

FACT SHEET

Restaurant : Grand Lapa, Macau, The Cake Shop

Chef : Herve Lemonon

Title : Executive Pastry Chef

Birthplace : France

Year of Birth : 1963

Nationality : French

Language Spoken : Fluent in French and English

Website : <http://www.hervelemonon.com>

Education/Training : *1979 to 1981*

Certified in Pastry CAP Patisserie, Chocolatier, Glacier Hotelier School D'Ardilly with a combine training at Patisserie P. Guillard in Lyon, France.

October 2000

Advanced First Aid Training Course, Macau

March 2001

HACCP (certificate in food hygiene and safety) passed with Credit

Major judge for the Pre-selection of the Chocolate Master 2007, Shanghai

Chairman of the World Chocolate Master in Academy China 2009, Suzhou

Awards : Philippine Culinary Cup 2011 (WOFEX)

Pastry Bakery Showpiece – Gold Medal

Hong Kong International Culinary Classic 2009 (Hofex)

Professional Pastry Display Showpiece – Gold Medal

Hong Kong International Culinary Classic 07

Professional Pastry Display Showpiece – Gold Medal

Macau Wine & Gourmet Asia 2007

Professional Pastry Display Showpiece – Gold Medal

Professional : *June 1994 to present*

Experience **Grand Lapa, Macau (previously named - Mandairn Oriental, Macau)**

- Executive Pastry Chef

- Cultural Exchange Ambassador Program (Mandarin Oriental, Boston, The Oriental, Bangkok)



- DKSH Ambassador 2008

2005 to present

Institute For Tourism Studies, Macau

- Tutor for Pastry Bakery Class

March 1993 to May 1994

Ristorante La Torre, Macau

- Pastry Chef

February 1992 to February 1993

Chateauvallon Theatre National de la Danse et L'Image, Toulon, France

- Manager and Owner

April 1989 to January 1992

Mandairn Oriental, Macau*****

- Pastry Chef

April 1988 to March 1989

Le Méridien Piccadilly Hôtel, London, England****

- Executive Pastry Chef
- In-charge of the Oak Room Restaurant * Guide Michelin and the hotel consulted by Mr Michele Lorein*** star Michelin

November 1986 to April 1988

Le Méridien Hôtel, New Orleans, United States of America****

- Executive Pastry Chef
- Consulted by Mr Marc Heberlin *** star Michelin

December 1983 to July 1986

PLM M'Bamou Palace Hôtel, Brazzaville, Congo*****

- Executive Pastry Chef

May 1983 to November 1983

Terminus Hôtel, Lyon, France****

- Chef de Partie

October 1981 to May 1983

Sofitel Hôtel, Lyon, France*****

- Demi Chef de Partie
- Pastry Chef Mr Durand (meilleur ouvrier de France)

Updated in September, 2011