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PRESS RELEASE

**Hotel Borobudur Jakarta announces the appointment of
Fabrice Cardelec as its new Executive Pastry Chef.**

Chef Fabrice was previously worked around the world starting from Bahrain, Ivory Coast Abidjan, Philippines, Egypt to the United States of America. Chocolate, sugar showpieces, desserts, pastries and sourdough breads are the main core of Chef Fabrice who is native France. He started his journey in the pastry kitchen as Pastry and Bakery Chef Instructor. Chef Fabrice, a sweet tooth himself, always found pleasure in making innovative creations for his guest's enjoyment.

Having specialized knowledge of business operations including food safety management and delivery training programs, Chef Fabrice brings Hotel Borobudur Jakarta's pastry team to greater heights and uphold its award-winning status.

Being in the member of certain prestigious associations like, Food Processing international, Institute of Public Health, World Food Safety Organization and Master Pastry and Bakery Federation, Chef Fabrice carries his extensive 25 years experiences in patisserie to Hotel Borobudur Jakarta. "As the new Executive Pastry Chef, we believe that Chef Fabrice will invigorate our beautiful and busy Borobudur Gourmet Cake Shop to the new level of excitement with some of his newest sweet recipes." said Patrick Beck, The General Manager of Hotel Borobudur Jakarta.

Hotel Borobudur Jakarta, the leading five star hotel and 'Grand Old Lady of Hospitality' in Jakarta, features 695 guest rooms and suites as well as extensive meeting facilities, all set in 23 acres of landscaped tropical gardens. Located right in the heart of town, the hotel offers a wide selection of restaurants: Italian, Chinese, Japanese and International cuisine. Klub Borobudur is amongst the finest and best-equipped health club and spa in town. Visit our website for more information at www.hotelborobudur.com