

PASTRY IN TRANSLATION

The Ruminations of a French Pâtissier

Seminar organized by Pastry Pro, in collaboration with Boiron, France



2014 May 28 & 29 (repeat session)
1:00 pm to 5:00 pm.

Early in his career, **Chef Gael Etrillard** apprenticed with Monsieur Gublin, France, l'Auberge « La Cle des Champs » in Courtenay (1 Michelin Star), L'Auberge des Templiers at Boismorand (2 Michelin Star) and les Crayeres a Reims (3 Michelin Star).

Career:

- UK: Working at Royal Lancaster hotel and Landmark Hotel in London.
- Asia: The White Swan hotel in Guangzhou, Sheraton in Shanghai, opening of Sheraton Hainan Island, opening for Starwoods in Vietnam, Thailand and South Korea. Executive corporate pastry chef for Marco Polo Hotel with two openings in China and Philippines for this brand.
- Singapore: Equinox Complex, on top of SwissHotel tower, then Raffles Hotel.
- 2014 joined les vergers Boiron as Area Pastry Chef!

Competitions:

- L'Asian Pastry Cup 2010 (Singapour)
- Le World Pastry Team Championship 2010 (Phoenix – USA)
- La Coupe du Monde de la Patisserie 2011 (Lyon - France)
- World Chocolate Master (Paris – France)
- Le Mondial des Arts Sucres 2012 (Paris – France)
- Judge for Asia C3 selection and C3 Madrid Fusion

-  Green Apple, Ginger & Vanilla Composition
-  Passion Fruit & Caramel Tartlet
-  Raspberry, Rose & Lychee Finger
-  Mango & Praline "Paris-Brest" and much more...

For enquiries, call 03-6272 1155 Ms. Pan (ext. 148) or Ms. Annie (ext.108)

To register, fax completed forms to 03-6272 1188 or 03-6272 1158

Name of Company:

Please tick (✓)

Name of Participant(s)	Position	Pastry In Translation	
		Wednesday May 28	Thursday May 29
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