

FUNDAZIUN UCCELIN

FINAL REPORT
ANUCHA JITTANUPONG



Introduction:

All of a sudden conversation after the annual assessment in my previous workplace at IGNIV Bangkok with Chef David and Arne:

Chef Arne Riehn (Sous Chef and former Uccelin): How old are you?

Me: I am 34 this year.

Chef: Have you heard about Uccelin foundation? You still can apply. This is the last year you can do, because age must not exceed 35.

Me: What is it about? Can you tell me more about it?

Chef: It is about the non-profit foundation that supports young chefs to experience and improve their skills in high class restaurants around the world ... and so on.

Me: (my inner thought: I was so curious and interested) I think it is not going to be easy for me.

Chef: If you never try you never know.

During the conversation, a new season for the application was already open. I wouldn't hesitate, quickly but carefully prepare every single document which is needed for the application and apply as soon as it was ready.

Every day, patiently waited for the email.

One day, I received the email and have gotten a scholarship confirmation! This is how I got to know Uccelin and how my journey began!

So, I would like to express my special thanks to Chef Arne Riehn in this occasion.

Schloss Schauenstein

by Andreas Caminada

10.08.22 - 14.08.22

Tanja Grandits / Restaurant Stucki

16.08.22 - 11.09.22

Jonnie Boer / De Librije

14.09.22 - 08.10.22

Dominique Persoone / The chocolate Line

10.10.22 - 14.10.22

John Baker

17.10.22 - 21.10.22

Willi Schmid / Städtlichäsi Lichtensteig

24.10.22 - 28.10.22

Final Presentation @Schloss Schauenstein

31.10.22 - 02.11.22

Core by Claresmyth

08.11.22 - 03.12.22

Schloss Schauenstein

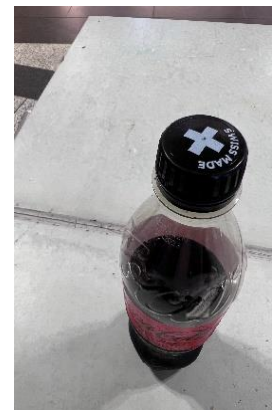
by Andreas Caminada

10.08.22 - 14.08.22

First time in Europe, first day and first impression at the Schloss Schauenstein ***stars restaurant.

To me, everything in Europe is a start from zero. I get to know everything which is fresh from the start and I was very excited to be here.

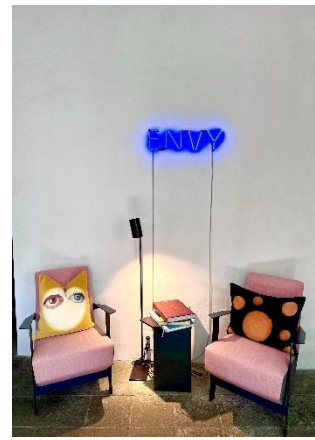
The very first day, I was picked up at the train station by Anthea who is responsible for all Uccelins. It was a sunny and a great day to get my program started. She does not only do her job with the maximum care for us but also came with a smile and a warm hospitality. Always Thank you for your care and everything you have done for us!



First day in Schloss, after a briefing with Anthea I was sent directly to the kitchen and Chef Simon introduced me to the team showed me around the Schloss and then he also showed me every corner of the kitchen (immediately I thought, this is the dream place of every chef to work) which really made me feel comfortable and feel to be a part of the team.

To me, it is very important to get to know the team members, operation hours, house rules and where the fridges and the things are before working. It is very important in order to get everything done faster during the work.

After that, they sent me to the pastry section which is what I prefer most. My first day was the first day of the week so it was a really good chance to learn a lot of things because they have to produce everything new from the scratch in every menu.



The very first thing I had my hands on was a Petit Fours. That I like every bite of it so much!

