



BHC

BAHRI HOSPITALITY & CUISINES PVT. LTD.

EXCLUSIVE MASTER FRANCHISE-DELIFRANCE INDIA

Delifrance

LIVE EVERYDAY DELICIOUS



Bonjour India!



*From the desk
of The MD*



Mr. Hemant Bahri
Founder and Managing
Director

Eminent Member of RICS

Mr. Hemant Bahri - the Founder and Managing Director of the Bahri Group has been a pioneer in his field taking forward the Bahri group to achieve new milestones year after year. Heading a multi-tiered organization, Mr Bahri belief in excellence and perseverance which has helped the Bahri Group maintain an envious growth trajectory. Bringing Délibrance to India as their exclusive master franchisee is yet another feather in the cap for Mr Hemant Bahri. With this association, he efficiently brings to India the high standards of French baking and a 100-year-old legacy that defines Délibrance.

Mr Bahri has had an illustrious career with many accolades to his name. He is an eminent member of RICS (MRICS), London and has been the recipient of many prestigious awards including "The World's Greatest Leaders (2015-16) – India" and "Entrepreneur of the Year (Retirement Housing Sector)" in Consumers Choice Awards 2015.

Project Anandam, the brainchild of Mr Bahri is yet another milestone in the Bahri Group bouquet of success stories. This project was awarded the "The World's Greatest Brands 2015-16 – India".

*Bahri Group
&
Délifrance
Alliance*



The Délifrance – Exclusive Master Franchise Rights acquisition for Pan India and holds the rights of sub franchising the brand in India. It is a strategic move by Bahri Group, to divulge into the coveted art of French Baking or BOULANGERIE and carve out a Niche in Indian Market through providing the age old and famous standards of Délifrance, along with the market goodwill and trust Bahri Group has earned in its previous endeavors.

Bahri Group, being a Family operated business, plans to operate its hospitality wing as a passion project, to give it maximum depth in market set up, development and expansion.

Bahri Group foresee huge potential in Bakery segment as its one of the most unorganized sector and by this alliance Bahri Group will not only organize the segment but it will be giving opportunity to market to taste the Authentic taste of French delicacies to the Indian Sub Continent. Bahri Group is committed to provide quality and authentic products to masses and is also opening up new channels of employment and creating new business opportunities for upcoming entrepreneurs .

Manifesto

At Délifrance, we believe that everyday doesn't have to taste like the everyday. That's why our philosophy is based on enjoying the sweeter things in life, down to the last bite.

Putting this into practise, we throw our know-how and passion into crafting delicious bakery products that re-awaken your senses and renew your delight for the everyday.

Each of our employees put care and attention into what they do, from farmers to millers, bakers to our employees, right up to our customers. It is this human chain that drives us to seek new and pioneering ways to constantly improve, while observing the highest respect for our heritage and the willingness to hand it over. This is not only transmitted through the quality of our products, but the respect for every single person and the sourcing of our products, including the promotion of sustainable farming.

*Because when you strive to bake better each day,
you live better everyday.*



Who we are

1919
GRANDS MOULINS DE PARIS foundation



1929
ECOLE DE BOULANGERIE ET DE PÂTISSERIE DE
PARIS opening



1984

The first DéliFrance shop opens in AMSTERDAM



« Nous sommes français,
nés à Paris.
Nous sommes des
boulangers cuisiniers. »

We are French, born in Paris.
We are bakers & cooks.



Paris
Typical bistro terrace



Amsterdam
Since 1984

Today

DéliFrance has now over 220 shops in the world and it is now part of a French farmer's cooperative group, Vivescia, enabling us to manage the value chain "from wheat to plate".



Dubai
Ibn Battuta Mall
January 17



Our Story

Délifrance has over 40 years of experience, but the roots of the company started at the beginning of the 20th century, with our affiliated company, The Great Mills of Paris in 1919.

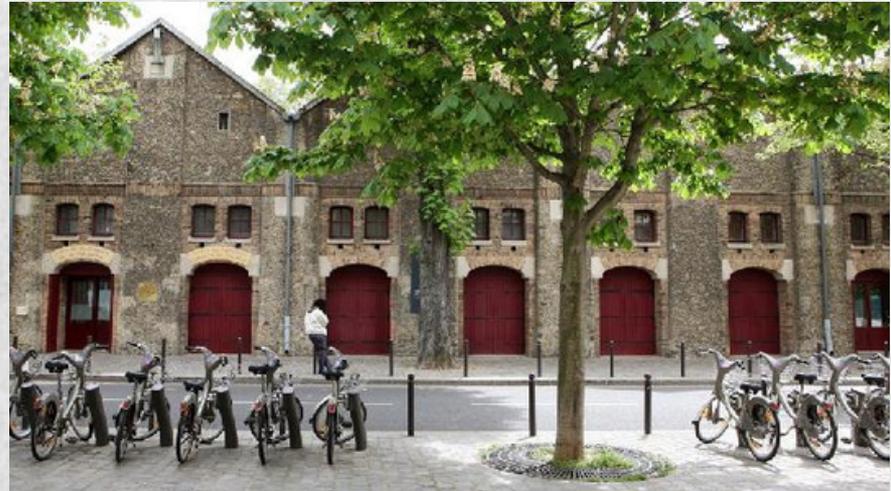


Ecole de Boulangerie - The Heart of Paris

Paris has been graced with many great people, monuments and events.

