

JANA LAI

VICE WORLD
PASTRY CHAMPION





PORTRAIT

FROM MELBOURNE TO PARIS

The daughter of East Timorese immigrants - her mother a cook, her grandfather a baker - Jana Lai grew up in Melbourne in a household where the table was both a refuge and a ritual. Her first career was in accounting. The precision stayed with her.

In 2012, a travel grant sent her to Paris: ten days, twenty pastry kitchens, one course at Bellouet Conseil alongside Julien Alvarez (World Pastry Champion).

Back home she opened and ran a coffee shop for a few years. But her fondness for French pastry eventually caught up and she moved back to Paris permanently.

At École Bellouet Conseil, one of the most respected professional pastry schools in the world, she arrived as a student. Jean-Michel Perruchon (Best Craftsman of France) did not wait long to hire her as a permanent instructor.

Teaching across all disciplines and across continents, Jana has developed an unusually vast professional range - from technical mastery and creative direction to curriculum design and the leadership of international cohorts.

She does not only make pastry. She builds the people who make it.

Jana Lai

EXECUTIVE PASTRY CHEF - PASTRY CONSULTANT

VICE WORLD PASTRY CHAMPION
VICE EUROPEAN SUGAR CHAMPION
TROPHÉE ÉTIENNE THOLONIAT
DESSERT MASTERS AUSTRALIA



EXPERIENCE

PASTRY INSTRUCTOR - CONSULTANT
ÉCOLE BELLOUET PARIS

2015 - PRESENT

- Menu and concept development and innovation; trend forecasting, concept/signature product development, luxury pastry and chocolate expertise
- Staff training
- Research and development of recipes for clients, classes and books
- Preparation and implementation of personal demonstrations, masterclasses internationally to large groups of students
- Ordering and stock control, HACCP, food safety control and quality assurance
- Management of large and small groups of students from diverse backgrounds; workflow, conflict resolution, mentoring
- Execution of bilingual classes
- Food and budget cost control
- Competition preparation consultant/trainer; strategy, conception, implementation

PASTRY CHEF - CONSULTANT
RESTAURANT FRÉDÉRIC SIMONIN - 1 MICHELIN STAR

2020 - 2024

- Preparation of Mise en Place
- Menu development (plated desserts, mignardises, cost managing)

OWNER - MANAGER
CAFE ROSAMOND - MELBOURNE, AUSTRALIA

2011 - 2015

- Menu development and implementation
- Barista; Coffee preparation
- Preparation of savoury and sweet dishes - Brunch style
- Operations - Payroll, Budgeting, Stock Control, Ordering, HAACP, Food Safety
- Customer service / Waitressing

SECOND IN CHARGE - PRODUCTION MANAGER
COLLINS SQUARE CATERING

2013 - 2015

- Production Planning and implementation
- Product development and testing
- Leadership and team training
- Menu creation for group restaurants
- Stock control and ordering

SKILLS

Leadership

- Kitchen & Team Management
- Curriculum Design & Pedagogy
- Competition coaching
- R&D Product Development
- Operations & Food Safety

Technical expertise

- Chocolate, Sugar and Ice Artistic Showpieces
- Chocolate & Confectionery
- Ice creams & Sorbets
- Tarts, Petits Gâteaux, Entremets
- Viennoiseries & Boulangerie
- Savoury Cocktails and Snacking
- Plated Desserts
- Petits Fours, Mignardises, Macarons
- Tea-cakes, High Tea & Brunch

EDUCATION
WILLIAM ANGLISS INSTITUTE
2010 - 2012

Cert III + Cert IV Pâtisserie

LANGUAGE

- English (Native)
- French (Fluent)
- Chinese Mandarin (Conversational)

CONTACT

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THE COMPETITION YEARS

2023 - Vice World Pastry Champion

2021 - Vice European Sugar Champion

Winner of the prestigious Etienne Tholoniât Trophy

Masterchef Australia - Dessert Masters

FROM A RECOGNISED SUGAR ARTIST

Owning one of the most consistent records on the European sugar circuit - six podiums across six years of international competition.

