



8 teams qualified for the COPA MAYA 2014

Pastry competition
Mexipan Trade Show
August 28th & 29th - World Trade Center, Mexico D.F.
www.cmpatisserie.com

With a new organisation and the support of the VATEL Club, the Copa Maya 2014 will take place during the Mexipan trade show in Mexico D.F. on August 28th and 29th. Eight teams will participate in this Latin America Selection of the Coupe du Monde de la Pâtisserie, the last step before the great final in January during the Sirha, the world hospitality food event in Lyon.

The greatest pastry chefs in Latin America!

Argentina, Brazil, Bolivia, Colombia, Costa Rica, Ecuador, Guatemala and Mexico are the eight countries qualified for the Copa Maya 2014. Those teams gather 16 of the most prodigious and promising chefs from Latin America! Working in tandem, they all reached the first place of the Coupe du Monde de la Pâtisserie national contests, and they have been selected by the International Organisation Committee. Each team is composed of two chefs specialised either in sugar or in chocolate art.

This impressive casting will offer a spectacular culinary show during a five hours competition, in the presence of pastry chef **Sonia Arias**, president of honor, **Gabriel Paillason**, president founder of the contest and of the Club Coupe du Monde de la Pâtisserie, and **Jean-Philippe Gay**, member of the International Organisation Committee of the Coupe du Monde de la Pâtisserie.

An intense competition and a serious challenge

Within five hours, the eight teams will have to prepare an artistic creation made of chocolate, an artistic creation made of sugar, a fruit dessert and a dessert on a plate. The theme is free and only relies on the candidate's inspiration. The challenge is very important since the three best teams of the Latin America selection will be qualified for **the Coupe du Monde de la Pâtisserie Final, taking place on January 25th and 26th 2015, in Lyon, France.**

Schedule (random draw done on July 9th 2014)

DAY 1 AUGUST 28th 2014	DAY 2 AUGUST 29th 2014
Colombia	Guatemala
Argentina	Brazil
Boliva	Mexico
Costa Rica	Ecuador

About Sonia Arias

After studying at the prestigious Culinary Institute of America, Sonia graduates in 2000 and joins the team of Daniel Restaurant (awarded four stars by The New York Times). She works with Thomas Hass, chocolate master, Johnny Luizinni executive pastry chef Jean George, and famous chef Daniel Boulud.

In 2006 she opens her own restaurant with her husband, the Jaso, in her native city Mexico. The Jaso is an upscale contemporary American restaurant with a classical influence.



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