Marcel Vilgrain founded the Ecole de Boulangerie et de Patisserie, The bakery school in 1929 in the heart of Paris.

It was the start of something wonderful in the world of food. For generations it has helped nurture and train the best bakers and patissiers in France and now welcomes students from all over the world. The School has trained approximate 12,000 bakers till date.



Our expertise from Wheat to Plate



VIVESCIA:
Grain sélection



Grands Moulins de Paris & Ecole de Boulangerie de Paris :
Milling expertise
Transmission of bakery know-how



Délifrance Foodservice (B2B customers) :

- Bakery
- Viennoiserie
- Pâtisserie
- Savoury



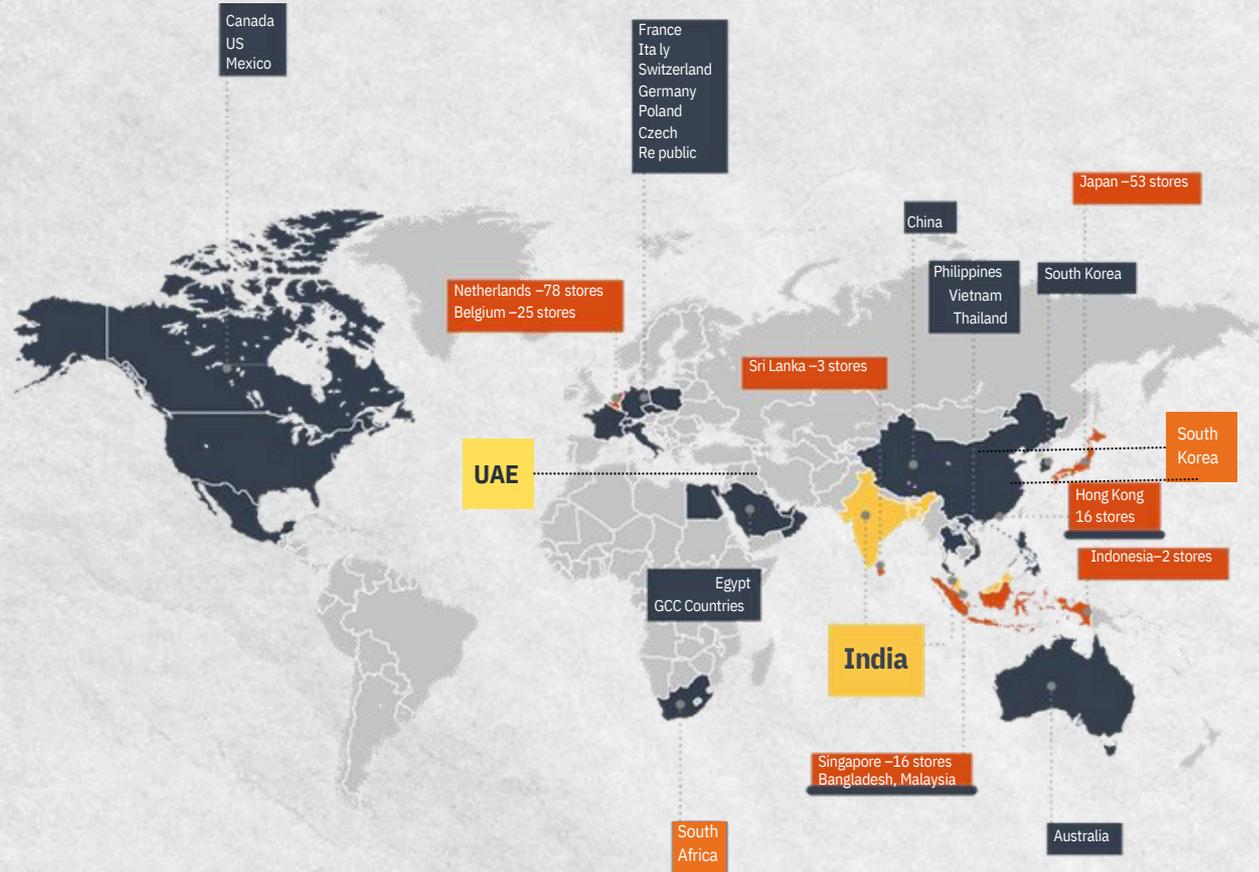
Délifrance Franchise Int'l :
International franchise network

Our global presence

Since 1984, Délifrance has begun its mission to deliver convenient and exceptional dining experiences for all occasions, crafted at a price and served at a pace everyone can enjoy everyday.

