



World Gourmet Summit 2004

# Culinary Masterclasses

*Frédéric  
Filliodeau*

**Le Cordon Bleu Paris  
Ottawa Culinary Institute, Canada**

**Hosted by  
The Regent Singapore,  
Capers**



Masterchef

Born in Brittany, France, Chef Frédéric Filliodeau began his culinary studies in Nantes. He moved on to become a *demi-chef de partie* at several award-winning restaurants and hotels in France and then became an instructor for two years at Ecole des Arts Culinaires et de l'Hôtellerie. Itching for kitchen action, Filliodeau returned to the industry and had the privilege to work with Georges Blanc at his three-Michelin starred restaurant. In 2000, Filliodeau joined Le Cordon Bleu Paris Ottawa Culinary Arts Institute as an executive chef. Throughout his career, Filliodeau has received multiple awards and distinctions. These include the first prize in the regional category and second overall prize at the Nations Cup team competition in Quebec. He clinched first prize at the Challenge René Porte Concours International Gastronomique in Arpajon, France. He also worked alongside with Georges Blanc, Paul Bocuse and Pierre Troisgros, preparing menus at G7 meetings held in Lyon, France, in 1996.



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