

Ramon Perez

Technical & Sales Manager USA/Canada, Corporate Pastry Chef



Professional History

Born to chef-restaurateur parents, Chef Ramon Perez began working in the kitchen of Napa's Auberge du Soleil at 12 years old. When his parents opened Citronée in Nevada City, California, Perez worked through all the positions in their kitchen before finally landing at the pastry station in 1998.

After high school, Perez attended the New England Culinary Institute and upon graduation immediately began work at Chef David Myers' Sona, where he moved through the kitchen stations, gaining inspiration from Myers and expanding his own repertoire. After Sona, Perez staged in Europe for six months working at 3 Michelin Star restaurants De Librije, Parkheuvel and Pierre Gagnaire. Perez returned to Citronée, pastry muscles strengthened, and took over the sweet station and newly opened bakery. In 2002, he was a finalist at the National Dessert Competition. In the summer of 2006, Perez returned to Sona and shortly after was named Executive Pastry Chef of the David Myers Group. This position allowed Perez to travel between the various outlets of the David Myers Group, organizing and implementing the Pastry Program for each unit (Sona, Boule Patisserie, Comme Ca Los Angeles, Comme Ca Las Vegas, Pizzeria Ortica, as well as recipe consultation for David Myers Cafe and Sola in Tokyo).

Max Felchlin AG

Gotthardstrasse II • 6438 Ibach, Switzerland

export@felchlin.com • www.felchlin.com



In 2011, Perez was the winner of the 2nd Annual StarChefs.com International Pastry Competition. Perez left the David Myers Group in 2012, so he could return to Sacramento and open Puur Chocolat, a brand inspired by his extensive travels and experiences.

Perez has also spent time putting his skills to the test against the best pastry chefs in the country by competing in various competitions. He was also recognized by Dessert Professional Magazine as one of the Top 10 Chocolatiers in North America 2016 and was a semi-finalist for Outstanding Pastry Chef by the James Beard Foundation.

In 2022, Chef Perez joined Felchlin as Technical & Sales Manager USA/Canada, Corporate Pastry Chef.