With 40 years of experience working with our master franchisees from different countries, we are proud to take authentic and cravable «cuisine de boulanger» to Délifrance outlet around the world.

Délifrance footprints are available at 220 locations around the world.



- Our stores
- New store opening
- Our Plans to enter New Market

The roots of our expertise

GRANDS MOULINS DE PARIS

The millers of Grands Moulins de Paris have been processing wheat with a passion since 1919.



CHEF PARTNERS

We work with the best Chefs to create inspiring recipes. Their creativity and skill reinforce our commitment to taste. Our partnerships, like the one with Meilleurs Ouvriers de France, are a trademark of the quality of our products and of our continuous desire to improve.



ÉCOLE DE BOULANGERIE ET PÂTISSERIE DE PARIS

Our bakers draw inspiration from French know-how and artisanal technique, with an eye for taste, quality, and aesthetics.



OUR CUSTOMERS

Providing our customers around the world delicious products to delight their consumers everyday, for every occasion.



OUR CONSUMERS

The care we put in our products is the secret to create unique taste experiences, that give delicious moments of pleasure, suitable to be savoured at any moment of the day.



Brand Signature

For every moment of the day

Pleasure and taste

Live everyday delicious

Strong call to action



Key figures

Let the figures speak for themselves! Here we provide you a summary of key figures of our entire master franchise network, from the number of baguettes and croissants sold per year to the capital expenditure of each outlet format.

220 
STORES

62  SINCE MAY 2015

↑ 9 
MILLION
baguettes

SOLD PER YEAR

41 
MILLION CUSTOMERS
PER YEAR

↑ 2 
MILLION
croissants
SOLD PER YEAR

+25% 
AVERAGE TURNOVER
INCREASE AFTER
RENOVATION

30%
FOODCOST
(ON AVERAGE)


6,74 €

AVERAGE TICKET
PER CONSUMER

84%

BRAND AWARENESS
IN HONG KONG



Our Global Range

1 Bread – Par Baked

Ready to bake , Fully Baked,
Super Food



3 Breakfast & Brunch

– Egg based, Sweet,
healthy selection



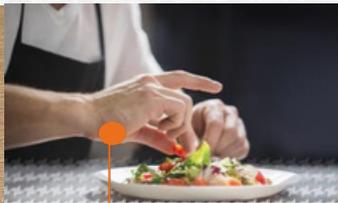
5 Salad – Classic, vegan, gourmand, meat based



7 Aperitif/Starter



2 Viennoiserie



9 Hot Dishes



4 Savory



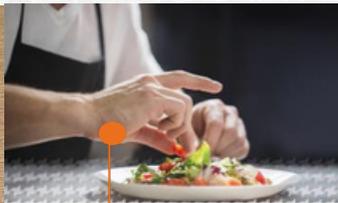
11 Patisserie & desserts



6 Sandwiches – Hot & Cold



8 Chefs Recipe



10 Local Adaptation



12 Beverages



OUR MENUS

Our menus



SANDWICHES



VIENNOISERIE



PÂTISSERIE & DESSERTS



SALADS



BREADS



BREAKFAST & BRUNCH



SAVOURY



BEVERAGES



HOT DISHES



STARTERS



CATERING & DELIVERY



LOCAL ADAPTATIONS

Our menu style is a blend of classics with the best local ingredients, balancing occasional indulgence with fresh healthy food, and all designed by Délifrance's bakers and famous chefs.

Our all day dining menus are available in the local outlet or delivered right to your door through our food order aggregators.

PRICE LEVEL



At Délifrance India, we create menu pricing which is pocket friendly for Indian consumers, ensuring to offer the best range of products and services which delivers value for money.

Mapping the competition of Délifrance in India

Price

HI

MED

LO



More
Fast Food

← Bakery →

More
Fast Casual

A woman in a bakery uniform, including a blue cap, white shirt, dark tie, and dark vest, is smiling and working behind a counter. She is wearing white gloves and is reaching for a golden-brown pastry. The counter is filled with various pastries, including croissants and buns. The background is a bakery kitchen with various equipment and shelves.

THE BRAND'S TONE OF VOICE

**WE ARE NOT JUST
ABOUT BAKING...
WE ARE ABOUT THE JOY
AND EVERYDAY
PLEASURE
THAT COMES FROM IT**

Value proposition Délifrance : a fast casual French Bakery café or restaurant concept

- **All day fast casual dining experience** based upon/around classic French bread and croissant, freshly baked on site all day long
- **Products** : Everyday handmade creative sandwiches & salads, using locally sourced ingredients, included “especially made for you” option, snacks & desserts, hot dishes and a selection of hot & cold beverages, of which coffee plays a major role as a destination for consumers, all ranges split into aspirational, contemporary or traditional ranges
- **Menu style** : “blend” of French classics with the best of local cuisine inspiration (taste/ingredients) with a sense of balance between occasional indulgence and fresh healthy food, designed with passion by our bakers and famous French chefs

Value proposition Délifrance : a fast casual French Bakery café or restaurant concept

- **Service mode** : served in counter service or table service, with grab & go option, catering & delivery to provide the best appropriate convenient service and convenience to customers, in connection with every locations.
- **Price** : Affordable French delicatessen
- **Unique point of difference** (our roots/brand essence) : Human chain (farmers, millers, bakers & school) & 30 years of French bakers travelling abroad
- **Values** : pleasure, honesty, transparency, progress and care for sustainability,
- **Design** : Open kitchen & bakery, warm and cosy atmosphere, inspired by the subtle combination of heritage and quality from a French Bakery with passion and style of a contemporary Parisian café with wifi connection.

