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Contact: Juanita Jeys

Carymax, LLC

212-239-0855 extension 32

juanita@pastrychampionship.com

THE AMORETTI 2008 WORLD PASTRY TEAM CHAMPIONSHIP CROWNS NEW WORLD CHAMPION

(New York, NY – September 10, 2008) -- Team USA won the Amoretti 2008 World Pastry Team Champions after a grueling thirteen-hour marathon of pastry preparation and presentation. The event was held at the Gaylord Opryland Convention Center & Resort in Nashville, TN, on August 31 and September 1, 2008. Team Members included: Laurent Branlard, Team Captain, Executive Pastry Chef for the Walt Disney World Swan and Dolphin Hotel, Orlando, FL; Stéphane Tréand, Executive Pastry Chef at the St. Regis Resort, Monarch Beach, CA; and Dimitri Fayard, Owner of Vanille Patisserie, Chicago, IL.

The Silver medal was won by Team Japan. Members of Team Japan were: Hideki Kawamura, Team Captain, Chef/Owner of Patisserie A Tes Souhais, Tokyo; Koji Fujita, Pastry chef, Hiro Coffee, Osaka; and Koichi Izumi, Pastry Chef, Salon de the Cerisier, Toyko.

The Bronze Medal was won by Team Switzerland. Member of Team Switzerland were: Guilano Sargenti, Team Captain, Head of Development, Confiseur Läderach, AG; Elias Läderach, Production Development Confiseur Läderach, AG, Ennenda; and Fabian Rimann, Chef-Pâtissier, Hotel Baur au Lac, Zurich.

The theme for the fourth world championship was IMAGINATION. Competitors from Belgium, China, Italy, Japan, Mexico, Russia, South Korea, Switzerland and the USA used their imaginations to create juried components. According to the rules, all components made during the competition conformed to the theme.

For further information on the competition and its competitors, visit www.pastrychampionship.com.

The World Pastry Team Championship is held every even numbered year. Teams of three pastry chefs each compete for thirteen hours over a course of two days, for the first place cash award of \$50,000. Teams are required to make a sugar showpiece, a chocolate showpiece, entremet (cake), entremet glacé (frozen dessert), three different types of petits gateaux (small cakes), a pastillage tray, three different types of chocolate bonbons, and a plated desserts.

Carymax, LLC, a New York City-based event production company, created the National and World Pastry Team Championship, as well as other competitions and forums nationwide.

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