

Kyung-ran Baccon

FORMATIONS:

- Sept 2011: **“Log & Entremets for Christmas”**
With Chef Christophe Menard
Member of the “Relais Desserts International’s Association”
- Sept 2008: **“SEMI” CLASS.** Training class about all kind of chocolate machine.
Torino\ Alba, ITALIA & London, U-K.
- Sept2006/Mars2008: **“M.O.B”** (Modules Management On Boarding courses) &
“M.D.M” (Management Development Modules courses)
At University of Las-Vegas MGM Mirage-corps.
(Strategies for Resolving Workplace Conflict, Leveraging the Power of Emotional Intelligence,
Managing Generations in the Workplace, etc...)
- Jan 2006 /June 2006: **“Brevet de Maitrise”** Pastry.
“INBP’s Diploma”.
National Institute of the French bakery-pastry / Rouen (76) FRANCE.
- Sep2001/Feb 2002: **“B.E.P - C.A.P”** Pastry-Chocolate - Ice & Sweet maker.
“INBP’s Diplôme”.
National Institute of the French bakery-pastry / Rouen (76) FRANCE.
- Avril1999/Dec 1999: **“C.A.P” Baker-Pastry.**
Seoul, SOUTH-KOREA.
- March1994/Fev1998: **“Bachelor degree”** fine art / sculpture (BAC+3)
University Ewha / Seoul, SOUTH-KOREA.

PROFESSIONAL EXPERIENCES :

- Since March 2001: **-Chef Pastry Instructor for the international program “F.P.A”**
The French Pastry Art’s.
“ENSP” école nationale supérieure de la pâtisserie.
Alain Ducasse & Yves Thuries formation.
Yssingaux-France.
www.ensp-adf.com
- July 2008/March 2011: **-Quality & Production Manager / Pastry Chef.**
-Chocolate Teacher. / Assistant Project Manager.
“VOILA” chocolate Lounge. (www.voilachocolate.com)
Bakery-Pastry-Chocolatier-
Tea time - Fusion Restaurant – Chocolate school.
Jeddah, SAUDI ARABIA.
- April 2008/June 2008: **-Pastry chef.**

La Villa Madie (1*Michelin).
17/20 Au Guide 'Gault & Millau.
Cassis, FRANCE.

Sep2006/March 2008: **-Sous-Chef Pastry.**
Restaurant Joel Robuchon at the mansion.
(3*Michelin, AAA 5 diamonds, Mobil 5 Stars Award Winner).
Restaurant L'Atelier JOEL ROBUCHON
(1* star Michelin, AAA 4 diamonds).
MGM grand hôtel (5diamonds), Las-Vegas.U.S.A.

Sep2004/Sep2006: **-Pastry Chef.**
"Maison Baccon" Bakery pastry and chocolate shop.
Quimper, (29) FRANCE.

Dec2003/sep2004: **-Pastry Chef.**
Mr Herault, Bakery Pastry and Chocolate shop.
Ile-Tudy, (29) FRANCE.

Feb2002/Jul2003: **-Pastry.**
Mr Toujet , Pastry and Chocolate shop. "**BECHARD**".
Aix- en - Provence, (13) FRANCE.

Jul1999/ Oct2000: **-Pastry Chef.**
"Häagen-Dazs" Pastry and Chocolate shop.
Seoul, SOUTH-KOREA.

Jan1999/jul1999: **-Pastry.**
Pâtisserie & Chocolaterie "**FAUCHON**".
Seoul , SOUTH-KOREA.

April1998/Dec1998: **-Pastry Helper.**
Mme Lee , Bakery-Pastry and Chocolate shop.
Seoul, SOUTH-KOREA.

-AWARDS-CONCOURS:

-GOLD MEDAL on Chocolate Sculpture.
2009 TOP CHEF EVENTS organized by Saudi Arabian Chefs Association.
Djeddah, K.S.A.

-GOLD MEDAL on Chocolate Tray & Presentation.
2009 TOP CHEF EVENTS organized by Saudi Arabian Chefs Association.
Djeddah, K.S.A.

-SILVER MEDAL on wedding cake.
2009 TOP CHEF EVENTS organized by Saudi Arabian Chefs Association.
Djeddah, K.S.A.

-SILVER MEDAL on Chocolate show piece.

2009 TOP CHEF EVENTS organized by Saudi Arabian Chefs Association.
Djeddah, K.S.A.

-ACTIVITIES EXTRA PROFESSIONNELS:

-Yoga.

-Gardening.

-Reading / Painting.

-Language: French Korean & English Fluently.