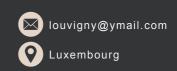
Benoit Louvigny

CHOCOLATE & CONFECTIONARY CONSULTANT





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, Statice Tempering, Wolfberger, Mae Innovation

LINKS

LinkedIn:

https://www.linkedin.com/in/benoitl ouvigny/

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.) / Yssingeaux / 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 professionnal 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