- Chocolate Macaron
- Milk rice mousse with Pear baizer
- Hazelnut mousse on Chocolate Sable
- Fresh Donut with cinnamon sugar (This is extraordinary good!)
- Opera with a layer of sesame cream
- Chocolate Bonbon

Every bite crafted carefully to perfection and the taste is extraordinary with complexity from high quality ingredients.



Schloss Schauenstein classic quark cheese soufflé made fresh every service. Soft as a cloud, smooth as silk!



Main dessert dish was all about apricot. Super refreshing and tangy!

- Fresh apricot
- Dry apricot
- Pickled apricot and so on with a lot of colorful flower and dessert sauce
- serve with yoghurt espuma and sorbet.

Other than these beautiful dishes, Florian and Vanessa also show me a lot of things and taught me how to make so many things. Thank you guys so much for that! 🙏



Some dishes from Garde Manger also top notch creation! Hats off to Giuseppe and Moritz! 🙏 😊 Thank you for everything!!



Tanja Grandits / Restaurant Stucki

16.08.22 - 11.09.22



As far as I know, Restaurant STUCKI started since early 1960s by Hans Stucki and built its reputation before passing away in 1998 then Chef Tanja Grandits took over since 2008. Back then when I heard about their history, I was really amazed by the length of time this restaurant has been opened and continues to make such a legendary historical till today with **two Michelin stars and 19 GaultMillau Points.

At the very first day of my arrival, I could feel the warm hospitality from everyone here. They always came to me with a smile and cared which really made a good vibe all over the restaurant.

One of the most prominent things here I noticed was a lot of young, motivated and energetic chefs. Always cheerful and playful but fully focused while working at the same time. It's nice to see those young chefs full with love and passion in this industry.

At the very first of my day, I was helping by cutting and preparing ingredients. As the restaurant always is fully booked, it was always a big production for almost everything and it has to be precisely be done - on the high standard of quality control. Unexpectedly, onion cutting!! It was my first day with a bunch of

brunoised onion in the biggest GN container. Needless to say, I was crying so much. 😊 At the end of the day, it's all about a good memory.

My working step here quite often would be like in the morning in hot kitchen, helped preparing ingredients, vegetables cutting and also prepared ingredients for restaurant's shop. Afterwards, after lunch I was normally in pastry section.



Roulades: Omelette vegetarian pancake and tiger prawn zucchini



Sometimes, I helped at fish station to skin, debone and trimming fish fillets such as salmon and zander.



One day, Chef Andre invited me to go to a goat farm in order to pick up fresh goat milk. Without hesitation I said yes and it was an amazing experience because in Thailand goat farms are very rare to find.



After that, when we went back to the restaurant. He immediately started to teach me how to make quark cheese and camembert out of the goat's milk. Which is really special to me to get this chance to learn new things.



I also worked at garde-manger section whenever help was needed. Sometimes, I made salad dressing for the staff food. Mushroom paste quenelle, plating some cheese and fish plate.



Most importantly, I made horse snack!! The product that amazed me most in the shop.



Lastly, pastry section! The section I like most in the restaurant. My main responsibility was a petit fours, also helped in general and plating desserts.

Petit Fours

Melon - Hibiscus



Almond madeleine with hibiscus. This madeleine is not just a eggy pale madeleine because it is also made out of almond, honey and colored by natural color of hibiscus. Madeleine itself looks really normal but tastes extraordinary with citrus vinegar, almond oil

and also hibiscus powder for the glaze. Topped with melon crèmeux every single one is made by hand and decorated with fresh melon, dipped in melon marinade syrup, melon gel and a beautiful basil flower.

Lollipops



- Sable gianduja
- White chocolate
- Blue berry mousse with compote
- Hazelnut nougatine
- Namelaka blueberry
- Chocolate Namelaka
- Blueberry gel and chamomile flower

Milk rice - Bell pepper - Jasmine

It has a stunning look and very creative combination of red bell pepper, milk rice and jasmine and bell pepper Catalan cream.



