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Bali Pastry Team Qualify To Asian Pastry Cup Singapore

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BALI PASTRY TEAM QUALIFY TO ASIAN PASTRY CUP SINGAPORE Junior Chef Takes Away Gold In Salon Culinaire 2009 Jakarta



Bali, 29 April 2009... Teams from Bali Culinary Professionals won categories Best Pastry Team, took gold medal for Pasta & Noodle Culinary Junior challenge and took bronze medal for Junior Asian chef Challenge, during the Salon Culinaire 2009. The Salon Culinaire 2009 held at JIExpo Hall D Kemayoran Jakarta - organised by the Association of Culinary Professionals (ACP), Jakarta's association of professional chefs - is a four-day culinary extravaganza that includes seminars, competitions, and demonstrations for chefs.

Bali's Chefs Association, Bali culinary professionals (BCP), participated in the Pastry Class Display 5 Category, Asian Pastry Cup, sending 2 teams. The team members were Katarina Sari from Nikko Bali Resort and Spa partnering with I Ketut Candranata from Ayana Resort and Spa Bali and the second team was I Made Sutisna from Ayana Resort and Spa Bali partnering with I Wayan Laspina from St Regis Bali. The team I Made Sutisna and I Wayan Laspina took best pastry team, and qualifies to represent Indonesia for Asian Pastry Cup 2010 in Singapore.

Teams from the Bali Junior Chef Chapter also participated in the first Junior Asian chef Challenge and Pasta & Noodle Culinary Junior challenge categories. Winning Bronze medal for the Junior Asian chef Challenge category were team members I Made Putra Susila a student from STP Bali, Jatu Rizki Putra Aburantha, and Ivan Suputra both apprentices from Four Seasons Resort Bali. While A Alfian, an apprentice at Loop Restaurant Cangguru Club, won gold medal for the pasta and noodle category.

"In order to build up our Junior Chefs skill, motivations and self-confidence, these young chefs have been training fully for 3 months at Nusa Dua Beach hotel and Spa to enter this junior chefs competition," claims team leader, executive chef of Nusa Dua Beach Hotel and Spa, Darren Lauder, who is concurrently the vice president of BCP, "They are the future generation of chefs and the BCP is extremely pleased with their achievement."

Salon Culinaire 2009 organizer and president of ACP, Vindex Tengker, executive chef of Four Seasons Jakarta, says, "This event is potential for junior culinary exchange and science. All teams performance was an evidence of their world class standard. I look forward to seeing their talent shine in the near future."

Salon Culinaire chef competition kicked off on April 15th with the start of Food Hotel

Tourism Exhibition 2009 and is currently inspiring trade visitors and exhibitors alike with: cookery demonstrations; live cooking competitions; ice carving demonstrations; buffet and banqueting showpieces; pastry and sugar set pieces; and bakery and confectionery innovations. This event invited more than 30 judges, including internationally certified World Association of Chef society (WACS) judges, chaired by Mr. Otto Weibel.

Editor's Note :

Bali Culinary Professionals is a non-profitable organization that supports chefs in Bali with members comprising of chefs of various levels from hotels and restaurants across the Island of Bali, together with food and beverage managers, owners and suppliers to the hospitality industry. The goal of the organization is to create, maintain and improve professional standards of chefs, highlighting and encouraging new and needed skills, facilitating new ideas and exposing Balinese food and their craftsmen locally and overseas.

For more information on Bali Culinary Professionals

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