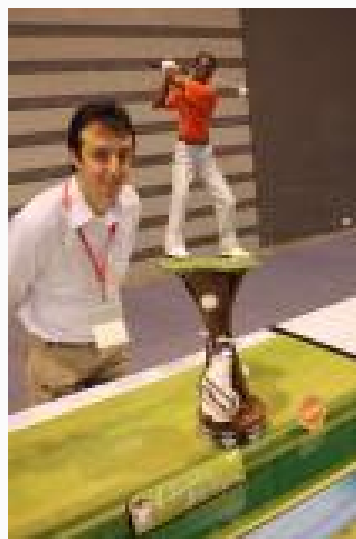




GOURMET NEWS



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15 May 2009 *new*
Hong Kong International Culinary Classic 2009

The objective of the Hong Kong International Culinary Classic 2009 is to provide chefs an avenue to gain experience and communicate within the regional culinary community as well as showcasing their culinary talents and services to the public.

At the main Pastry Showpiece competition, Mr....

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HOFEX 2009

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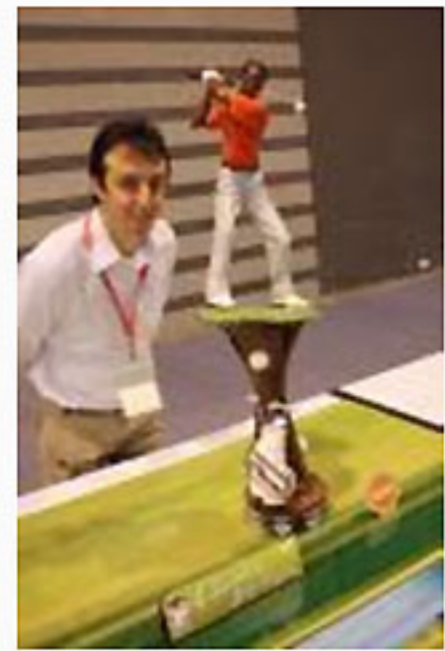
At the main Pastry Showpiece competition, Mr. Herve Lemonon, Executive Pastry Chef of Mandarin Oriental Macao was awarded the "GOLD" award (90-99 Points). Competitors of the showpiece competition are required to display a showpiece of no more than 120cm in height, consisting of marzipan, bread, sugar (any style), croquant or chocolate. No frames, wires or molds are permitted.

Here are some other winners:

Under 25 Apprentices - Chocolate Fragrant Tea Cake (Under-employment Session)
"GOLD" award
Ms.Cathy Desiree Choi of Wynn Resorts Macau

U25 Apprentices - Fragrant Tea Cake competition
"SILVER" award
Mak Kin Ming of Intercontinental Hong Kong
Ip Shuk Man of Royal Plaza Hotel

"BRONZE" award
Fong Wing Yin of Vero Limited
Leung Wai Chung of Royal Plaza Hotel
Lee Yin Kei of Hotel Nikko Hong Kong



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