



The Rimrock Resort Hotel (Rimrock) is home to Canada's best pastry chef – the Canadian Culinary Federation's 2009 Pastry Chef of the Year to be exact. The Rimrock's executive pastry chef, Guy Vaugeois, won the Canadian Culinary Federation's (CCFCC) first annual Pastry Chef of the Year competition on May 30, 2009, at the Okanagan College in Kelowna, British Columbia. Chef Vaugeois' delectable creations - where he is the Rimrock's sole pastry architect - can be found at the Rimrock Café, and showpieces can be seen in the Primrose dining room foyer.

A lifelong passion and dedication for creating fine pastries and chocolates, and months of preparations, helped French-trained Vaugeois secure his win and aided with his selection in the Canadian team for the 2011 Coupe du Monde de la Patisserie (World Pastry Cup) in Lyon, Paris. Vaugeois previously competed in the Coupe du Monde in 2003 and again in 2007; representing Canada both times.

"We've know for some time that we have Canada's best pastry chef, and now here's the proof," says Executive Chef Ralf Wollmann. For the humble Chef Vaugeois, it was a "sweet victory," adding, "the judges were really impressed with the cleanliness and organization of what we produced." The winning two-person team had eight hours to produce a chocolate cake, classic cake, five plated desserts, four types of petits fours, and one sugar showpiece, whilst utilizing key ingredients like Van Houtte Coffee.

Chef Vaugeois is adept to working with chocolate from starting his own Canmore-based chocolate company *Le Chocolatier*. Vaugeois has an impressive culinary history - from training at high-ranking French culinary schools Lenôtre and Cacao Barry; working at the luxury Shangri-La Hotel in Sydney, Australia; to hand-crafting a sugar piece for the Crown Princess of Denmark.



THE RIMROCK RESORT HOTEL

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