

## Frederic Deshayes

### AWARDS & ACHIEVEMENTS:

- 2009 Chef instructor the Year  
At-sunrice GlobalChef Academy
- 2007 At-Sunrice GlobalChef<sup>®</sup> 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 and Bakery Instructor*
- 2005                        **Plaza Athenee Hotel, France**  
*Second Pastry Chef*
- 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*