

Ralf Wellauer

Corporate Pastry Chef



Professional History

Growing up in a Confectionery-Chocolate business, which his parents have owned. Ralf Wellauer's career started with an apprenticeship as a Pastry Chef-Chocolatier in Switzerland. During his apprenticeship training he participated in different contests and won gold and silver medals.

At the same time, he continued to become skilled by attending seminars around Europe, with world-renowned teachers.

After his apprenticeship, Ralf Wellauer worked in different first-class chocolate, Pastry businesses and 5-Star Hotels worldwide.

Today he is teaching seminars on a regular basis at the Condirama Schwyz and abroad. Additional to his daily work, he is one of the head coaches for the Swiss Pastry Junior National Team, coach of several Pastry Teams and involved as a Judge member for many competitions.

Max Felchlin AG

Gotthardstrasse II • 6438 Ibach, Switzerland

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Accomplishments

2005 - present

Creative Corporate Pastry Chef at Max Felchlin, Switzerland
in charge of Research and Development of new and innovative recipes / Food Design
and Food photography / Development of Promotions including Chocolate and Pastry Molds /
Innovative head of new Marketing ideas

2011

Teacher at the World Pastry Forum in Phoenix/USA and coach of the Swiss National
Pastry Team, bronze medallist at the World Pastry Championship

2004

Teacher and Jury Member at World Pastry Forum and World Pastry Team Championship
in Las Vegas/USA and demonstrated a new line of indulging Chocolates

1999

Pastry Chef of the year in Germany

1992 - 2005

Co-owner and Production Manager of Confiserie Schubert, Saarbrücken/Germany

1989 - 1992

Executive Pastry Chef at Park Hyatt, Sydney/Australia
Attended different Pastry TV Shows, awarded with 2 gold medals at the Australian Chef Salon.

1988 - 1989

Executive Pastry Chef at Confiserie Schubert, Saarbrücken/Germany
In charge of the Lufthansa First-Class give-away production.
Travelled and educated himself in South East Asia and Australia.

1986 - 1988

Moved to Australia and joined the Hyatt Hotel group. First at the Grand Hyatt Hotel in Melbourne
as Assistant Bakery Chef and then at the Park Hyatt Hotel in Canberra as Assistant Pastry Chef

1984 - 1986

Pastry Chef at Confiserie Roggwiler, St. Gallen/Switzerland
Chocolatier at Confiserie Wellauer, Amriswil/Switzerland

Education

1995 Master degree at the Bundesfachschule in Wolfenbüttel/Germany

1985-1986 Economy & business school, St. Gallen awarded with the Swiss Commercial Certificate

1984 Best Swiss Pastry and Chocolatier apprentice of the year

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