

A leading event for the world's greatest bakers

Official Exclusive Partner of the 2016 Coupe du Monde de la Boulangerie

WITH TALENT AND CREATIVITY, THEY ARE BUILDING THE FUTURE OF BAKING...



To coincide with the 4 international selections of the Louis Lesaffre Cup, Lesaffre created a completely new competition dedicated to young bakers: the “Young Bakery Hopefuls”. On 5th February 2016, as the EUROPAÏN show in Paris Villepinte opens, the world final will take place, in the Cube, between the 5 winners.

Selected and trained by the national teams who came to compete in the 4th edition of the Louis Lesaffre Cup, 35 apprentice bakers from around the world have been able to take part in a friendly challenge to demonstrate their talent. Now, there are 5 “Young Bakery Hopefuls” who have been kept in the competition to take part in the 2016 world final, which will take place during the international Europain-Intersuc show, in the “Le Cube” zone.

The scoring criteria will enable the Young Hopeful's creative potential to be evaluated... The 1st key step in building a vision of baking's future and generating a new approach to their profession.

At the end of this final, a jury of professionals will appoint the “2016 World Young Bakery Hopeful”.

THE JURY

To evaluate the creations from the “Young Bakery Hopefuls”, the competition is endowed with an international jury drawn from two domains of expertise: technical bread making expertise and culinary expertise.

The jury will award the “2016 World Young Bakery Hopeful” prize... a first in this field.



Pierre ZIMMERMANN (France)

President of the jury

A fourth generation baker-pastry chef, Pierre Zimmerman continues the family tradition with panache. In 1996, he made his mark on history by winning the Coupe du Monde de la Boulangerie. This exceptional president of jury is delighted to

follow once again the 5 young people who have been selected through the Louis Lesaffre Cup.

Technical bread making expertise:



Mickael JAHAN (England)

This Vendée native has loved “pain au chocolat” since his earliest years. He followed his baking training with passion and determination, both in France and England. Serving the Queen of England and the Sultan of Oman are among his proudest moments!



Benny SWINNEN (Belgium)

International President of the Riche-mont Club Belgium, he is a competition regular and is always searching for new ideas based on good quality, local products and an international meeting of minds. A marriage of tradition and innovation!

Culinary expertise:



Hubert MAETZ (France)

This chef, an Alsace native, from the Rosenmeer restaurant in Rosheim, Alsace, employed his talent to win a Michelin star in 2015. For him “bread is the faithful companion of a meal, and it must be good quality!”



Nicolas RIEFFEL (France)

In 2010, this former sommelier from Alsace took part in the 1st season of Masterchef. In parallel, he launched, ‘Life is a Game’, his first line of technical professional clothing. His nickname “The Gastronomic Crusader”, his maxim “#nesoyez-passages”!

Let's meet our 5 finalists!



Florian RAYMOND (Mauritius)
Coach : Michael Louise

Diligent, passionate and receptive to advice from his trainers, he is currently on work experience at the La Pirogue hotel. His dream: to share his country's flavours through baking and Viennese pastries.



Rianne KUINTJES (The Netherlands)
Coach : Richard Jansen

Passionate, she discovered baking at the Bakkerij Verba, where she still works. Her magical hands continue to learn every day and that's what motivates her the most!



Elien DE HERDT (Canada)
Coach : Clayton Folkers

Born in Belgium and a recent graduate from "NAIT's one-year baking program", she works at Dutch Delicious. One day she wants the chance to open her own "Belgian-style" bakery!



John REMINIS (Australia)
Coach : Dean Tilden

An apprentice baker at 16 in his family bakery, this young man, a graduate of the Tafe NSW, is enthusiastic about his profession, which he sees as an art. His love for baking grows every day!



Raquel LOPEZ VAN BEEK (Spain)
Coach : Josep Pascual Aguilera

With dual Spanish-Dutch nationality, this young woman is a fervent devotee of artisanal baking, and is always cheery!

SCHEDULE

| | |
|-----------------|--|
| 9am-10.30am | COMPETITION |
| 11.45am-12.45pm | ROUND TABLE "Young people and baking around the world" |
| 12.45pm-1.30pm | PRODUCT TASTING |
| 1.45pm-2.15pm | RESULTS |

FOLLOW THE COMPETITION:

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ABOUT LESAFFRE

A family-owned group, born in the north of France, Lesaffre is now a multi-national and multi-cultural company committed to being the best in each of its business areas: bread making, nutrition and health, aromas and fermentation.

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