- Speculoos Vanilla
- White chocolate
- Milk rice with red bell pepper
- Catalan jasmine and red bell pepper
- Red bell pepper jelly
- Red bell pepper gel and bell paper decoration

Pre- Dessert and Dessert





Some products from Restaurant Stucki's shop



De Librije

14.09.22 - 08.10.22



De Librije at my very first glance, it is bold, unique and mysterious. All of these are the characteristics that get along well with my preference.

My first day was also the first day of the week. It was early in the morning everyone from the kitchen team sat down calm and quietly and had breakfast together. Back then, I was thinking: why is everybody so quiet? Even though it was the first day of the week there should be something to talk about, eg weekend.

After the breakfast, they showed me around and they took me to the pastry kitchen. Immediately, everybody went incredibly fast and on point to their responsibilities. Meanwhile, many food suppliers' trucks kept coming and everybody line up like a troop of soldiers to organize and arrange things in its place.

One thing that drives the team to get going is the music! Preferably hard and intense music! These young and energetic guys worked with full agility and never slow down and never get tired! These are the things I am really amazed and impressed about this team. I love their motivation so much; they work like a beast!!

Everybody knows exactly what their job is and normally it was done properly and precisely.

Briefing before the service is the key, and the thing was to be attended and cooperated every meeting since the very first day - even though I really had no idea what they talked about in Dutch. As far as I could assume, it could be about number of guests, food allergy and how ready each section has to be, before the service starts. Mostly very short and straightforward to the point every meeting to save as much time as possible. Right after the last words, everybody would energetically head back to their own section.

During the service, everybody is fully focused on the job meanwhile carefully listening to the new ticket from chef.

Most of the time I was in the pastry section and during the service I had the opportunity to help other sections and every section was literally stunning both for the taste and the presentation in each plate. Absolutely beyond my imagination and expectation.



Rose - Beetroot - Buckwheat

Snacks

Brown shrimps - foie gras - tomato



Langoustine - mushrooms - fermented cabbage



Marigold - Egg - Caviar



Romanesco - Coffee - Nasturtium



Roe buck - Black pepper - Leek



Legumes - Coconut - Peanut



Strawberry - Basil - Bird Cherry



Petit Fours

The thing I like a lot is about the story of Petit Fours. There is a different story in each jigsaw of this wooden map of Netherlands which will be placed piece by piece in the map on the table.



- Lemon meringue and Black currant meringue
- Cookies with vanilla milk rice base, whipped cream and grated chocolate
- Strawberry jam rolls wrapped with marzipan and topped with whipped cream and grounded pepper
- Tonka bean mousse decorated with grated tonka bean and flowers

On site organic indoor greenhouse and they pick flower and herbs every morning in their own garden.



I also had a chance to harvest grape in their garden. Thank you for the opportunity!!



The Chocolate Line

10.10.22 - 14.10.22



When it comes to chocolate, Belgium is one of the world's most famous chocolate producer and The Chocolate Line is one of them.

Here, the story line of chocolatier is started from Dominique Persoone who kicked off himself as a chef and then depth into chocolate in every single detail. The factory itself is managed and organized by Julius Persoone, who is Dominique Persoone's son.

On the very first day, Julius and I met in front of the factory. He showed me around and asked me about how I went to work, where I stay to make sure, everything is OK.

Family business, would I still call it. Even though, it is an enormous chocolate factory, but I still feel the warmth of a family-like atmosphere. Started from young and talented chocolatier to skillful experienced age.

The factory itself is fully equipped with top-notch quality machines. Anyway, when arts and attention to details are needed, handcraft is also their strongpoint. Even young chocolatiers perform flawlessly their job.

Most of the time I was working with Marre who is a development chef. He is very energetic, informative and motivated. He always comes with new ideas. The way he works absolutely encourages and motivates me. Therefore, the 5 days of work went really fast and I was so happy, that I have enjoyed and learned a lot from everyone. Thank you again for a very warm hospitality.