The Formats



The Formats



Outlet Designs Themes

Joie de Vivre



Nature & Bakery



Paris Heritage



Paris Heritage



Neo Retro



Neo Retro



Outlet Design Worldwide

Malaysia



Outlet Design Worldwide

Bangladesh



Outlet Design Worldwide

Japan



Defence
Colony
Outlet

India



DLF Promenade Outlet

India





Opening
Soon



AIPL JOY CENTRAL
Golf Course Extn. Gurugram



Coming
Soon



Paragon Waterfront
LUDHIANA



AIPL Joy Central
JALANDHAR (DRIVE THROUGH)

India



Downtown
MOHALI

Consumer Profile - Standard Location



Gen X

Who are they:
Professionals, high flyers (participating in workforce).

Psychographic Profile:
Active, cultivated, sophisticated shoppers, expecting premium products, good cultural level, high/comfortable disposable income.

Millennials

Who are they:
Young professionals, students, entrepreneurs, travellers.

Psychographic Profile:
Active, sociable, savvy shoppers, time crunched, high health conscious, know how to make the best out of available options, informed, good cultural level.

Demographic Profile:

Gender: Both (Primarily female as our customer base is dominantly female).



Silent

1928 - 1945
Ages 90 - 73



Boomers

1946 - 1964
Ages 72 - 54



Gen X

1965 - 1980
Ages 53 - 38



Millennials

1981 - 1996
Ages 37 - 22



Gen Z*

1997 +
Ages 21 -



Unknown*

*Still being defined

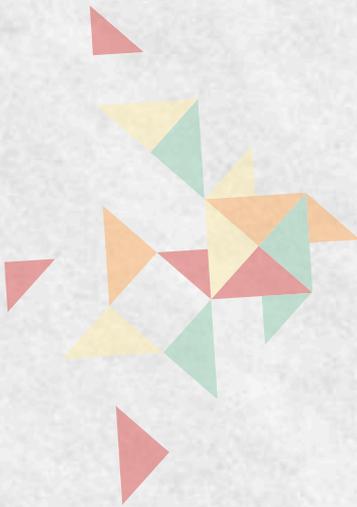


*D*élicifrance

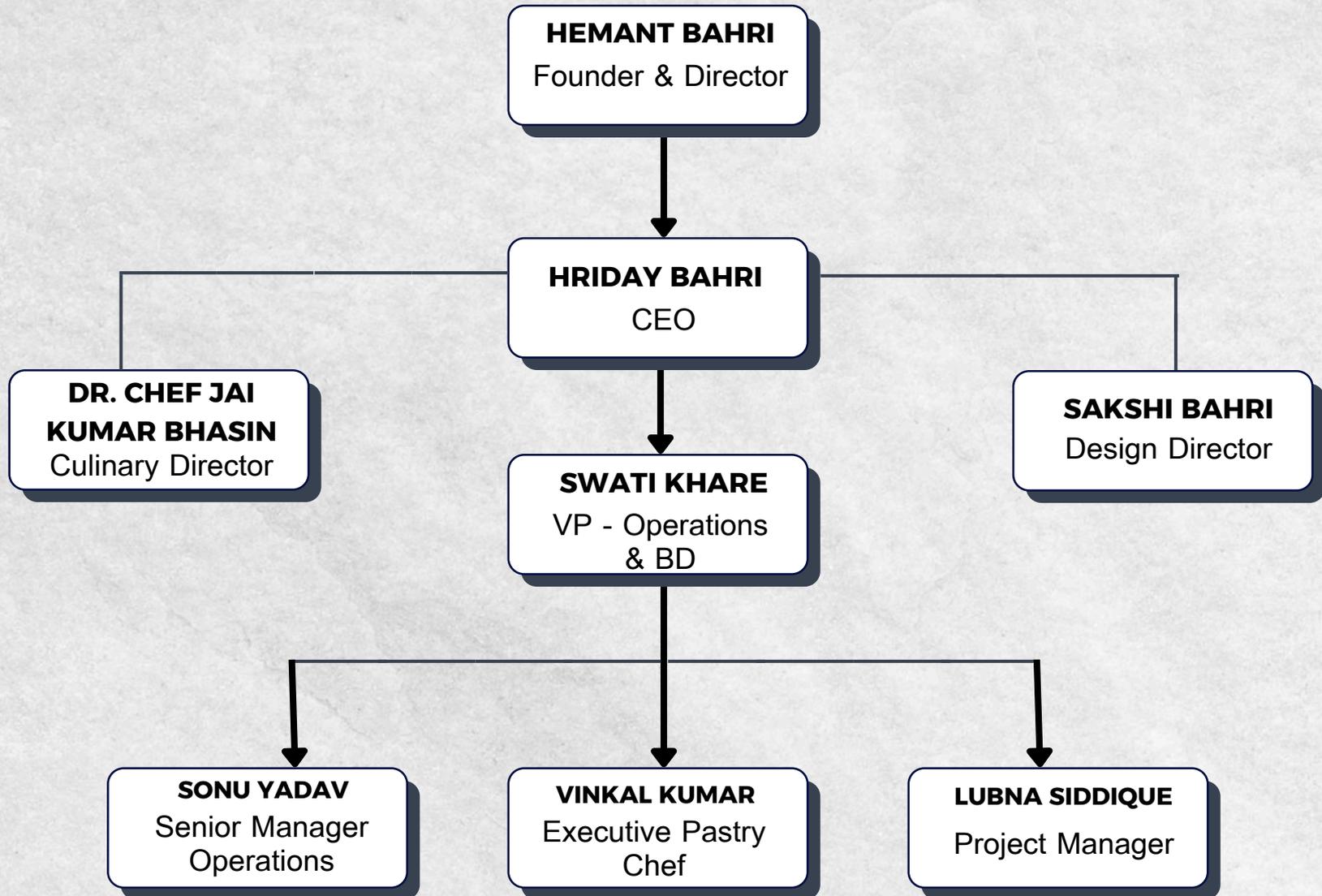
LIVE EVERYDAY DELICIOUS



*Curtain
Raiser India*



Key Hierarchy - Délifrance



Key Hierarchy - Délifrance

HRIDAY BAHRI - CEO

Hriday Bahri has done a course of BBA- Real Estate and Urban Infrastructure (RICS, UK). He has been overseeing sales and marketing part of Bahri Estates.

As CEO, he is responsible for operations and business activities for Bahri Hospitality and Cuisines along with key members.

SAKSHI BAHRI - DESIGN DIRECTOR

Sakshi is an architect with 10 years of experience in spatial design and styling. Graduate from Sushant School of Art and Architecture, she has a keen eye for detail and aesthetics. She heads the projects team for all the Delifrance Outlets and is very passionate about everything design.

SWATI KHARE - VP (OPS & BD)

Swati has a rich experience of 17 years. Her last assignment was of Director Of Operations Ladurée. She has worked with pioneers of Hospitality Industry like McDonalds , Costa Coffee , Brioche Doree. She will be leading the brand

