

# Benoit Louvigny

CHOCOLATE & CONFECTIONARY  
CONSULTANT

✉ louvigny@ymail.com

📍 Luxembourg



## ABOUT ME

- How to formulate and design your own recipes by a simple method?  
- How to improve and maximize the shelf life of your chocolate and confectionery?  
- Get expertise for your innovative project!

## PERSONAL DETAILS

### Nationality

French

### Marital status

Married

## CONTESTS

**Finalist for the contest « Un des Meilleurs Ouvriers de France » Chocolate maker Class**  
2018

**1st Prize « Trophée Bruno Le Derf » Chocolatework piece and chocolate bonbon.**  
2015

**1st Prize of originality «Challenge des mains d'or» Sugarworks piece.**  
2006

**1st Prize : Romorantin, Sugarworks piece (under 22 years old).**  
1999

## PARTNERSHIP BRANDS & PROMOTION

Domachoc, Nera, Dito-Sama, Dito-Sama, Statrice Tempering, Wolfberger, Mae Innovation

## LINKS

### LinkedIn:

<https://www.linkedin.com/in/benoitlouvigny/>

### Site web:

<https://chocolat.consulting/>

## LANGUAGES

French

English

Luxemburgish

Japanese

## SKILLS

Product Expertise

Ganache & Praliné Formulation

Development Support

Adaptability

Analysis and synthesis

Pragmatism

## WORK EXPERIENCE

### Independant Consultant Agrimontana-Agricacao-Domori

Client Agrimontana-Domori / French Market / Jan 2019 - Present

- Technical training for chocolatiers and confectioners, intensive one-shot sessions (1 to 3 days) directly to the artisans.
- Specialized technical support, meeting the specific needs of artisans and the chocolate maker.
- Technical-commercial training, strengthening the skills of sales teams on chocolate products and the artisanal market.
- Demonstrator at trade fairs.
- Member of the Team-Chef.

### Independant Consultant

Louvigny Consulting / Luxembourg / Jan 2018 - Present

- Training, Consulting, Balancing recipes, Shelf life products, Full range setting up, technical professional support.

### Active member of the professional association

Tradition Gourmande / Sep 2015 - Mar 2023

[Website of the association "Tradition Gourmande"](#)

### Founder/Owner/Chef

LOUVIGNY Chocolatier et Biscuits / Angers / Sep 2008 - Dec 2017

- High premium handcraft chocolate range.
- Management, recruitment, development, creation, production, selling, packaging, marketing...
- Exportations to Japan and EU.

### Pastry Chef

Restaurant "Jacques-Coeur" / Bourges / Oct 2006 - Jul 2008

### Demonstrator, Technician and Teacher

Ecole Nationale Supérieure de Pâtisserie (E.N.S.P.) / Yssingaux / Feb 2005 - Sep 2006

- Trainer, Technician/ demonstrator in France (into companies and private schools) and abroad (Moscow, Seoul, Tokyo, Osaka).
- Balancing recipes in pastry and chocolate fields. Customizing recipes. Partnership with French pastry innovation hub.

### Pastry Chef and in charge of Research & Development

Pierre Marcolini / Bruxelles / Aug 2003 - Jan 2005

### Pastry Commis Chef

Maison Chevallot / Val d'Isère / Jun 2001 - Jul 2003

At Patrick Chevallot MOF Pâtissier

### Pastry/Chocolatier Commis Chef

Chocolaterie Milady / Grenoble / Oct 2000 - May 2001

At André Rosset MOF Chocolatier

### Pastry Commis

Pastry/ Bakery "Halte Saint-Jean" / Saumur / Jul 1998 - Jul 2000

### 1/2 Pastry Chef

Hotel "Le Meurice" / Paris / Sep 1997 - Jun 1998

## EDUCATION

### Brevet de Maîtrise pâtisserie (Bac +2)

Chamber of Trades / Angers/ Le Mans / 2000

### C.A.P. Pastry

Catering School / Saumur / 1997

### BAC professionnall Culinary option

Catering School / Saumur / 1996

### C.A.P. Restaurant

Catering School / Saumur / 1995

### B.E.P. et C.A.P. Cooking

Catering School / Saumur / 1994