

Congratulations to Master Sergeant Mark Morgan, US Army Ranger and Top Pastry Chef

Written by Nick Sanders

Friday, 24 December 2010 00:00



We here at Apogee Consulting, Inc. offer our congratulations to U.S. Army Ranger Master Sergeant Mark Morgan, recently named as one of the top three pastry chefs in the world. Morgan represented the U.S. at the November, 2010, World Association of Chefs Societies' Culinary World Cup in Luxembourg, where he won two gold medals (with the team) for his skills. The World Cup is held every four years.

Morgan is an Army-trained chef, a member of the U.S. Army Culinary Arts Team, and "the first American service member selected for the ACF Culinary National Team USA."

His [local paper](#) reported the story thusly—

His peanut butter ganache earned him third place among 55 pastry chefs. Morgan also prepared four desserts, which together were called "Pumpkin and Spice". They included a spiced pumpkin custard; walnut cake inside a coconut blossom; red currant compote; and a cinnamon beignet on poached pumpkin petals, [including] a trio of cranberry, and honey, yogurt and pumpkin sorbet with pumpkin-thyme essence.

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Master Sergeant Mark Morgan is no cream-puff. He's served six tours of duty in Southwest Asia—two in Iraq and four in Afghanistan—where he was awarded the Bronze Star. He currently serves as an aide to General Martin Dempsey at the U.S. Army's TRADOC at Fort Monroe, Virginia.

Again, our congratulations to Master Sergeant Morgan!

And a tip of the hat to GovExec.com, which brought [this story](#) to our attention.