

**Jayce BAUDRY**

17 October 1989 (21 years old)

**Certificates**

BTM (Pastry Trades Technician's Certificate)  
Supplementary option: Pastry  
Cap (Vocational training qualification) in Pastry Chef, Chocolate-maker, Ice-cream, and Confectioner  
School Certificate (external candidat)

**Education**

2008/2010 BTM (Pastry Trades Technician's Certificate)  
C.F.A des Yvelines 78000 VERSAILLES  
2007/2008 Supplementary option: Pastry  
Professional school of profession  
2005/2007 CAP (Vocational training qualification) in Pastry Chef, Chocolate-maker, Ice-cream, Confectioner  
Formative: M SERVANT FRANCOIS Better worker of France in Ice  
C.F.A de la Chambre Des Métiers 33800 BORDEAUX

**Work Experience**

2008/2010 Apprentice in Techniques Certificate of profession in Pastry: Hôtel-Plaza Athénée, 25 Avenue Montaigne 75008 PARIS  
Pastry department  
Master of apprenticeship: M CHRISTOPHE MICHALAK  
WORLD CHAMPION IN PASTRY (2005)  
2008/2009 Temporary acting in manutention, factual, mode...  
Extras: Line Cook in pastry at Hôtel Le Bristol in Paris  
2006/2008 Apprentice at: FRANCIS DROUBAY Pastry MASTER ARTISAN  
33700 MERIGNAC  
2005/2006 Internship during 10 months in alternation in Pastry:  
LA PANETIERE DE LA FAC 33000 BORDEAUX

**Competition**

2008 2nd Prize in artistic pastry during the competition in Bordeaux (2008)  
2007 8th Prize in Big National Competition of Gironde (Art Sugar)

