



As Pastry Chef at the award-winning, luxury *L'Auberge du Lac Casino Resort* in Lake Charles, Louisiana, Bill Foltz is responsible for overseeing a team of bakers and pastry cooks providing unique desserts for all L'Auberge food outlets, including eight dynamic restaurants, room service, large conferences and high end guest functions. He assumed the position in June 2009.

Foltz brings more than twenty years of dynamic experience to *L'Auberge*. He specializes in fine dining, high volume banquets and exquisite chocolate and sugar showpieces with successful leadership positions at 4-star/4-diamond rated establishments. In 2006, he earned a gold medal at the U.S. Pastry Competition and was named

U.S

Pastry Chef of the Year

Foltz comes to Lake Charles from Dunwoody, Georgia where he was the executive pastry chef for *Alon's Bakery & Market*; a multi-outlet bakery and market. Previously, Foltz was Restaurant Manager and Executive Pastry Chef at *Salara Dessert Lounge & Bistro* in Charlotte, NC.; the historic 350-room *Saga*

more Resort

in Bolton Landing, NY., where he oversaw a team of pastry cooks supplying seven food outlets and a convention facility; and Assistant Pastry Chef of *Pinehurst Resort & Country Club* in Pinehurst, NC.

Foltz graduated from the National Center for Hospitality Studies at Sullivan College in Louisville, Kentucky with an associate of science in baking and pastry arts; and from Hocking College in Nelsonville, Ohio with an associate of applied business degree in culinary arts technology. He is Servesafe Certified and his extensive training includes certifications from Ewald Notter, Laurent Branlard, Olivier Bajard, Stephane Treand and Sebastian Canonne.

Among his many accolades, Foltz has been invited to judge the U.S. Pastry Competition since 2007; received a bronze medal at the 2009 National Team Championships; has consistently earned medals and honors at the U.S. Pastry Competition; won a gold medal from the French Consulate in Paris for *Best Pastillage* showpiece; a gold medal at the Annual Salon of Culinary Arts; and his pastillage centerpieces were featured in the *National Culinary Review*

. Most recently Foltz earned a spot on the 2011 Team USA and competed for the coveted "Coupe de Monde de la Patisserie" in Lyon, France where he captured the prize of "Best Sugar" for the Team.