

# The champion bread-maker essay sample



Have you ever eaten the bread made by the champion baker—Wu Bao-chun (吳寶春) ? Wu Bao-chun was born in a little town in Pingtung in 1969. When he was 12, his father died. His mother had to raise all of her 8 children alone. In 1986, he left home and started to work at a bakery to help his family. He was so hard-working that he could be good at baking. In March 2010, he joined an international baking contest in Paris, “ Les Masters de la Boulangerie (The Bakery Masters Championship).” He beat the contestants from 7 other countries and won the title of “ Top Bread-maker in the world 2010.” In November 2010, Wu Bao-chun opened his own bakery. Now he is famous as the top bread-maker and becomes a successful bakery owner. Wu Bao-chun is a good example to young people on how to be successful by doing one thing over and over again. That is practice makes perfect. Taiwan’s Future Leaders

#### The LV of the Bread World

Back from the Bakery Masters in Paris with an award-winning bread recipe, master baker Wu Pao-chun is determined to help Taiwan’s baking profession hold its head up high.

After Wu Pao-chun captured the Master Baker award in the bread category at the Bakery Masters in Paris in March 2010, he pledged to dedicate himself to elevating the quality of Taiwan’s baking industry.

He quickly went on to show that his aspiration was more than just rhetoric, visiting Taichung and Kaohsiung in a show of gratitude for winning the honor and publicly revealing the recipe that earned him the prestigious prize. In front of packed audiences of more than 100 industry peers and food

suppliers in the two cities, Wu demonstrated the proper technique for kneading dough and explained how to control temperature and time in the bread-making process. Those in attendance were allowed to record the entire performance on camera.