



## ANNA POLYVIU

Anna Polyviou started her culinary career in 2000 when she accepted an apprenticeship with The Sofitel Hotel, Melbourne. During this time Anna won the “Best Apprentice in Victoria” competition run by **Les Toques Blanc**. The prize was a scholarship to work anywhere in the world to further her cooking career.

Anna embraced this opportunity to follow her dreams, and took off to work in London for three years at **Claridge’s Hotel**; at the time it was regularly awarded the best hotel in England. During her stay in London, Anna had the opportunity to work under two extraordinary pastry chefs, Miss Julie Sharp, (UK’s best Pastry Chef, 2004) and Nick Paterson who was awarded the same prize 2 years later.

Anna continued to enter competitions, many of which she won. Most prestigiously, she took the top honours with the **Nadell Trophy (Dessert of the Year)** and also the Culinary Academy Award of Excellence for pastry. This award is only given to a limited number of young pastry chefs.

The **Culinary Academy Award of Excellence** award allowed Anna to travel to Paris to do a stint with renowned Pastry Chef **Pierre Herme** at **Pierre Herme Patisserie** at Rue Bonaparte, Paris.

This dedicated and driven Pastry Chef walked into the Shangri-La hotel in Sydney, four and a half years ago. Since then, she has transformed the pastry team, but has also become the driving force behind the revolution of patisserie in hotels around Australia. Her sell out Dessert Degustation in her pastry kitchen has put the Shangri La on the culinary map in Australia.

In 2014, one of her trade mark dishes, an extraordinarily beautiful modernist take on the traditional Carrot Cake won best dessert in Australia - an award presented by Foodservice.

She was then featured on **MasterChef** Australia with that very same dessert. Anna was asked to return as a Guest Challenge Presenter on Masterchef Australia in 2015 and 2016, featuring her Anna’s Mess and Firecracker desserts to the stunned contestants.



*...an extraordinarily beautiful modernist take on the traditional Carrot Cake won best dessert in Australia*



Anna's crazy dessert challenges caught the eye of the Producers of **Family Food Fight Australia**, and in 2017 and 2018 she appeared on Nine's prime-time reality series as co-host alongside Matt Moran and Tom Parker Bowles.

Anna launched her first cookbook **Sweet Street** in May 2018, and it sold out within weeks. She is working on a new book, which will be released in the second half of 2019.

Anna is a regular presenter at Australia's top food festivals and food events. She has worked with Kenwood as their ambassador, collaborated with Mattel on a Barbie "Junior Executive Chef" Campaign, presented a series of recipes for Expressi by Aldi Supermarkets, and featured in a social media campaign for Singapore Tourism.

In 2014 Anna hosted one of Australia's first dessert festivals, 'Sweet Street', at which 600 fans packed into the hotel's ballroom to down more than 5000 desserts created by Anna and her pastry friends (including Kirsten Tibballs, N2, Adriano Zumbo, Lux Bite and Tim Clark). From then, the festival has gone to a whole new level and tickets sell out literally in days.

Anna continues her work with Shangri La Sydney, as Creative Director of Pastry, engaging hotel guests and her TV fans with her fun desserts, and sell out High Teas.

**NATIONALITY** - Australian

**BORN** - Melbourne, Australia

#### **SOCIAL MEDIA**

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 <https://www.facebook.com/anna.p.pastry?fref=ts>

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