

MARTIN DUCOUT

US VERSION

Leader

Creativity

Innovation

Chocolate

Chef



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34 years old - Driving License

SKILLS

LANGUAGES

- Native French
- Professional English
- Professional Spanish
- Basic Korean
- Notion Japanese

PÂTISSERIE

- Entremets
- Innovation
- Artistic
- Tasting skill
- Creation of new cakes according to season

CHOCOLATERIE

- Ganache
- Tempering
- Show piece
- Design of new chocolates
- Artistic

GLACERIE - CONFISERIE

- Confectionery
- Creation frozen cake

SUCRE

- Show piece
- Pastillage

VARIOUS

- Team, Project Management
- IT skills
- Group's management
- Order management

ABOUT ME

No one in his family, nor in his entourage predestinated Chef Martin Ducout to become so passionate for pastry, except his appreciation and curiosity for new flavors. At only 14 years old, he chose the demanding and formative path of an apprenticeship in an artisanal pastry shop in Hossegor and in the prestigious hotel du Palais in Biarritz. He obtained several diplomas such as CAP, MC and BTM. During these years he participated in multiple competitions that made him compete against other professionals and develop his creativity. Best apprentice of Aquitaine, finalist for the best apprentice of France, 1st place for the artistic piece in sugar at Romorantin, bronze medal in the regional Olympiads, 4th place in the French cup for young chocolatiers and confectioners. He continues his career in beautiful establishments including the Trianon Palace in Versailles and the Ecole du Grand Chocolat Valrhona in Tain l'Hermitage. Then he wanted to discover other approaches, other countries. In Canada, he participated in the opening of two pastry shops. In Japan, for almost three years, he worked in an Alain Ducasse's Two-star Michelin establishment and also in an ice cream shop. He then spent 3 years at Le Cordon Bleu Madrid in Spain. Finally, he came to South Korea to participate in the opening of one of the largest hotels in Asia, the Grand Hyatt in Jeju. He is now in Seoul, back at Le Cordon Bleu-Sookmyung Academy to do what he has always loved, sharing and passing on his passion for pastry.

Speaking French, English, Spanish, basic Korean and notion in Japanese.

EXPERIENCES

APPRENTICESHIP CAP - MENTION COMPLÉMENTAIRE

• Sep 2005 - Aug 2008



PÂTISSERIE DU GOLF • APPRENTICESHIP • HOSSEGOR • FRANCE

- Installed from more than 50 years at Hossegor, the cake store "Pâtisserie du Golf" proposes home-made products. From a "grand cru" of chocolate (Valrhona, of course), you can taste candies, chocolate, cakes, frozen cake (Such as mirrors and ice creams), jam ... etc
- diploma certificate : "Cap and Mention complémentaire"
- Learn of all the french pastry basics
- Participation to contest "Meilleur apprenti de France" Régional sélection
- Participation to contest "Meilleur apprenti de France" National sélection
- 3 Years while i learned all of basics french pastry.

APPRENTICESHIP "BREVET TECHNIQUE DES MÉTIERS"

• Oct 2008 - Sep 2010



HOTEL DU PALAIS • APPRENTICESHIP • BIARRITZ • FRANCE

- Luxurious place in the astonishing views on Big Beach and the headlight of Biarritz.
- diploma certificate "BTM"
- Participation to "Romorantin Lanthenais" contest. - 1st place in sugar show piece categorie

- HACCP
- Public Speaking

INTERESTS

TRAVELS

- Discovered new culture / people
- Browse many landscape

OTHERS

- Asian culture
- Tout le 7ème art
- Animation - Comic books

- Participation to "Olympiades des métiers"
- 2 Years while I learned plated dessert. I start to practice artistic sugar and artistic chocolate show piece.

COMMITTED PASTRY COOK

• Nov 2010 - Aug 2011



TRIANON PALACE • FULL-TIME • VERSAILLES • FRANCE

- Trianon Luxury hotel Versailles is an exceptional haven of peace, adjoining the gardens of the Palace of Versailles. Anchored in the tradition but resolutely contemporary, this luxurious 4-star hotel also shelters a prize-winning gourmet restaurant.
- Service gastro 3 stars
- Banquet and brunch management

CHEF ASSISTANT

• Sep 2011 - Mar 2013



VALRHONA • FULL-TIME • TAIN L'HERMITAGE • FRANCE

- The expertise internationally recognized of Valrhona is inseparable of "L'école du grand chocolat", created in 1989 by Frédéric Bau. From more than 20 years, "L'école du grand chocolat" invented, listed and preserved all the knowledges of the profession (Pastry, chocolate, candy and cooking). The high quality of its chocolates that makes Valrhona a major gastronomic actor comes from an historically developed know-how at the service of professionals. However,
- Prepare and organise courses
- Marketing of new product
- Prepare and manage courses for "belle époque - Japan"
- school Maintenance
- Participation to contest: "Coupe De France Des Jeunes Chocolatiers Confiseurs"
- Participation to Sirha - Valrhona stand pro' and com'