DR. CHEF JAI KUMAR BHASIN - CULINARY DIRECTOR

A Master executive Chef Dr. Jai Kumar Bhasin has got more than 39 years of Hospitality experience and with 10+ years in different Five Star Hotels in India(Radisson/Taj/Park Plaza/ Le Meridian) and more than 29 years of International Experience of World class cruise lines. He has been around the world with four world class cruise lines- Royal Caribbean Cruise Lines, Carnival Cruise Lines, Premier Cruise Lines, Apollo Ship Chandlers INC. He is responsible for culinary creations and operations for the brand.

SONU YADAV - SENIOR MANAGER OPERATIONS

experience of 18 years in the industry & has worked with some pioneers of QSR like Dominos, Barista, Costa Coffee, Café Coffee Day etc. His last assignment was with café chain Honey & Dough as an Ops Manager.

LUBNA SIDDIQUE - MANAGER PROJECT

Lubna has a rich experience of 15 years. Her last assignment was of Project Head at Keystone. She will be leading as the project head and would be working on the layouts & designing under the guidance of International team

VINKAL KUMAR - EXE PASTRY CHEF

Vinkal has a rich experience of 16 years. His last assignment was at Laduree, French Bakery Chain from Paris. He has worked with Harajaku Tokyo Cafe, Leela hotel, Courtyard by Marriott, Hyatt Regency, JW Marriott, St. Laura Suites and Dezertfox. He is responsible for the setting up the menu and pre openings for different formats.

Délifrance Central Kitchen

Nestled in the heart of Delhi, Délifrance's Central Kitchen (Authentic French Delights) spans an expansive 9,000 square feet approx., boasting a culinary haven equipped with state-of-the-art bakery machinery. This facility embodies the pinnacle of modernity, dedicated to the creation of world-class bakery products tailored exclusively for the discerning Indian consumer. With a prime location in the bustling heart of the capital, this central kitchen seamlessly combines innovation and tradition, using cutting-edge equipment to craft a delectable array of pastries, bread, and confections that embody both taste and quality. Délifrance's unwavering commitment to excellence is on full display within these walls, in order to serve world class product quality in India Délifrance is using Imported Flour from GMP (**Grands Moulins De Paris**) making it the ultimate destination for those in search of the finest bakery offerings in the dynamic Indian market.





