

## Month of French Master Bakers

As May passes by, the students of the third in-take are coming closer and closer to their graduation. However, our young bakers are enjoying a life more colorful than ever. In addition to various outings, the past month was marked by the visits of two renowned French bakers, **Pascal Tepper** and **Christian Vabret**. During their visits to the baking center, the students had a highly enriching and interactive experience of this traditional French art. I would like to thank them for their time and efforts, and also express our gratitude to the **French Consulate** and the **French Trade Commission** for their precious support!

--- **Thomas Méron**



Presentation of SYB to IBM staff (IBM Centennial "Celebration of Service" Shanghai Lobby Show, 12<sup>th</sup> May)

### Alumni interviews

**LIU Liu** (employed by **Sofitel Hyland** after her internship there. Won 3<sup>rd</sup> prize in the FHC bakery competition in 2010):

--- *I really like working in Sofitel Hyland, and especially because of my chef, Mr. Wang. He has been guiding me since my internship and he is of a very good temper: if I fail his expectations or don't know how to do a certain kind of bread, he will teach me with great patience until I can do it well by myself.*

*In the bakery of Sofitel, they don't usually hire interns after the internship, but somehow, they offered me the opportunity. Since I had already become familiar with the work here and in particular with my chef, I chose to stay. Plus, I think if I stay at the same place, they are more willing to pass their know-how on to me.*



**JIANG Zhaosheng** (previously interning at Paul, currently working at Bund 18):

--- *Through the training, I have gained a solid base in French bakery. In most high-end hotels and western restaurants, French bakery is practically all that is required, I really feel that I have an advantage over others, especially considering that in SYB, we not only attended classes, but also completed internships at host companies.*



**LI Rongrong** (previously interning and working at Saleya, now working at Glo London restaurant):

--- *Learning French baking is difficult in the beginning. Fortunately, our beginning classes had detailed explanations and repeated practices. Thus, when I got to work after graduation, I felt quite at ease. For me, SYB was certainly a better starting point to learn baking than at work.*



**LIU Minghui** (previously interning at Radisson, now working at Renaissance Putuo):

*I changed a lot during the one-year training program, especially in my personality. I remember that when I entered the program, I always stayed alone and was reluctant to speak with others. By the time I graduated, I had become more social and willing to smile. I began to see how good the world is.*



### Students in France

--- During the Easter break, our three young bakers who are currently studying in France were invited by a classmate to **Marseille** and spent a sunny holiday in the **Region of Provence**.



(from left to right) ZHANG Zhenghai, WANG Li and XIAO Jinjin in Marseille



WANG Li: first time to meet the sea!

--- **TV report** on **France 3 Regional** of ZHANG Zhenghai and WANG Li, the two students following bakery classes at Aurillac (in French only and please go directly to 3'50")

### Visits of Master Bakers from France

→ 10th May, visit and demonstration by **Pascal Tepper**, Best Worker of France (Meilleur Ouvrier de France), at SYB baking center;



→ Visit of **Christian Vabret**, Best Worker of France (Meilleur Ouvrier de France) and founder & director of the **French Bakery School of Aurillac**. On the 21st, Mr. Vabret was invited by the **French Consulate** to hold a demonstrative seminar at the **Café de Sciences**; the next day, he came to visit SYB baking center.



### Activities Flashback

→ 24th April, **Life Coaching and Chinese Philosophy lecture** by professional consultant **Cheung Chun Fun** 張俊峰;

→ 14th May, students attended the **Bakery China Exhibition**, where they'd made bread samples for Sweetpearl™;

→ 15th May, trip to **House of Flour**, and demonstration by **Brian TAN**, owner of the pastry shop.



At Bakery China in front of SweetPearl™ booth



Warm welcome from Brian TAN to his world of chocolate



### SYB in the news

→ 22<sup>nd</sup> April, **Chinese children in contact with French bread** (中国孩子结缘法式面包), on **Xinhua net** (in Chinese)

→ 18<sup>th</sup> May, **Life tempered by the scent of bread** (面包香冲淡生活苦涩) on **Global Times** (in Chinese)

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« Give an orphan some bread; you feed him for the day.  
Teach him to bake; you feed him for a lifetime! »

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