PASTRY CHEF

• Jun 2013 - Feb 2014



MAISON CHRISTIAN FAURE

- Organise the opening
- Lead the production
- Train the new team member
- In contact direct with the chef MOF for the creations

PASTRY CHEF

• Feb 2014 - Feb 2015



PÂTISSERIE - PATRICE • FULL-TIME • MONTRÉAL • CANADA - QUÉBEC

- Manage all the pastry production
- Team management
- Creation of new cakes according to season
- Preparation for the opening

SOUS CHEF

• Jun 2015 - Nov 2017



GLACIEL - OMOTESANDO • FULL-TIME • TOKYO • JAPAN

- Creation dessert
 - Production
-

CHEF PÂTISSIER - PROFESSOR

• Jan 2018 - Nov 2020



LE CORDON BLEU • FULL-TIME • MADRID • SPAIN

- Teaching classes in english and Spanish
 - Preparing new classes and others courses
 - Representing the school at madrid fusion and in Bogotá
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PASTRY CHEF

• Oct 2020 - Jan 2022

HYATT

GRAND HYATT

- Pastry chef in charge
 - In charge of chocolate department
 - Team of 27
 - 16 outlets
 - 1600 rooms
-

CHEF PATISSIER - PROFESSOR

• Since Oct 2022

LE CORDON BLEU - SEOUL • FULL-TIME • SEOUL • SOUTH KOREA

- I am responsible for overseeing the modernization of the Pastry Superior program.
 - I am responsible for initiating the wellness program in 2024.
 - I am actively involved in instructing the BIS (Basic, intermediate, superior) program.
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EDUCATION

- **From 2008 to 2010 - BTM - BREVET TECHNIQUE DES METIERS**

CFA - Mont de Marsan
High professional skill diploma

- **From 2007 to 2008 - MC - MENTION COMPLEMENTAIRE**

CFA - Mont de Marsan
Reinforcement of pastry skills

- **From 2005 to 2007 - CAP - CERTIFICAT D'APTITUDE PROFESSIONNELLE**

CFA - Mont de Marsan
Basic pastry, course of two years

- **2005 - DIPLOME NATIONAL DU BREVET**

College Jacque Prevert - Mimizan
Middle School Diploma

● **From 2011 to 2013 - PASTRY COURSES**

Ecole du grand chocolat Valrhona
 Prepare, organise and follow courses :

- Stage "Fauchon" Christophe Adam
- Stage Snacking sucré Christophe Adam
- Stage dessert de banqueting Thierry Bridron
- BBC et Confiserie par David Capy
- Gateaux de voyage et dessert par Norihiko Terai
- Glaces et Sorbets par Alain Chartier
- La patisserie selon Benoit Couvrand
- La patisserie selon Yann Duytsche
- Les montages de Luc Eyriey
- Les desserts selon Gianluca Fusto
- Techno-Tactile
- Les desserts selon Claire Heitzler
- Desserts de Palace selon Jean-Marie Hiblot
- Desserts de Palace selon Laurent Jeannin
- Les Panettonnes selon Rolando Morandin
- La Patisserie selon Philippe Rigolot
- Stage BBC par Jérémie Runel
- Stage BBC par Christophe Renou
- Dessert Créatif par Philippe Givre
- Patisserie Raisonnée par Frédéric Bau
- Tartes et Viennoiserie par Gaetan Paris
- Petits fours secs et frais par Franck Wenz

PORTFOLIOS

LE DESSERT
- LINE UP



BBC



MADRID
FUSION



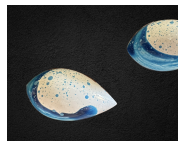
BANNER



FLANC



BBC



PLATED
DESSERT



WEDDING
CAKE



CHOCOLATE
BONBON



CHOCOLATE
BONBON



CHOCOLATE
SHOWPIECE



CHOCOLATE
SHOWPIECE



MOLECULAR
DESSERT



MANGO
RASPBERRY



PECAN
SABLÉE
WITH
HOMEMADE
PRALINÉ
AND
MACAE
GANACHE



CHRISTMAS
DECORATIONS
TABLE
CENTER



CHOCOLAT
- NOISETTE



UNE FORÊT
NOIRE



BABA AU
RHUM



TARTE
TATIN
REVISITÉE



TARTE
PRALINÉ
AMANDE
MARCONAS
CREMEUX
ARAGUANI
ET
CHANTILLY
CARAMEL
ROUX



COUPE DE
FRANCE DES
JEUNES
CHOCOLATIERS
ET
CONFISEURS



PIECE
CONCOURS
ROMORANTIN



Romorantin

Creation date
05 Feb 2010

CFA -
PIECE
CHOCOLAT



Piece
chocolat

Creation date
05 Feb 2010