



BIOGRAPHY

Chef Benny Rivera

Food Art Expert

Chef Benny Rivera started his cake career in Puerto Rico as a young teenager and the occasional hobby turned into a true passion when he discovered his natural talent. When Chef Rivera relocated to New York City in 1996, his career path was focused in foreign market financial analysis. However, he craved a change for many years. In an attempt to explore his past interest of cake decorating, he began taking culinary courses to learn the latest techniques in creating elaborate, sophisticated and unique cake designs. Trained through courses from the French Culinary Institute and The Institute of Culinary, Chef Rivera uses the most advanced techniques to bring a remarkably clean element to modern cake design. Chef Benny not only specializes in three dimensional sculpted cakes but also pumpkins and chocolate in addition to sugar paste flowers, buttercream, royal icing and creative fondant techniques. He co-owns a high-end custom cakes and bakery in Manhattan called City Cakes. He was featured on the first season of "Fabulous Cakes" and "Secret Wedding" both from the network TLC (The Learning Channel). He also has been a contestant on multiple shows such as "The Food Network Challenge," "Sugar Dome," "Halloween Wars" Season 3 and 4 and most recently at the "Macy's Cake Spectacular Show" all from the Food Network. He also appeared at the "Rachel Ray Show" from the ABC Network and "Que Noche" from Telemundo. Chef Benny not only have had created amazing cake designs for celebrities such as Jennifer Lopez, Bethany Frankel, Fergie, James Franco, Kevin Bacon, Mariah Carey and Mike Mayer but his work also has been featured on Brides Magazine, The Knot Magazine, New York Magazine, Traveler's Magazine, American Cake Decorator and the cover of Cake Masters Magazine. Not only Dessert Professionals have named Chef Benny Rivera as one of the top 10 cake designers in North America (2016) but The New York Cake Show have named him as one of the top 10 international cake designers (2016). On June 2017 The Golden Tier Awards and the American Cake Decorators magazine have awarded him with the "Cake Artist of the Year" award while most recently, Cake Masters Magazine from U.K. named him one of the top 10 cake artists from US as well. His unique and amazing cake designs have become so popular that he keeps traveling around the world to teach some of his techniques and secrets through his workshops.