

## FACT SHEET

**Restaurant** : Grand Lapa, Macau, The Cake Shop

**Chef** : Herve Lemonon

**Title** : Executive Pastry Chef

**Birthplace** : France

**Year of Birth** : 1963

**Nationality** : French

**Language Spoken** : Fluent in French and English

**Website** : <http://www.hervelemonon.com>

**Education/Training** : *1979 to 1981*

Certified in Pastry CAP Patisserie, Chocolatier, Glacier Hotelier School D'Ardilly with a combine training at Patisserie P. Guillard in Lyon, France.

October 2000

Advanced First Aid Training Course, Macau

March 2001

HACCP (certificate in food hygiene and safety) passed with Credit

Major judge for the Pre-selection of the Chocolate Master 2007, Shanghai

Head judge for the World Chocolate Master in Academy China 2009, Suzhou

Judge for Hong Kong & Macau selection of the world chocolate master for IFT school 26/11/2012

**Awards** : Philippine Culinary Cup 2011 (WOFEX)

Pastry Bakery Showpiece – Gold Medal

Hong Kong International Culinary Classic 2009 ( Hofex )

Professional Pastry Display Showpiece – Gold Medal

Hong Kong International Culinary Classic 07

Professional Pastry Display Showpiece – Gold Medal

Macau Wine & Gourmet Asia 2007

Professional Pastry Display Showpiece – Gold Medal

**Professional** : *August 2013 to present*

**Experience** : **Executive Pastry Consultant**



*June 1994 to July 2013*

**Grand Lapa, Macau (previously named - Mandairn Oriental, Macau)**

- Executive Pastry Chef
- Cultural Exchange Ambassador Program (Mandarin Oriental, Boston, The Oriental, Bangkok)
- DKSH Ambassador 2008

*2005 to present*

**Institute For Tourism Studies, Macau**

- Tutor for Pastry Bakery Class

*March 1993 to May 1994*

**Ristorante La Torre, Macau**

- Pastry Chef

*February 1992 to February 1993*

**Chateauvallon Theatre National de la Danse et L'Image, Toulon, France**

- Manager and Owner

*April 1989 to January 1992*

**Mandairn Oriental, Macau\*\*\*\*\***

- Pastry Chef

*April 1988 to March 1989*

**Le Méridien Piccadilly Hôtel, London, England\*\*\*\*\***

- Executive Pastry Chef
- In-charge of the Oak Room Restaurant \* Guide Michelin and the hotel consulted by Mr Michele Lorein\*\*\* star Michelin

*November 1986 to April 1988*

**Le Méridien Hôtel, New Orleans, United States of America\*\*\*\*\***

- Executive Pastry Chef
- Consulted by Mr Marc Heberlin \*\*\* star Michelin

*December 1983 to July 1986*

**PLM M'Bamou Palace Hôtel, Brazzaville, Congo\*\*\*\*\***

- Executive Pastry Chef

*May 1983 to November 1983*

**Terminus Hôtel, Lyon, France\*\*\*\*\***

- Chef de Partie

*October 1981 to May 1983*

**Sofitel Hôtel, Lyon, France\*\*\*\*\***

- Demi Chef de Partie
- Pastry Chef Mr Durand (meilleur ouvrier de France)

*Updated in September 2013,*