



James Satterwhite



James Satterwhite
Pastry Chef
Charlotte (N.C.) Country Club

Pastry For All Purposes

Tuesday, March 7

Chef James Satterwhite was born and raised in Raleigh, N.C. Growing up, he spent most summers working with his grandmother at the family farm, learning to cook at her side.

At age 16, Chef Satterwhite started working at local restaurants and began his journey to become a chef. After 10 years of working in local restaurants, he attended the baking and pastry program at the Culinary Institute of America, where he was named the Most Outstanding Baker of his class.

After completing the program at the Culinary Institute of America, Chef Satterwhite spent two years training with Master French Pastry Chef Francois Collet at the Buckhead Bread Company in Atlanta before joining the Ritz-Carlton company. He then spent a total of 15 years with Ritz-Carlton in Executive Pastry Chef positions at its Buckhead (Atlanta), Tysons Corner (Washington, D.C. area), Naples (Fla.), Philadelphia and New Orleans properties.

In addition, Chef Satterwhite was a member of Ritz-Carlton's Corporate Pastry Council and as part of that role, he participated in the opening of 10 new hotels, including the Ritz-Carlton Charlotte (N.C.).

During his time with Ritz-Carlton, Chef Satterwhite worked with some of the most outstanding chefs in the country, including Xavier Soloman, Joel Antunes, Frederick Monti, Celine Plano, Lawrence McFadden, Eric Branger, Frank Brunacci and Norman Love.

Chef Satterwhite also helped to open the Mandarin Oriental in Washington D.C., a five-diamond property, and also worked at The Bakery at Culinard in Birmingham, Ala., as its Executive Pastry Chef.

Chef Satterwhite took his current position as Charlotte (N.C.) Country Club's Executive Pastry Chef in October 2010.

When he's not in the kitchen, Chef Satterwhite enjoys art in all forms, and his hobbies include music, drawing, painting and writing, and adventures with his daughter.