



Sindhorn
Kempinski Hotel

BANGKOK

CHRISTIAN TÊTEDOIE

Christian Têtedoie was born near Nantes in 1960 into a family of market stall owners; this is where his love of good, fresh food originated. In 1975, he began an apprenticeship at Joseph Delphin's two-Michelin-starred restaurant. The hard-working methods he was taught gave him the taste for intense and precise work, consistency and perseverance. He passed his culinary certificate at the age of 16, and this enabled him to be elected for Best French Apprentice ('Meilleurs Apprentis de France') at 17. This success opened the doors to the legendary, three Michelin-starred Restaurant Paul Bocuse. He opened his first restaurant in Lyon, the French gastronomic capital, in 1987. In 1996, Christian reaped a rich reward for his efforts by winning the title of French Best Cook by Meilleur Ouvrier de France. In 2000, the Michelin guidebook awarded him a Michelin star.

PANUVIT KHAOKAEW

Panuvit Khaokaew started cooking when he was a student at Dusit Thani College and competed for the Disciple Escoffier Young Talent Trophy in 2016.

He won the Asia selection in HKG and made history by winning the world finale in Strasbourg, marking the first time an Asian chef won a European competition. He decided to go to the Institut Paul Bocuse in Lyon, and during that time he was introduced to Chef Tetedoie, who offered his support and hired him as sous chef for his gastronomic restaurant. He was a final candidate during COVID and will be again for the 2025 finale.





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Wanted by chefs for chefs, Sirha Bocuse d'Or is more than a gastronomic competition; it is a universal system of sharing and recognition. Technique and creation, as well as commitment and human values, are highlighted and reveal the great talents of tomorrow's haute cuisine. It is a universal language, understood on the five continents, that is embodied through achievements, plates and dishes and is as sensitive as it is spectacular in the effervescence of a public of supporters.

For 35 years, Sirha Bocuse d'Or has been honouring chefs and the trade and perpetuating the timeless spirit of Paul Bocuse's cuisine. Since 2005, the competition has introduced preselected events with the national rounds and then the continental qualifying events, which include the Bocuse d'Or Europe, Bocuse d'Or Americas, Bocuse d'Or Asia-Pacific and Bocuse d'Or Africa.

The continental contests are major events in their own right and serve to determine the 24 countries that will then take part in the Bocuse d'Or Grand Final. More than just a one-time event, Sirha Bocuse d'Or involves 70 national and four continental events over two years, gathering a whole community of chefs, and its culmination invariably takes place in the heart of Sirha Lyon.

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