



Press Release

Teams hard at work in preparation for the Asian Pastry Cup

(Singapore – 1 March 2010) With less than 2 months left before the Asian Pastry Cup (APC) 2010, participating teams are training hard to win the Asian Pastry Cup as well as to be one of the four Asian teams that will move on to represent Asia at the World Pastry Cup (WPC) 2011 in Lyon, France. We speak to Jian Yao, Vincent Stopin, and Charles Zhao, the respective coaches of the Australia, Indonesia and China teams to find out more about the preparations their teams have embarked on.

To the participating chefs, the Asian Pastry Cup is more than a simple competition. Beyond gaining exposure to world-class chefs, Australian coach Jia Yao aptly describes it as a chance to be part of “the international pastry family”. In addition, Charles Zhao, team representative from China sees it as a chance to broaden the team’s experiences and hence benefit the team through the learning of and exposure to new skills and perspectives. The team from China has already decided on the concept they will base their works on at the APC 2010 and their training sessions revolve around this concept. After each session, the team sits down to evaluate the strengths and weaknesses of each session and discuss ways in which they can further improve their competition strategy.

Given the opportunities that the APC brings, it is little wonder why teams are putting themselves through intensive training schedules to bring out their very best at the event this April. Putting in an average of 20 hours of training per week, each team member has had to sacrifice precious family time to train for the event.

Vincent Stopin, team coach from Indonesia says “As you know, practice makes perfect, and that is what they are doing right now”. Formerly colleagues from the Ritz Carlton Resort and Spa in Bali, the Indonesian team members has participated in various competitions for the past six years and has since established a good understanding of each other’s working styles. Hence, they are able to train individually in their own time. The team will compete at the Salon Culinaire in Bali next month and proceed to fine-tune their works before making their way to Singapore.

In contrast, the team from Australia had only come together for the first time in January to train for the APC, thus making their preparation style slightly different. Jury member, Jian Yao bring together the team (with two) pastry chefs, Dean Gibson and Adriano Zumbo, whom he felt had the greatest commitment to the event. The rigorous training sessions they have gone through together have boosted the team’s morale as each member’s level of determination and commitment is at its fullest. A top American pastry chef has also lent his support, sharing with the team his extensive knowledge of new techniques and skills. In addition, the team has the financial support of 14 sponsors, who have all contributed to financing the team’s preparations for the APC as they see it as their way of ‘giving back’ to the trade.

With the APC looming, we speak to Philippe Rigollot, a previous winner of the WPC in 2005, who has a few words of encouragement for the participating teams. Phillippe’s career began at a young age when, after school, he would assist his mother at a pastry shop she worked at. From then on, he has worked with Gerard Gautheron (MOF) who encouraged him to join the WPC.

When asked if he had any words of advice for the teams, he said, “Take pleasure in making a great showpiece, give the best of yourself and enjoy every single moment of the competition because it is a unique experience that you will remember for life.”

With the intensive training teams are putting into preparing for the APC, their works will be, without a doubt, a joy to behold. We wish all participating teams all the best!

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The Participating Teams of the 2010 Asian Pastry Cup



The Indonesian team



The Australian team

High resolution images are available upon request.

About the Asian Pastry Cup (APC)

Founded by Valrhona and Ravifruit in collaboration with Singapore Exhibition Services and the Singapore Pastry Alliance, the Asian Pastry Cup was conceptualised with the aim to promote fine pastry art in Asia through a competitive platform. An Asian partner to the World Pastry Cup held in Lyon, France biennially, it is the official competition at which four Asian countries are pre-selected to compete at the international event.

The APC, first held in 2006, is now in its third year running. The participating teams will prepare and present their best pastry creations live in front of an audience and the esteemed judging panel, helmed by Mr Gabriel Paillason, President-Founder of World Pastry Cup. More information can be found at www.asianpastrycup.com.

Interviews with participating teams can be arranged. For interviews and more information on the Asian Pastry Cup 2010, please contact:

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