

## Global Pastry Chefs Challenge Competitors



**Mark Johnson, Hans Bueschkens**

Mark trained in Co'Op dining as an apprentice, where he won the WA rising star of 2015, he has won WA apprentice of the year as well as the National title of 2nd Year Apprentice. Recently qualified he has worked in Hamptons on the Beach, Perth and has now taken his present position as Chef De Partie in the newly opened Ku De Ta restaurant in Perth. He has competed with the youth team in WA Oceanfest and the national youth team at the Culinary Olympics in Erfurt Germany 2016, Mark has trained and competed on both state, national and international stages. He enjoys competing and seeing new ideas in food preparation.

### **Mario Angelo Roche, Global Pastry Chef**

Born in Sri Lanka and raised in India, Angelo grew up with fond childhood memories of family gatherings, good food and a rich cultural heritage which spurred him into the patisserie industry.

Committed to sharpening up his patisserie skills, Angelo travelled as far as France and America to complete professional development pastry courses at Ecole Lenôtre France, Ecole Gastronomique Bellouet Conseil Paris and the Callebaut Academy Chicago.

This extensive experience proved dividends for Angelo, when he was selected to represent Australia in the Coupe de Monde du la Patisserie (World Pastry Cup) in 2007 and even further, when he was crowned the 2010 winner of the inaugural Callebaut Chocolate Showpiece competition



### **Michael Cole, Global Chef**



Currently the head chef of Georgie Bass, Cole has spent the past 10 years of his career in senior positions in kitchens across the world, including Niseko (Japan), Nice (France), and more recently in Tasmania, Mount Buller and Flinders. Michael has also been the head chef at Scholars Wine Bar, in Victoria. The chef from Melbourne has been named the 2017 Professional Chef of the Year and was also selected to represent Australia for the Bocuse d'Or World Cuisine Contest.