John Baker

17.10.22 - 22.10.22



John Baker is quite possibly the best bakery shop in Zurich and the long line up in front of the shop also clearly proves it! They use only eco-friendly and organic ingredients with no plastic bag and they also have their own mill for the flour they use! In addition to the bakery, homemade sandwiches and coffee are also available.

I love to bake and I am always happy when I have the opportunity to bake and smell the warm, buttery scent of pastries

The first day, I arrived with an amazed feeling. On that day, there were only 2 of the bakers in the morning which were Lucas and John. Once I saw them, they are totally professional without a lot of communication. They know exactly how to control and manage more than 20 varieties of baked goods so that they are baked to perfection quickly, smoothly and on time!

Lucas assigned me a different job almost every day so I could learn a lot of things in only one week. For example, shaping bread, baking bread and also making bread's dough. Also, he really cares about my living in Zurich and always gave me interesting information about Zurich. I am really grateful for everything.

For the teamwork, I love how they work here. Everybody knows their job and they work with love and passion. Moreover, everybody is very polite and considerate to each other's.



Städtlichäsi Lichtensteig

by Willi Schmid and Beatrice



24.10.22 - 28.10.22

Willi Schmid, if we look from a superficial notice: He is intelligent, passionate and a perfectionist. He always fully focuses while working also comes with super hygiene habits.



Trade magazines outbid each other with praise, celebrating Willi Schmid as “Cheese King”, “Cheese Virtuoso”, “Cheese Whisperer” or even “Mozart the Cheese Maker”.

He was awarded with gold medals at the World Cheese Championships for his “Jersey Blue”, a blue cheese, and “Mühlistei”, a semi-hard cow’s cheese. He delivers his specialties to top restaurants worldwide, for example in the USA or to the Swiss three-star chef Andreas Caminada.

First sight from the inside, the factory is very very clean and spotless. During my week I have never seen any rust or dirty spot in this cheese factory which is, what I was really impressed and I like it so much.

In order to work with pure, fresh milk and living bacteria, Hygiene, temperature and PH are crucial factors.

Absolutely, every cheese is supposed to be done flawlessly and perfectly to achieve all the rewards that Willi has gotten. Therefore, during the work everybody works precisely with love and passion to maintain Willi's top-notch standard. Apart from working hours, we all know that Willi actually is a really cool and very kind person and he knows a lot of things!! He also kindly took me to where the milk comes from. We went to the Buffalo and Jersey farm which I learned a lot of new things. I am really grateful for this opportunity.



In general, as far as I can see Städtlichäsi produces more than 20 kinds of cheese. Cheese from buffalo, sheep and goat are also available in the shop. Every kind has to be taken care beautifully in every step until it is handed to the customer.

.. Say Cheese 😁 ..



Conclusion

First of all, I would love to say thank you to the Uccelin foundation, everyone who is on board and also people who support this foundation for this incredible scholarship. It was totally a once in a life time opportunity for me and it means a lot to me. Also, it is the experience that money can't buy. I couldn't be more grateful and thankful for this opportunity.

To all of the restaurants and producers I have worked, also, thank you for having me, I have enjoyed every moment so much even though it was stressful and challenging sometimes, but I love it this way. Thank you for all the things you guys have showed me. I have learned a lot in each restaurant and from each producer. Furthermore, most of them are really kind to me even gave me a lot of gifts and also a book! These things are really beyond my expectation. I am so thankful for that.

And, last but not least!! thumbs up for you Anthea!! You are the one who made my dream come true from the very beginning until my last minute during the scholarship program. In my case, it was not easy. I'm sorry for those difficulties. Anyway, we have been through it all. I could not have done it without you. Thanks again for your hard work and support!

In conclusion, I couldn't be happier to be here in Europe surrounded by your warm hospitality!! Absolutely, one of the greatest memories in my life. Thank you!!