

# Benoit LOUVIGNY

## Consultant in chocolate and confectionery - Freelance

Nationality : French Address : Luxembourg

Site web [www.chocolat.consulting](http://www.chocolat.consulting)



### Experience:

- 01/2018 Consultant in chocolate and confectionery - Freelance « Louvigny Consulting »**  
- Short and long trainings, for chocolate maker and confectioner.  
- Start up and Company professional support: Innovative project, production line, equipment, packaging & marketing, logistic,...  
- Products professional support :making process, ingredients, balancing, formulation, shelf life,...
- 2015 Member of the association « Tradition Gourmande »** [www.tradition-gourmande.com](http://www.tradition-gourmande.com)
- 08/2008 Owner/ Founder/ Manager/ « LOUVIGNY Chocolatier et Biscuits » in Angers /France**  
- Creation of hand-crafted chocolate factory premium, and chocolate shop.  
- Creation, Sales, Financial, Production, Marketing and Communication Manager.  
- Exportation in Europe and Japon, for 8 years.  
- Setting up online shop and website.
- 09/2006 Head Chef Pâtissier in gastronomic restaurant « Jacques-cœur », in Bourges / France**  
-Team Management, pastry menu creation, production management
- 02/2005 Trainer & Demonstrator in « l'Ecole Nationale Supérieure de Pâtisserie » (E.N.S.P.) in Yssingeaux /France**  
-Trainer and demonstrator for professionnals.  
- Consulting and training for company.  
- Trainer in Moscow, Osaka and Tokyo.  
- Collaboration with the French pastry hub research about "bonbon de chocolat"....
- 08/2003 Pastry Chef and in charge of the Research & Developpement in « Maison Pierre Marcolini » in Brussels/ Belgium**  
-Team Management, Production management, Researching and balancing receipes, Pastry menu creation, Working with marketing team. (9 shops layout in Belgium).
- 06/2001 Pastry commis chef in Entremets, Custards and Fruits pies fields, in « Maison Chevallot » with Patrick Chevallot M.O.F. pastry cook in Val d'Isère.**
- 10/2000 Pastry commis chef in the chocolate shop "Milady" with M. André Rosset M.O.F. chocolate Maker in Grenoble.**
- 1998/2000 Pastry worker in "Halte Saint-Jean" with M. Sassier in Saumur.**
- 1997 1/2 chef de partie pastry in hôtel \*\*\*\*L, "Le Meurice" in Paris, 1 star Michelin (pastry chef : James Berthier).**

### Education & Degrees:

- 2000 Brevet de Maîtrise Pastry.  
1997 C.A.P. Pastry (With M. MOREAU: MOF Baker).  
1996 Baccalauréat professionnel Culinary option.  
1994 B.E.P. and C.A.P. Cook.

### Contests:

- 2018 Reached the finale « Un des Meilleurs Ouvriers de France » contest chocolate maker Class .**  
**2015 1st Prize « Trophée Bruno Le Derf »** Chocolatework piece and chocolate bonbon.  
2006 2nd prize « Challenge des mains d'or » Sugarworks piece.  
2006 1st prize of originality « Challenge des mains d'or » Sugarworks piece.  
1999 1st prize : Romorantin, Sugarworks piece (under 22 years old).

### Languages Skills:

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|---------------|---------------------|
| French        | Native speaker      |
| English       | Professional skills |
| Japanese      | Basic notions       |
| Luxembourgish | Basic notions       |