



*Federazione Internazionale
Pasticceria
Gelateria Cioccolateria*

Press Office

PRESS RELEASE

Announcing the Italian National Team for the World Championship of Pastry and Cake Design FIPGC

*Four great Italian talents will challenge the best bakers in the world to show off the
made in Italy at the World Championships FIPGC*

Milan, July 2015. Four very young bakers will be training assiduously in view of a challenge as sweet as it is formidable: winning the World Championship of Pastry Ice Cream and Chocolate and that of Cake Design, organized by the International Federation of Pastry which will take place in Milan from the 24th to the 27th of October at the Host Milano.

The bakers who will be challenging each other in the two specialities (or, on one side the “Pastry, chocolate and ice cream”, and on the other side “Cake Design”) are young and aggressive, they each have different backgrounds but all have one great passion and a strong, ambitious goal in common: to win the title of world champion.

Diego Mascia – 31 years old, from Piemonte, boasts of precious collaboration in Europe and India and is an integral part of the Staff of the Chocolate and Ice Cream of Cristian Beduschi in the central market of Firenze. He approached the world of pastry almost by chance: having finished obligatory school, he joined the professional school of bakery and patisseries, and from this first experience was born the passion which brought him to undertake his profession. “Once you have decided the right path to follow the only thing you can do is: try, try and try again- explains Diego –

because the most complicated part of the competition is not the competition itself, but the training.”

Paul Occhipinti – class of 1992, born in Marseilles of Italian parents and Italian in spirit and his art. My love for bakery was born whilst watching my grandmother making tiramisù, and at just 15 years of age he juggled with spatulas, scrapers, creams and dough. From the moment he approached the world of patisserie he could no longer do without and now, at just 23 years of age he is a high level consultant in all of Europe and has already won numerous prizes in France. Specialized in creating sweet chocolates, he trains daily: “For now I'm working on tasting, then, I will start the artistic side- says Paul – it's important to have a group vision and a strong connection between our works.”

Antonino Bondi is the youngest in the team: Sicilian, he is just 21 years of age but has already matured vast experience between Palermo and New York. “My passion for bakery started when I was small in the family laboratory, where I started to learn the basics in bakery”, says Antonino, who now trains with great determination for single portion ice cream tasting. His strongest point is renewing classic recipes, for example, pistachio cake, giving them different tastes and structures. The ace up his sleeve is, however, the artistic and decorative part of sweets.

Serena Sardone – 27 years old, the female pride of the Italian National Team at the World Championship of Cake Design. Originally from Cassano Murge in the province of Bari, she has always lived in the world of bakery. She manages the family bakery, together with her twin sister. From chilled desserts to structured cakes for every occasion, Serena transforms every sweet in a true, personal work of art. She trains every day in different recipes thinking of the ideal project to present at the World Championships and to amaze the jury: “At the World Championships I will have the support of my coach and the whole of the Federation – comments Serena – my strong point is modelling, together with other techniques and a lot of fantasy which will allow me to do a good job.”

The national team of pastry, ice cream and chocolate is guided by the team managers Cristian Beduschi and Rossano Vinciarelli, confirmed and renowned bakers at an international level. The Italian Cake Design team will have as its mentor Christian Giardina, one of the greatest professionals of the sector.

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