

Special Guest Chef

NICOLAS
BERNARDÉ



LE CORDON BLEU | HOSTED BY THE REGENT SINGAPORE

Born in Paris, France, Nicolas Bernardé joined the Le Cordon Bleu as head of the pastry department in October 2001. He began his culinary journey in 1982 at the school Jean Ferrandi where he ranked first in pastry training and was named "Best Apprentice in France".

He honed his skills at the famed pastry shop Dalloyau, and later obtained his professional pastry certificate at the Paris Chamber of Professions. Having worked with a Michelin starred restaurant, Bernardé has also had the honour of orchestrating receptions, cocktails, dinners and buffets for distinguished government officials in the international arena including during his stint with the French Ministry of Foreign Affairs.

Bernardé has also bagged several medals and award victories in the food & beverage industry and his greatest pride and achievement was reaching the finals of the "Meilleur Ouvrier de France" contest for two consecutive years.

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