



# *Romuald Guiot*

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*Master Pastry Chef, chocolate maker,  
Cake Designer*

Born September 30, 1977 in Chalons en Champagne, son and grandson cook.

## TRAINING

- 2017 : Finalist US PASTRY COMPETITION, in NY, America's most Prestigious Pastry Competition
- 2012 : finalist Chef and Designer
- 2012 : Finaliste championnat de France du Dessert.
- 2011 : Pomme d'Or, distinction for the expertise in the food security control and practice
- 2010 : Finalist Classic Malts & Chefs
- 2001/2002: pastry master's certificate (Chamber of Trades, 88000 Epinal)
- 1995/1997: Professional Bachelor supply options pastry with honors (CEPROC, 75019 Paris).
- 1994/1995: catering supplementary statements (CEPROC, 75019 Paris).
- 1992/1994: CAP Pastry chocolate confectioner glacier (CFA, 51000 Chalons en Champagne).

- Once upon a time was a little boy who ran in the restaurant of his grandfather. He loved wearing his blue apron, too big for him at that time and help grandpa ...

Years passed and one day during elementary the mistress asked him what would he like to do when he will grow up?

And he answered: "Pastry as Grandpa ..."

The dices were thrown ...

The years did become a vocation passion and today I create my desserts to delight your taste buds.

Contact with great characters of gastronomy as Marc Veyrat, Carine Veyrat his daughter, Jean Francois Deport, Pascal Tanguy or less known professionals but no less talented as Gérard Collard, thierry Besnault and I will certainly forget, I developed my art, my identity and trying to immerse myself humility and knowledge of these men and women.

I had chosen the Maya Bay in Monaco as theater my sweet and ephemeral performances while cultivating taste good and sweet little gained in the past and which I made my spearhead. the move to Thailand I discovered new ingredients and recently to master the art of making Dim Sums, delicious small bites steam.

Today my creative desires push me to evolve my career and economic conditions have forced me to stop my benefits in the "Raison Gourmande " the side of the poet Olivier Streiff taste great artist and friend.

Delicacies Réacteur de Gourmandises is born of my signature and allows me to offer my services whatsoever for card creations, banquets, wedding, any decorations possible, my only limited by your imagination!

I sold my company for a new dreams, the international ...

Consultant for institutions around the world, I went through New York for the opening of a concept Kosher and Pareve and now here I am manager for the opening of a French pastry bakery in Los Angeles: Pitchoun Bakery

gastronomically yours  
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