



Frederic Deshayes

**Chief Pastry and Bakery Chef Instructor
At-Sunrice GlobalChef Academy**

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AWARDS & ACHIEVEMENTS:

- 2009 Instructor of the Year
At-Sunrice GlobalChef Academy, Singapore
- 2009 Participant, Symphony of Taste
Best Fund Raising Cookbook in Asia
- 2007 At-Sunrice GlobalChef® Award 2007
World Gourmet Summit, Singapore
- 1988 Bronze Medal
Concours St. Michel Competition, France
- 1988 Silver Medal
Concours Arparjon Competition, France

EDUCATION:

- 2008 Industry Trainer Certificate
Institute of Technical Education (ITE), Singapore
- 1988 C.A.P Certifications in Pastry
- 1986 C.A.P Certification in Classic Cuisine

EXPERIENCE:

- Present **At-Sunrice GlobalChef Academy**
Chief Pastry Chef Instructor
- 2005 **Plaza Athenee Hotel, France**
Second Pastry Chef

Culinary / Pastry / Baking / Wine / Friends

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- 2003 **Le Cordon Bleu Culinary School, France**
Chef Instructor
- 2002 **Pierre Herme Pastry Shops, France**
Second Pastry Chef
- 1999 **Gregory Collet Pastry Shops, Japan**
Second Pastry Chef
- 1997 **L'ami Du Pain, Bakeries and Restaurants, Japan**
Executive Pastry Chef
- 1994 **Paris Croissant, Lenotre, Korea**
Executive Pastry Chef
- 1992 **Schevenels S.A. Belgium**
Pastry Chef
- 1991 **Lenotre S.A. France**
Pastry Cook
- 1990 **Sweetly Pastry Shop, Belgium**
Chef De Partie
- 1989 **Le Montmartre Restaurant, Belgium**
Pastry Chef
- 1988 **The Meridien Hotel, England**
Second Pastry Chef
- 1988 **Le Pre Catelan, Restaurant of Lenotre, France**
Pastry Cook
- 1986 **Lenore S.A. France**
Apprentice