

## **DONALD WRESSELL**

Donald Wressell is a master. Born in Issaquah, Washington, and enjoys the attention to detail from everything he cooks to the magnificent woodwork he crafts.

Chef Wressell credits his cooking career to his grandmother and the first TV cooking shows. *“When I was seven I would come home from school and stay with my grandmother, we would watch the Galloping Gourmet. I just thought what he did - flipping food in sauté pans - was the neatest thing. So at that point, I decided that I wanted to become a chef.”*

Wressell is a graduate of the Washington State Chef Association Culinary program. His extensive training includes Pastry Chef at the Westin Hotel in Seattle, the Watergate Hotel in Washington D.C. and the Breakers Hotel in Long Beach, California.

In 1987 Wressell was named Executive Pastry Chef at the esteemed Four Seasons Hotel in Beverly Hills. Working in the heart of Hollywood, Chef Wressell, known for his soft tone and sense of humor, quickly capitalized on the celebrity clientele and is credited with satisfying the sweet tooth of this sophisticated clientele for over nineteen years. One of the highlights during his time at the Four Seasons was making the City of Beverly Hills's 75th Anniversary cake for 10,000 people.

Donald is a true and tough competitor. In 1998 and 1999 he was named Top Ten Pastry Chefs by Chocolatier Pastry Art & Design and in 2003 he was named Southern California's Restaurant Writers Pastry Chef of the Year.

The recipient of Silver and Gold medals in the Grand Salon Culinaire and the winner of second place honors in Les Masters du Chocolate competition in 1995, Chef Wressell has represented the USA four times at the World Cup of Pastry- Le Coupe du Monde de la Patisserie.

In 2001 as team coach and manager, he led the team to the Gold Medal. This Gold Medal win marked the first time in the competition's history that the Gold had been won by the USA team. In January of 2005, he captained the American team to a 2nd Bronze in Lyon, repeating exactly the same feat from 1995.

Named "Pastry Chef of the Year" by the Organizing Committee of the 2005 National Pastry Team Championships, as well as receiving honors at the White House for his work with the US Pastry Team, Chef Wressell loves the day-to-day hands-on-work of the pastry industry. *"The reason I got into the business is to make food."*

In 2006 Wressell joined San Francisco based Guittard Chocolate Company as their Pastry Chef. *" I like working with chocolate and I love the taste and smell of chocolate. It has a warm and magical quality. You take something that is solid and then transform that to another shape. It is amazing to me. In my mind there is no other food that has that quality".*

More recent accomplishments include team captain at the 2011 national pastry team champions placing 1st in degustation, chocolate showpiece and sugar showpiece and team captain at the 2012 world pastry team championship taking 1st place in degustation.

Today his busy schedule includes travel, speaking, competitions and his signature "Guest Chef Series" classes at the Guittard Studio in Los Angeles. And when he finds a quiet moment, you can find him in one of his two favorite places-his kitchen or his workshop.

His television appearances include: The Challenge Series and Coupe Du Monde and Pastry Team Championship documentaries on the Food Network, ET, Access Hollywood, Good Morning America and Chuck Henry's Travel Cafe.