

2009 World Pastry Cup

January 25th - 26th 2009
Eurexpo Lyon, France

Coupe du Monde de la Pâtisserie

World Pastry Cup 2009

www.cmpatisserie.com

Official
Partner-Founder

VALRHONA

AUX SOURCES DU GRAND CHOCOLAT®



HISTORY

THE WORLD'S TOP COMPETITION OF SWEET DELIGHTS

In 2009, the Coupe du Monde de la Pâtisserie celebrates its twentieth anniversary. Since 1989, the Coupe du Monde (aka World Pastry Cup), founded by the legendary pastry chef, author and instructor Gabriel Paillason, has honored the world's greatest pastry chefs. The bi-annual competition brings together 20 teams from around the world. The teams are composed of three of that country's top pastry chefs who join forces to compete in challenges in the fields of Sugar, Chocolate, Ice, and Desserts. A passionate and vocal audience is present as a reminder of the high-stakes involved in this suspenseful contest. The Coupe du Monde is held in conjunction with SIRHA, the International Hotel Catering and Food Trade Exhibition. Sepelcom is the event organizer. The 11th Coupe du Monde will take place on January 25 and 26, 2009 in Lyon, France.

The pastry chefs are chosen in their countries through a rigorous National Selection Competition. These national competitions reflect the guidelines specified by the Coupe du Monde. Winners go on to represent their country in the international event in Lyon. Their creations of a chocolate dessert, frozen dessert, and plated dessert are exhibited along with three sculptures crafted from sugar, chocolate and ice.

An international jury evaluates the tastes and performances of the teams. After the intense two day competition, the final decision is made and three teams are chosen as the medal winners. Since the beginning of the Coupe du Monde, Team USA has collected a total of one Gold, one Silver, and three Bronze medals.

CONTEST SPECIFICS

THE REQUIREMENTS

Each team is required to perform live before an audience and prepare in ten hours:

- A Chocolate Cake, composed of Valrhona Grand Cru Chocolat, presented on an all-sugar sculpture.
- A Plated Dessert, representative of the team's country, presented on an all-chocolate sculpture.
- A Frozen Dessert, using Ravifruit Frozen Fruit Purées, presented on an ice carving.

THE CRITERIA

The following are taken into account for assessment and scoring:

- Taste
- Presentation
- Skill and Workmanship

THE PRIZES

- 1st Place: Gold Medal, Coupe du Monde Trophy, 12,000 Euros
- 2nd Place: Silver Medal, 7,000 Euros
- 3rd Place: Bronze Medal, 4,000 Euros

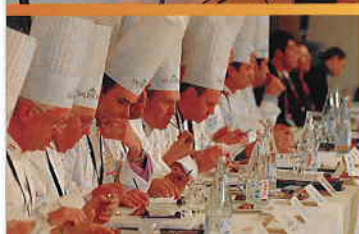
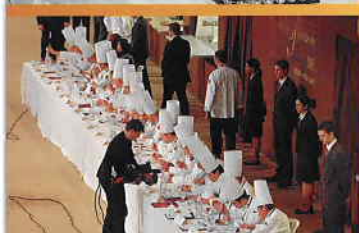
The President of the French Republic awards a special prize, the "Vase de Sèvres," to the team obtaining the highest taste scores. Other prizes include Best Chocolate, Best Sugar, Best Ice, Best Team Spirit, and Best Poster. A Press Prize is also given.

THE JURY

The jury is composed of the Team President of each participating country. The International President of the Jury is the Team Captain of the previous competition's winning team. In addition, an internationally recognized pastry chef is selected as the Honorary President of the Jury.

