

# Chef Profile

## Chef Name:

- Lawrence Cheong Jun Bo

## Positions/Job Title:

- Assistant Pastry Chef  
Impiana hotel Kuala Lumpur

## Working Experience:

- One World Hotel 2007-2010 Commis
- Renaissance Kuala Lumpur 2010 Commis 1
- Hotel Maya Kuala Lumpur 2010-2012 Chef De Partie

## Awards / Achievements

- FHM 2009- Diploma Plated Dessert
- FHM 2010- Silver Medal Malaysia pastry Cup
- FHM 2010- Gold Medal Freestyle Confectionary
- FHA 2012- Gold Medal Chocolate Showpiece
- FHA 2012- Gold Medal Dress the Cake

## Profile Story:

Lawrence Cheong Jun Bo, 27 years old, currently working at Impiana hotel KLCC as an assistant pastry chef

Lawrence decided to join pastry line as his major career because after secondary graduated his mom has send him to Taiwan to study a course which is –Food science and technology & Bakery – for 2 years by alone. Unfortunately food science is a course which need very strong knowledge in science, and Lawrence was totally zero in science, so he force to focus in bakery, from there he slowly been attracted by bakery and pastry. And now his target is to combine pastries and art into wonderful piece and serve n the table.

For him, pastry is an art in all among the food. It can create so many unique design and taste, is an unlimited knowledge. And pastries always makes people feel warm, sweet and unforgettable, no matter is the one who have it or the one who made it, but I'm sure they both were enjoying it.

Lawrence has started his first step at one world hotel since april 2007 as a 3<sup>rd</sup> commis leaded by the first chef Law Chii Ngien coming the 2<sup>nd</sup> Chef Joas Kam, with a very good opportunity and freedom given by chef Joas, Lawrence has a very comfort space to have his experiment and tries with his best partner named Chong Ko Wai in the hotel and then he been promoted as a 2<sup>nd</sup> commis in the 3<sup>rd</sup> years experienced in one world hotel. Coming up he recommended by a demi chef Tan Wei loon to join the Renaissance Kuala Lumpur as a 1<sup>st</sup> commis leaded by chef Niklesh Sharma, for 8th months well mentored by chef Niklesh and he got a recommendation by demi chef Kevin to join Maya hotel at 2010 Dec as a Chef De partie undertrained by Chef Teh Chee Fook. After 20 months he has been offered by Chef Joseph from Impiana Klcc to be a Assitant Pastry till current.

With these 5 years experience, Lawrence has awarded Diploma in – Plated Desserts- in Food and Hotel Malaysia 2009, coming next would be Sliver Medal – Live Chocolate Showpieces and Dessert Challenge- and Gold Medal awarded in – Freestyle confectionary- in Food and Hotel Malaysia 2011, the most recent award he got is Gold medal – Chocolate Showpieces- and another Gold medal – Live Cake dressing- in Food and hotel Asia in Singapore 2012. From these competitions Lawrence has found out his strength is in making art work presentation especially in display showpieces.

The hardest part in pastry life definitely would be the competitions trial run period, from that moment it needs a very big focus in every single part of the trials before competition but no fails in working career and responsibilities especially when we facing heavy functions during preparations of competitions.

There is a chef who influenced me the most in pastry line , and he is Chef Chong Ko Wai my best partner ever in this line, without his passionate and sharing Lawrence wont be able to growth so fast. As my view, to be a successful chef besides having a good leader chef to have correct guildian , the most important is to have a very good partner to growth together, and im lucky cause I have a few of them.

If I could be someone else in the world, I will still choose to be a pastry chef, I believe people outside there wouldn't know how fun and how challenging to be a chef pastry, unless they have a try.

As my view, to become a successful pastry chef, must be able to have deep passionate in pastry and full passion to go through every single stage, "no pain , no gain " is definitely the best word advice.

In my future plan, I wish I could have my own very unique pastry shop that people haven't seen before in Malaysia. A brand new concept designed pastry shop which full of new modern pastries and art pieces in it.

**Profile Pictures:**

