

Régis Bouet



With his 30 years' experience as a chocolatier, Régis Bouet puts his experiences, knowledge and resources to the service of professionals. Active in the different community actions, Régis Bouet Solutions has a rich international network of professionals in chocolate and pastry making. Demonstration, business auditing (production, purchase and traditional techniques), sales team coordination are all part of his skill sets. He also offers labs and professional kitchens allowing the creating of recipes and realization of trials for his clients. He has been: creator, manager of chocolate and confectionery shop, pastry chef, international demonstrator for several industry sectors, Research and Development Director of the French chocolate maker Weiss and finalist of the Meilleur Ouvrier de France (MOF¹) Chocolatier confiseur. In 1995 1997, he was vice President of the association "Chocolatiers de France" and 2013 2014, member of the French committee for the European Certification and Normalization for sustainable and traceable cocoa. In daily contact with the whole cacao value chain, he produces chocolate and confectionery chocolate products and can intervene on artisan production as well as the full industrial line.

¹MOF and recognized as a third-level degree by the French Ministry of Labour. The President of the French Republic is granted honorary membership with the title MOF honoris causa. The awarding of medals occurs at the Sorbonne, in Paris, during a large reunion followed by a ceremony at the Élysée in the presence of the President of the French Republic.

This award for special abilities is unique in the world. Created in 1924, initially between the best workers of the era aged 23 and over, this contest was given the title of Un Des Meilleurs Ouvriers de France (One of the Best Craftsmen of France). Today, by the diversity of specialities, the list of which is regularly updated, the award has also been awarded to more modern trades and high technology fields.

In this competition, the candidate is given a certain amount of time and basic materials not only to create a masterpiece, but to do so with a goal of approaching perfection. The chosen method, the organization, the act, the speed, the knowhow and the respect for the rules of the trade are verified by a jury just as much as is the final result. The winning candidates retain their title for life, with the indication of the specialty, the year following the one in which they obtain the title. This prestigious title is equally recognized by professionals and the greater public in France, particularly among artisan-merchants such as pastry makers, hairdressers, butchers, jewelers, and others whose trades are recognized, particularly those for more luxurious goods.

This competition requires months, sometimes years, of preparation. Technical skills, innovation, respect for traditions and other aspects are all practiced repeatedly to a level of refinement and excellence, effectiveness and quickness to succeed and be crowned by the jury, which makes its decision according to the distribution of points awarded during the entire process.