

## Chef Claude Escamilla's Biography

Claude Escamilla grew up in the south of France where he first began studying pastry arts at La Chambre des Metiers in Perpignan.

While in school, Claude participated in voluntary internships with renowned French chefs and spent his weekends creating pastries in his father's bakery. Claude graduated with a C.A.P. "Professional Aptitude Certificate" in Pastry in 1995. In 1998 he received his master's degree in pastry. Claude's experiences while still in France included creating pastries and menus for a large-scale catering company, creating recipes that were included in a gourmet French magazine, and pastry decorating for a pastry shop owned by one of the best pastry chefs in France.

In 1999, Claude moved to Las Vegas where he was assistant pastry chef at the Bellagio, and later got promoted to assistant executive pastry chef for the hotel and casino. During this time he oversaw pastry shop production and 65 employees. In 2009, Claude became Executive Pastry chef for both Jean-Philippe Patisseries at the Bellagio and Aria Resort & Casino where he oversaw 115 employees between the kitchen and front of house locations.

In 2003, Claude won the gold medal in the National Pastry Championship and once again received a gold medal in the 2004 World Pastry Championship. He later was a coach in the 2006 World Pastry Championship for the winning team. In 2005, Claude was named one of the best 10 Pastry Chefs in America by "Pastry and Art Design". In 2014, Claude was awarded the Culinary Excellence Award for Pastry Chef of the Year by the Nevada Restaurant Association, earning him recognition from United States Senators Dean Heller and Harry Reid and Congress representatives Joe Heck and Dina Titus for incredible expertise in his field.



**Executive Pastry Chef**

**Jean-Philippe Patisserie, Las Vegas 2009-2016**

Aria Hotel & Casino, Las Vegas

- Led a team of 115 employees consisting of executive assistants, pastry chefs, and front of the house staff.
- Managed all operational aspects of a 17 million dollar store.
- Designed all menu items, concepts, and brand for the store.
- Executed the grand opening of the store including hiring, designing 3 kitchens , and creating all recipes.

**Assistant Executive Pastry Chef 1999-2009**

Bellagio Hotel & Casino, Las Vegas

- Led a team of 70 employees through daily operations.
- Oversaw all pastry production for the banquet, room service, buffet, and restaurants in the Casino.
- Opened the first Jean-Philippe Patisserie in the hotel.

**Honors & Awards**

**Pastry Chef of the year 2014**

Nevada Restaurant Association & The NvRA Educational foundation

**World Pastry Champion 2008**

World Pastry Championship

**Outstanding Contribution To The James Beard Foundation 2008**

The James Beard Foundation

**Top Ten Pastry Chef in America 2005**

Pastry Arts Design

**World Pastry Champion 2004**

World Pastry Championship

**USA Pastry Champion 2003**

National Pastry Championship

**Education at the Chambre de Métiers et de l'Artisanat**

BTM Pastry	1998
CAP Baking	1997
MC Pastry	1996
CAP Pastry	1996



# Pictures



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