, Ritz-Carlton New York, Battery Park	2004
Recognized for Meritorious Contribution to the Culinary Arts by the Société Culinaire Philanthropique	2001
Recognized for Outstanding Contribution to the Culinary Arts by the James Beard Foundation	2001
Voted America's Top 10 Best Pastry Chefs by Pastry Art & Design	1997
Winner of the NYCVB Pastry Competition Tourism Expo	1996
Recognized for Meritorious Contribution to the Culinary Arts by the Société Culinaire Philanthropique	1996
Recognized for Outstanding Contribution to the Culinary Arts by the James Beard Foundation	1993

Académie Culinaire de France, Membre since 2008

Paris Gourmet US Pastry Competition, Jury Member (Judge)

French Culinary Institute, Jury Member (Judge)

U.S Pastry Alliance, Member

PRESS

- Chocolatier Magazine, Gourmet Magazine
- Time Out Magazine, G.Q. Magazine, The New York Observer
- Grub Street New York Magazine, City Style NY & Los Angeles
- New York Times, New York Post, Daily News
- New York 1 News, ABC News, NBC News
- TV Food Network
- John Rivers TV Show
- WOR Radio
- Hotel Charter Concierge.com, Reuters.com
- Downtown Express

- Battery Park City Broad Sheet

Also, Google: “Laurent Richard Pastry Chef” or YouTube Laurent Richard.

Pastry Chef Laurent Richard



Named one of Pastry Art & Design’s “Ten Best Pastry Chefs in America,” Laurent Richard has made an art of dazzling food critics and connoisseurs. Richard joined The Ritz-Carlton after twelve years as Executive Pastry Chef at New York’s La Caravelle restaurant. He became known for his genuine passion for desserts as well as his own style of sauce-painting in presenting classic and contemporary confections. Richard’s desserts are the most decadent creations imaginable. His signature desserts include a white chocolate peanut crunch cake, deep dark chocolate caramel cake, and chocolate almond macaroons. Many celebrities have enjoyed his desserts including Nicole Kidman, Russell Crowe, Billy Joel, President George H.W. Bush, Rod Stewart, Julia Child, Michael Douglas, Martha Stewart, Jacqueline Kennedy Onassis, and Oscar de la Renta.

“I treat each and every piece of chocolate, every wafer, every cake and every tart with the same amount of genuine care and precision. Nothing leaves my kitchen that is not the perfect balance between beauty and taste,” said Richard. He is famous for his creativity and artistry, exemplified by his Chocolate Bar event every February at the Rise bar in The Ritz-Carlton at Battery Park. This year, Richard decorates the room with his own chocolate sculptures, mural paintings and contemporary chocolate design. All of the desserts are inspired by those found in a SoHo art gallery.

Born in Maison Laffitte, France, a town just north of Paris, Laurent Richard has been creating his sweet compositions since the age of fourteen. At the age of twenty, Richard moved to New York to refine his delicate flavors and techniques. His talents range from elegant plated desserts to sugar pulling and cake-decorating skills.

Richard gives his Goldwing to work every day from his home in Cobble Hill Brooklyn. He has five children: Cecile age 26, Emilie age 23, Alexandre age 21, Chloe age 3 and Sebastien age 2.