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P.S. Res. No. 489

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Introduced by Senator Manuel "Lito" M. Lapid

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**RESOLUTION**

**CONGRATULATING AND COMMENDING THE PASTRY ALLIANCE OF THE PHILIPPINES FOR EMERGING VICTORIOUS AT THE HONG KONG INTERNATIONAL CULINARY CLASSIC 2011 AT THE HONG KONG CONVENTION AND EXHIBITION CENTER HELD ON 11-14 MAY 2011.**

**WHEREAS**, the Philippine Senate has in several occasions paid tribute to exemplary Filipinos for their outstanding achievements in bringing home pride and honor to the country by becoming champions in international competitions;

**WHEREAS**, members of the Pastry Alliance of the Philippines made the country proud when they emerged victorious in different categories of the Hong Kong International Culinary Classic 2011 held on 11-14 May 2011 at the Hong Kong Convention and Exhibition Center, Hong Kong, People's Republic of China;

**WHEREAS**, the Hong Kong International Culinary Classic (HKICC) provides an excellent opportunity for industry professionals to showcase their culinary talents and services to the public and gain experience and communicate within the regional culinary community;

**WHEREAS**, the Hong Kong International Culinary Classic (HKICC) is one of only four culinary competitions endorsed by the World Association of Chefs Societies, a global network of chefs associations that presently has 72 official chefs associations as members;

**WHEREAS**, the Pastry Alliance of the Philippines took home 5 gold, 1 silver and 2 bronze medals from the culinary event attended by professionals from 12 countries;

**WHEREAS**, Cebuano pastry chef Benjie Lanas secured the group's first gold medal under the Professional Showpiece category with his crowd-favorite masterpiece entitled "The Joker" which featured a painstakingly carved jester from white chocolate;

**WHEREAS**, Batangas native Bryan Dimayuga reportedly went without sleep for three days to finish his all-white wedding cake entitled "Ivory" that scored very high in technical skill and bagged another gold in the Professional Wedding Cakes category;

**WHEREAS**, the only two categories in the Under 25 Apprentists Competition went to the Pastry Alliance of the Philippines courtesy of Clyden San Pedro, for his visual feast of passion fruit-coconut-mango entitled "Metamorphosis" and chocolate-rose-hazelnut "Kaleidoscope", and Michael Aspiras' deconstruction of popcorn into salted caramel in corn panna cotta entitled "Corn Field", and "Lemon Garden" with citrus layers refreshing in look and taste in the Plated Desserts category, and Nikki Silverio Misa for her fragrant chocolate tea cake in the Young Pastry Chefs Chocolate Fragrant Tea Cake category;

**WHEREAS**, the Live Bakery Team of Roel Vargas, Bubbles Cruz-Lerias, and Maricar Salvador bagged the silver medal with their ensemble of different types and shapes of their ingenious Ensaymada con Prosciutto, Back to The (Ube) Roots, Duck in a Box and Pili Citrus Twist all done and baked in nine hours;

**WHEREAS**, Rizalino Manas and Gen Oliva each won a bronze medal in the Professional Showpiece, for his collage of geckos, butterflies and birds-of-paradise pulled out of sugar, and Professional Fantasy Table, for her live preparation of two desserts based on the secret ingredient guava, respectively;

**WHEREAS**, by emerging victorious in this culinary competition, the Pastry Alliance of the Philippines have made our country proud and have shown to the world the spirit of Filipino competitiveness and excellence;

**WHEREAS**, this outstanding performance by our Filipino pastry chefs deserve to be commended for the honor and recognition they have brought to our country.

**NOW, THEREFORE, BE IT RESOLVED**, as it is hereby resolved to congratulate and commend Filipino pastry chefs of the Pastry Alliance of the Philippines for emerging victorious at the Hong Kong International Culinary Classic 2011 at the Hong Kong Convention and Exhibition Center held on 11-14 May 2011, namely:

Gold Medals

1. Benjie Lanas of Waterfront Cebu – Pastry Professional Showpiece
2. Bryan Dimayuga of Shangri-La Manila/Lyceum Batangas – Pastry Professional Wedding Cakes
3. Michael Aspiras of Wilton/Resorts World/College of St. Benilde – Pastry Under 25 Apprentists: Plated Dessert
4. Clyden San Pedro of Wilton/Richmond Eastwood/College of St. Benilde - Pastry Under 25 Apprentists: Plated Dessert
5. Nikki Silverio Misa of Park Avenue Desserts/College of St. Benilde - Pastry Under 25 Apprentists: Young Pastry Chefs Chocolate Fragrant Tea Cake (Under-employment/Student)

Silver Medals

1. Roel Vargas of Global Academy – Live Bakery Competition  
Bubbles Cruz-Lerias of the International School for Culinary Arts and Hotel Management  
Maricar Salvador of Philippe Agnese

Bronze Medals

1. Rizalino Manas of Shangri-La Manila – Pastry Professional Showpiece
2. Gen Oliva of Enderun Colleges - Pastry Professional Fantasy Table

**Adopted,**

  
**MANUEL "LITO" M. LAPID**  
Senator