

EXECUTIVE BIOGRAPHY

Frانيا Mendivil, Executive Pastry Chef



“Au chocolat!” The Forbes Four-Star Beverly Hilton Executive Pastry Chef, Frانيا Mendivil frequently exclaims the phrase to invite guests to taste all things chocolate covered coming out of her kitchen. Architecturally dynamic, daring, and to-die-for, her pastry presentations define the dining experience at the hotel which has combined the excitement and entertainment of Hollywood with the prestige of Beverly Hills for over 55 years, The Beverly Hilton.

Born in Sonora, Mexico which is situated at the northwest regions of Mexico and borders the state of Arizona, Sonora shares its western border with the beautiful Gulf of California (the Sea of Cortez) where Frانيا was raised in her family’s bakery, *La Principal*. As an adult she raised breads in some of the finest pastry kitchens another state which with legendary cities, beautiful beaches and spectacular landscapes where the ocean meets desert, in Southern California. Transitioning to the United States to pursue her passion for pastry, she enrolled in the Orange County School of Culinary Arts from 1998 to 1999. Aspiring to achieve Certificates in Training, she completed courses at the World Pastry Forums in both Las Vegas and Phoenix from 2002 to 2006, while simultaneously working in the culinary arts field. As an Assistant Pastry Chef at the Five-Star Four Seasons Newport Beach, California from 2000 to 2005, Frانيا was responsible for overseeing the daily operations of the pastry department. While at the Forbes rated Four-Star Stone Hill Tavern at the St. Regis Monarch Beach Resort from 2005 to 2007, Executive Pastry Chef Frانيا finessed the art of fine dining deserts at this

Michael Mina Restaurant. Craving a taste of entertainment after two years, Frania took a bite out of Valley Center as Executive Pastry Chef of Harrah's Entertainment Inc.

A pastry chef on the red carpet, Chef Frania designs deserts which are rich in history, not in calories, for some of Hollywood's most celebrated awards shows such as the Hollywood Foreign Press Association's Golden Globes Show, the Academy of Motion Picture Arts & Sciences Oscars Nominations Luncheon, and The Recording Academy's Pre-Grammy Party. Off the red carpet, she is a tablespoon of sweet charity, volunteering at the Orange County Regional Occupation Program of Culinary Arts as an bi-lingual instructor to high school students. "Whether designing pastries for hotel guests or performing at an international pastry competition with the support of my hotel, the audiences lasting impression is what is so rewarding and so sweet," Executive Pastry Chef, Frania Mendivil.

Chef Frania resides in Los Angeles, California. Leisure time is well spent with her 13 year old daughter taking advantage of the sea and valley from morning to night hiking, biking and surfing.

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