Operations & Concept Team Visit



Kitchen Team Training



Food Supply Requirement

We have setup general information & standards regarding Food supply.

According to the different countries, consumers' expectations have considerably raised : from non artificial raw material to organic food.

Basically Délicrance tends to take into account these expectations and work with the master-franchisee to set-up the appropriate specifications we need to fill in.

Objective :

- To formalize and standardize all food supply that go into creating the dishes, sandwiches and food products on sale in our restaurants.
- To define the inherent characteristics of each product group and give an overview of the qualities expected of different types of storage

Quality

Healthy, safe
and fit for
Sale

Freshness

Fresh products are
the first choice,
followed by frozen
products

Range

Use of class
products is limited
to where they are
strictly necessary

No Reconstituted Products

Any use of reconstituted fish,
meal and cooked meat
products is prohibited

Natural Products

Products must be free from
preservatives, artificial colors
and flavorings. Free range eggs
are strongly recommended

Press Coverage

ThePrint

Politics Governance Economy Defence India Ground Reports Opinion Events Video More

Home > All Press Releases > Bahri Hospitality and Cuisines Pvt. Ltd. Brings French Bakery Giant Delifrance to India

Bahri Hospitality and Cuisines Pvt. Ltd. Brings French Bakery Giant Delifrance to India

ANI PR 27 November, 2023 04:17 pm IST

Delifrance Outlet for representation



Most Popular

- There's a straight line from Modi govt misreading Punjab farmers' protests to the Pannos saga
Shekhar Gupta 3 December 2023
- Kat-hole miners all the buzz after Uttarakshi. It's time India ensured their safety
Mishukul Das Gupta 3 December 2023
- 'Have' toilet vs 'access to' toilet — why Jai Shakti & health ministry burst heads over NFHS-4 question
Soupar Roy Barman 3 December 2023

[READ MORE](#)

ET HOSPITALITY WORLD
From The Economic Times

News Exclusives Leaders Speak Events Awards Webinars More

Hotels Restaurants Operations Travel F&B Technology Sales & Mktg People Movement

Download App Save your favourite articles with seamless reading experience.

ET Hospitality Newsletters Explore and Subscribe to our Daily Newsletters

Follow Us Get updates of ev latest news from ET Hospitality on L

Restaurants • 2 Min Read

Bahri Hospitality and Cuisines Pvt Ltd brings Delifrance, the French bakery brand, to India

Delifrance outlets will be operating in three formats - bistro, bakery and coffee shop, and Express Delivery outlet.

ETHospitalityWorld
Updated On Nov 28, 2023 at 11:01 AM IST



Delifrance, with a legacy of 100 years in French Bakery know-how is being brought to India by the Bahri Hospitality and Cuisines Pvt. Ltd., part of the Bahri Group. Delifrance is soon to launch its first outlet in New Delhi.

[READ MORE](#)

WED, DEC 05, 2023 | UPDATED 13:59 IST

ANI
South Asia's Leading Multimedia News Agency

National Entertainment Sports World Business Health Science Tech



Delifrance Outlet for representation

[READ MORE](#)

FnBnews.com
INDIA'S FIRST F&B NEWS WEBSITE | A SAFFRON MEDIA WEBSITE

ENHANCED BY Google

Tuesday, November 28, 2023

Bahri Hospitality and Cuisines brings Delifrance to New Delhi

Tuesday, 28 November, 2023, 14 : 00 PM [IST]

Our Bureau, New Delhi

Delifrance, with a legacy of 100 years in French Bakery know-how is being brought to India by the Bahri Hospitality and Cuisines Pvt Ltd, part of the Bahri group. It is soon to launch its first outlet in South Delhi, Defence Colony, New Delhi. Bahri Hospitality is the exclusive master franchisee for India and also holds the rights of sub-franchising the brand in India. For online sales, the website will be launched in December this year opening the doors to meaningful engagement with its consumers.

Outlets will be operating in three formats - Bistro, Bakery & Coffee Shop, and Express Delivery outlet. While the Bistro will have an exclusive menu of viennoiseries, pastisseries, bakeries, hot dishes and beverages, the other two formats will specialize in bakeries and pastisseries. Bahri Hospitality will develop the brand across all channels to reach out to Indian consumers with specially curated hamper and delicious French bakery classics, combined with local tastes. The group will import French classics bakery goods and has already set up a central production unit in Delhi to produce additional local bakes, based on French bakery techniques and quality ingredients.

Hemant Bahri, founder and managing director of the Bahri group said, "We are very excited to launch Delifrance in India. There is a huge potential in the bakery segment and this alliance with Delifrance will allow us to contribute in bringing the authentic taste of French bakery delicacies to the Indian subcontinent across many different channels."

Fabrice Herlas, International Marketing and Concept Strategy director for Franchise and Branded Solutions, Delifrance, said, "Entering the Indian subcontinent is a fantastic challenge for our brand, as its ability to connect and adapt to the local taste and flavours, based on our 100 years legacy in milling and French bakery know-how."