OFFICIAL WEBSITE

For additional information about Coupe du Monde, please consult the official website at www.cmpatisserie.com
Coupe du Monde de la Pâtisserie in USA contact: En-Ming Hsu: 312 451 3715 - wpcusa@aol.com
Valrhona press contact: Deborah Kwan - DKPR: 415 586 4885 - debkwan@earthlink.net



PREVIOUS
WINNERS OF
THE WORLD
PASTRY CUP

1 1st France
9 2nd Netherlands
8 3rd Austria

1 1st Japan
9 2nd France
9 3rd Canada

1 1st France
9 2nd Belgium
3 3rd Luxembourg

1 1st Belgium
9 2nd Japan
5 3rd USA

TEAM USA 2009



TEAM PRESIDENT, EN-MING HSU

2001 Gold Medalist and Pastry Chef Consultant, Las Vegas, NV

Team USA 2009 president En-Ming Hsu brings over 20 years of experience to the Team. En-Ming joined The Ritz-Carlton Chicago in 1994 where she was Executive Pastry Chef from 1997 to 2004. In 2001, En-Ming served as Team captain of Team USA which won the gold medal at the Coupe du Monde de la Patisserie in Lyon, France. She returned to the Coupe du Monde in 2003 to serve as President of the International Jury and again in 2005 and 2007 as Jury President and Manager for Team USA.



TEAM CAPTAIN, DAVID RAMIREZ

Team USA captain David Ramirez is the Executive Pastry Chef for Rosen Shingle Creek in Orlando, FL. David has been Executive Pastry Chef in five-star properties in Orlando and Atlanta for the past 16 years and also serves as pastry chef consultant for other properties throughout the U.S. A graduate of Johnson & Wales University, David's technical skill, artistry and teamwork has been recognized with awards from several pastry competitions.



TEAM MEMBER, RÉMY FÜNFROCK

Rémy Fünfrock is Executive Restaurant Pastry Chef at AAA Five Diamond The Broadmoor in Colorado Springs, CO. A native of Lyon, France, he joined Daniel Boulud in 1997 as the Executive Pastry Chef at Restaurant Daniel and Café Boulud. Pastry Art & Design magazine nominated him one of America's 10 Best Pastry Chefs in 2003 and he received the bronze medal at the 1998 National Dessert Competition in Las Vegas and the silver medal at the 1999 and 2000 National Pastry Championship Competition in Beaver Creek, CO.



TEAM MEMBER, ROY PELL

Roy Pell is Executive Pastry Chef for The Phoenician, Arizona's premier Five Diamond luxury resort. A graduate of Westminster Catering College in London, Roy brings more than 15 years of international pastry and culinary experience to the team including nine years at Ritz-Carlton properties in San Francisco, St. Louis and Phoenix; Harvey's Restaurant and the Savoy Hotel in London and Peter Island on the British Virgin Islands.

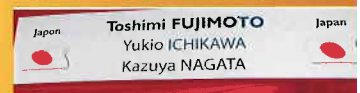
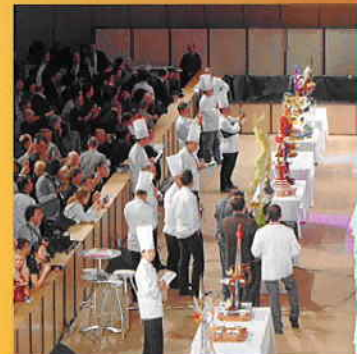


TEAM ALTERNATE, JIM MULLANEY

Team alternate Jim Mullaney is the Executive Pastry Chef of five-star The Cloisters Hotel on Sea Island, GA and has over 25 years of experience as a pastry chef and teacher. He is a frequent contributor to Pastry's Best and has won awards in pastry and baking competitions including the silver medal at the first National team Baking and Pastry Championship in Atlantic City, NJ in 2004 with teammate David Ramirez.

TEAM ADVISOR, SYLVAIN LEROY

Sylvain Leroy, Pastry Chef and Instructor, brings over 20 years of international experience as Team USA Advisor. He was pastry chef for the Sofitel and Inter-Continental hotel groups, served 10 years as corporate chef for Valrhona, is a sought-after instructor at top culinary schools, and has participated as a contestant and judge in pastry competitions in the US and Europe.



1997
1st Italy
2nd USA
3rd Japan

1999
1st France
2nd Belgium
3rd USA

2001
1st USA
2nd Japan
3rd Italy

2003
1st France
2nd Japan
3rd Belgium

2005
1st France
2nd Netherlands
3rd USA

2007
1st Japan
2nd Belgium
3rd Italy

