



Press Release

Andy CHOY Executive Sous Chef of Groupe FLO Asia



Executive Sous Chef Andy CHOY's dream of becoming "a successful celebrity Chef" was inspired by his role model Gordon RAMSAY. Andy worked for several years at RAMSAY's Verre in Dubai, and was deeply impacted by the British celebrity chef's mastery of French cuisine. But Andy's love of food stretches back to his childhood, when health problems prevented him from eating much—once he recovered, Andy's appetite was insatiable, and he quickly became interested in cooking.

After receiving a scholarship to study European cuisine and culture in Switzerland, Andy was hired to work at the House of Switzerland during the 2008 Beijing Olympics—his first experience in China. After returning in 2010 to work at the Swiss Pavilion during the Shanghai Expo, Andy joined Groupe FLO, which helped him continue his culinary development by sponsoring the chef for training at Michelin restaurant "**Le Pont de l'Ouyse**" in Périgord, during which time he had the honor of working alongside Chef Daniel CHAMBON. Chef Daniel has also been rewarded by three toques in the **Gault et Millau** guide in 1995, who recognized him as one of the twelve "Great Chefs of Tomorrow".

Back in China, Andy was part of the opening team for Brasserie FLO Tianjin and the reopening team for Brasserie Flo Beijing, and was focused on creating an "brigade" of kitchen staff who can carry on the expansion. At home in Beijing's cultural

environment but still as committed as ever to French cuisine, the passionate and energetic Andy says he “really feel[s] like a teacher in the kitchen,” as he shares his knowledge of French cuisine with his team of young Chinese chefs.

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