TO MASTERING ICE SCULPTURE

Called up by her teammates in August 2022, Jana took on ice sculpture and frozen showpiece - a discipline she had never practised. Five months later, she competed at the highest level in the world.

Making her not only the first woman, but the first non-French national ever selected for the French team at the World Pastry Cup - a measure of the standard she had reached.

"Competition offers you new skills, new horizons, and elevates you every single time."





THE PASTRY GRAMMAR

NARRATIVE & TECHNIC

Restraint as the highest form of precision.

Every decision Jana Lai makes is in service of what happens next: the tasting.

She engineers the experience deliberately. Visual architecture that anticipates flavour. The geometry holds it. Before colour, before form, she decides how a piece should feel, the moment it meets the palate.

Texture is her first language.

"Textures. Flavour. Harmony. Luxury without excess."

JOY, BY DESIGN

Jana Lai works the way a sculptor considers mass: by understanding what to remove.

Bitterness against acidity. Structure against yield. Cold against warm. She does not resolve these tensions. She holds them, precisely enough that the first bite feels like a revelation.

Pastry conceived to be felt. Discipline as an act of generosity.

PASTRY AS CROSS-DISCIPLINE DIALOGUE

PASSION, PRECISELY MASTERED

PETITS GÂTEAUX



Each piece is a complete statement - form, flavour and finish.

The same way a couturier approaches a detail: nothing is decorative unless it also does structural work.

CHOCOLATE



A discipline of precision and patience., rewarding only those who have learned to listen to the material. Where science meets sensibility, and technique becomes feeling.

VIENNOISERIE



The most unforgiving of disciplines - every layer visible, every fold a record of the hand that made it. Structure first, then the freedom that structure makes possible.



CRAFTED FROM WONDER

WHERE SKILL BECOMES SOUL

Infinite ideas, shaped by a vision of high quality ingredients, high end visuals and multi-sensory flavour and texture layering.

Jana brings to each piece the rigour of a technician and the instinct of an artist

This is where craft stops being technical,
Where precision becomes emotion,
And what remains is not a taste, but a memory.



“Aiming for the peak of Everest. Each and every time.”

MEDIA & SOCIAL MEDIA
A VOICE THAT CARRIES AS FAR AS HER CRAFT



Link: Lifestyle press feature

Jana Lai: Breaking barriers and winning in the male-dominated world of high-end French pastry



Link: International editorial

A community built around craft, competition and pastry lovers

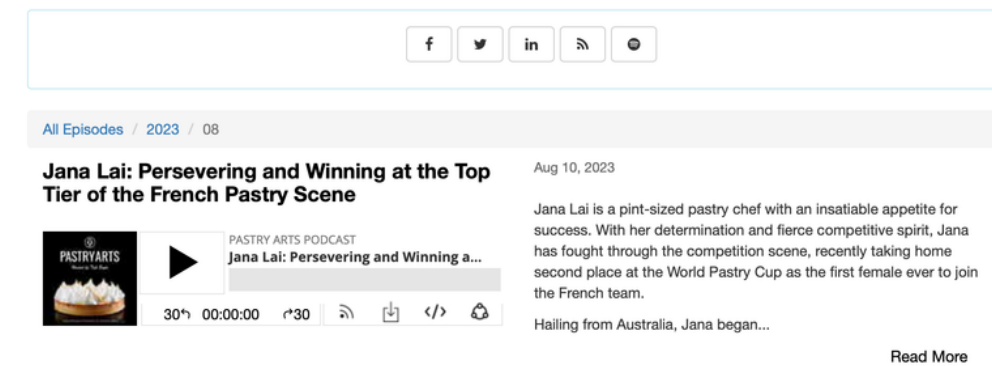
Link: @Jana.Lai



Link: Dessert Masters Australia



Pastry Arts Podcast



Link: Persevering and Winning

GET IN TOUCH



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*Driven by focus,
Defined by determination,
Powered by excellence.*

