



**#Innovation #Laboratories of taste #International network**  
**#Biscuits #Chocolate #Delicacies #Ice Cream #Pastry #Savoury**

Marc Ducobu build his experience at the best hotels, pastry and chocolate ateliers in the world. He was awarded in various international competitions. International conferences often solicit him as a speaker or jury member.

The ateliers of Marc Ducobu in Waterloo, near Brussels, embody all what the world of desserts and chocolate is about. The ateliers are real laboratories where he and his team constantly work on the refinement of taste, technique and presentation. As a result of this every day the finest pastry, the most tasty savoury and the most exquisite desserts are produced by an international team of pastry chefs and chocolatiers.

Take a [virtual tour](#) in the laboratories @ Ducobu.

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**References:**

Founder, owner and chef since 2003

Member of the [Relais Desserts](#)

[Gault&Millau](#): “Il révisé volontiers les classiques”

**Awarded: Ambassadeur du Chocolat Belge**

Partner in Master Talent training programmes since 2016

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**Training programmes offered:**

1 to 3 months Work Based Learning programmes for young pastry chefs and chocolatiers

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