[READ MORE](#)

In the News

Press Coverage



In the News

IndianRetailer.com Search here... Become

By Industry ▾ Irecwire Restaurant News Brand X Brand Food & Hospitality Videos Events Industry Rep

Set to Elevate Bakery Experience with Délifrance

Retail - News - Retail India News: Bahri Hospitality Set to Elevate Bakery Experience with Délifrance

Food & Hospitality

Retail India News: Bahri Hospitality Set to Elevate Bakery Experience with Délifrance

BY - Indian Retailer Bureau
Sub-Editor
Nov 24, 2023 / 4 MIN READ

READ MORE

markets Premium Money Mutual Fund Industry Companies Tec

French firm Délifrance plans India entry in Dec

2 min read • 22 Nov 2023, 11:06 PM IST

Join us

Varuni Khosla

Bahri Hospitality will act as the master franchise owner and plans to establish 30 stores across three formats by 2028.

READ MORE

French firm Délifrance plans India entry in Dec

Varuni Khosla
varuni.k@livemint.com
NEW DELHI

Délifrance, a premium French bakery and cafe chain with presence in 100 countries, will start operations in India starting December. Bahri Hospitality and Cuisines Pvt. Ltd, a new player in the hospitality industry, will facilitate its entry.

Bahri Hospitality will serve as the master franchise owner for the India business, and will set up 30 stores across three formats by 2028. Half these stores will be directly owned and operated by the company.

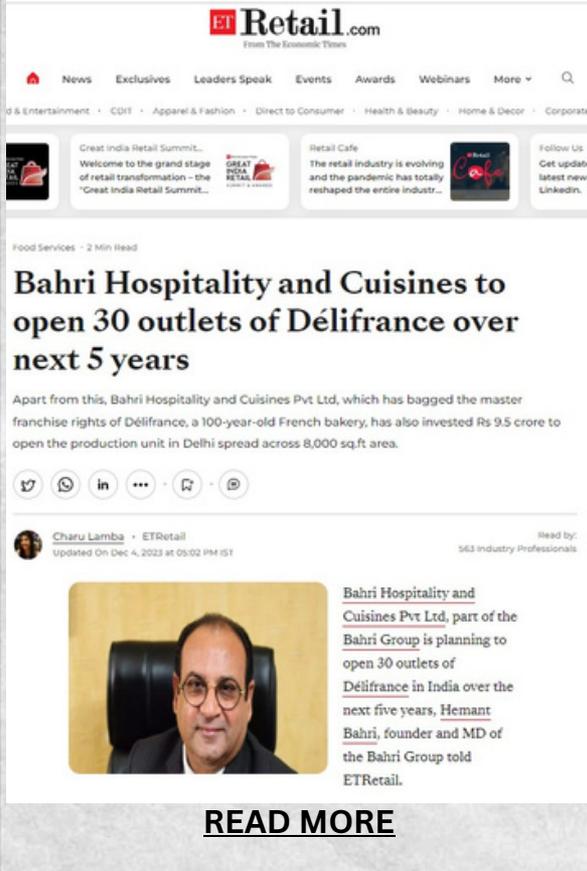
Bahri has invested nearly ₹9 crore on establishing a production facility, a base factory, and warehousing in Delhi. This facility will initially cater to the Delhi-NCR. In the development phase, the focus will be on expanding to other markets, starting with Hyderabad and Bengaluru, said Hemant Bahri, founder and managing director of Bahri group, which has interests in the real estate sector in south India.

The first store will open in Delhi's Defence Colony in the coming weeks. The brand specializes in French breads, viennoiserie, savouries, and patisseries. With a 40-year history, it runs over 200 outlets globally under the Délifrance brand. "India is a nascent market for bakery products. In the long term, this format will be quite profitable. This is a premium chain and in India we will have three different formats, from a small takeaway to medium and large format operations. The capex will be at ₹40 lakh-₹1.15 crore depending on the size," Bahri told *Mint*.

READ MORE

Press Coverage

In the News



ET Retail.com
From The Economic Times

News Exclusives Leaders Speak Events Awards Webinars More

Great India Retail Summit... Welcome to the grand stage of retail transformation – the "Great India Retail Summit..."

Retail Cafe The retail industry is evolving and the pandemic has totally reshaped the entire industry...

Bahri Hospitality and Cuisines to open 30 outlets of Délifrance over next 5 years

Apart from this, Bahri Hospitality and Cuisines Pvt Ltd, which has bagged the master franchise rights of Délifrance, a 100-year-old French bakery, has also invested Rs 9.5 crore to open the production unit in Delhi spread across 8,000 sqft area.

Charu Lamba · ETRetail
Updated On Dec 4, 2023 at 05:02 PM IST

Read by: 563 Industry Professionals



Bahri Hospitality and Cuisines Pvt Ltd, part of the Bahri Group is planning to open 30 outlets of Délifrance in India over the next five years, Hemant Bahri, founder and MD of the Bahri Group told ETRetail.

[READ MORE](#)



TOI ENTERTAINMENT Lifestyle Relationship Health & Fitness Style Visual Story

What to buy for your loved ones this festive and holiday season



New For You

Resort politics: Jharkhand MLAs land in Hyderabad for safekeeping till floor test

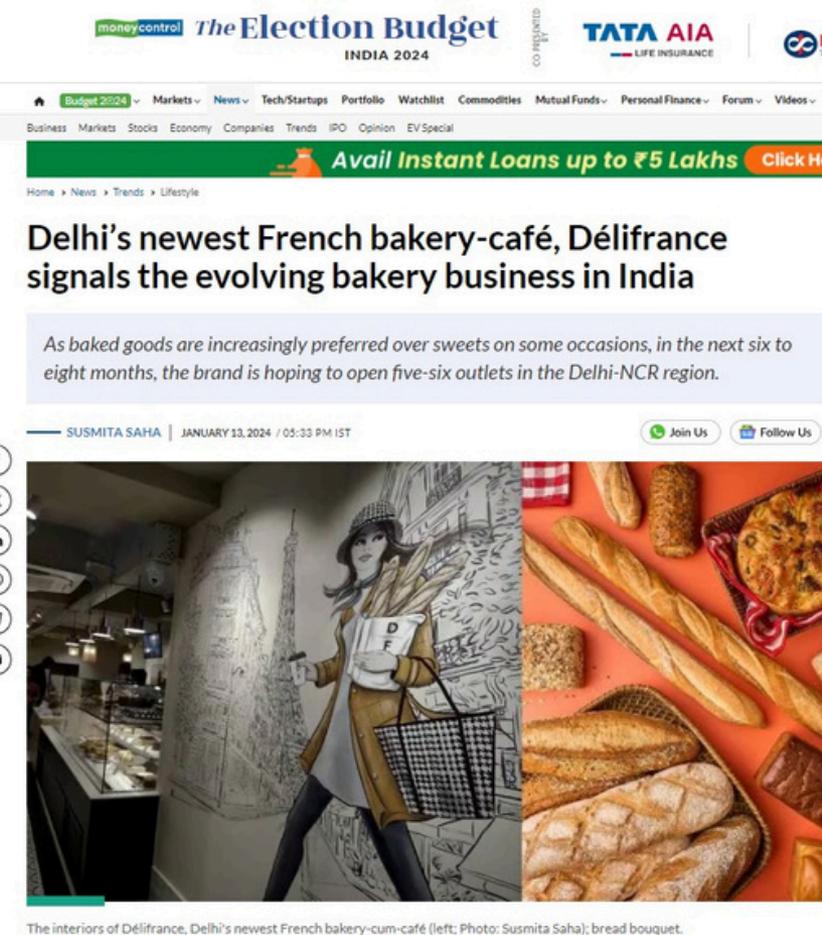
Maha: BJP MLA held for firing on Sena leader in police stn

Why I doubt Jarange-Patil can swing votes in Maharashtra



The festive and holiday season is here and it is time to indulge in some thoughtful gifts for your loved ones. Here is a list of some of our latest picks as perfect gift for Christmas and New Year 2024 that you can shop to cheer up your friends and family.

Baked Goodies: What is Christmas without a bagful of baked goodies? You can pick a hamper from Délifrance a globally renowned bakery giant from France.



moneycontrol The Election Budget INDIA 2024

Budget 2024 Markets News Tech/Startups Portfolio Watchlist Commodities Mutual Funds Personal Finance Forum Videos

Business Markets Stocks Economy Companies Trends IPO Opinion EV Special

Delhi's newest French bakery-café, Délifrance signals the evolving bakery business in India

As baked goods are increasingly preferred over sweets on some occasions, in the next six to eight months, the brand is hoping to open five-six outlets in the Delhi-NCR region.

SUSMITA SAHA | JANUARY 13, 2024 / 05:33 PM IST

[Join Us](#) [Follow Us](#)



The interiors of Délifrance, Delhi's newest French bakery-cum-café (left; Photo: Susmita Saha); bread bouquet.

[READ MORE](#)

What We Are

We are Proudly French, taking our authentic 'Cuisine du Boulanger' to neighbourhoods around the world.

We are Innovative, exploring new trends and the best inspiration from local markets but always bringing our unique 'je ne sais quoi' to every recipe

We are Personal, in our approach to customers and how we prepare their food.

We are Balanced, we embrace the French sense of balance, mixing the occasional indulgence with healthy eating.

We are relevant All Day Long, offering tasty options to our customers from morning to night.

We are about creating moments of joy in every occasion.
We are affordable and accessible.

What We Are not

We are not a French themed restaurant or Café

We are not a place that simply copies local cuisine.

We are not mass produced and faceless.

We are not only about sweet treats or deep fried food.

We are not just relevant once a day.

We are not predictable or disappointing.

We are not exclusive and super premium

KINDLY SCAN THE QR CODES TO WATCH OUR VIDEOS

Delifrance Corporate Video



The Paris Bakery and Pastry School

