

Vacherin celebrates the success of its talented pastry chef duo

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[Vacherin](#), the specialist London caterer, is celebrating the success of two of its gifted pastry chefs, Erycsson Barbosa and Jamie Akitoye, who made it all the way to the final of Bake Off: The Professionals 2025.

Over ten weeks, they competed against fellow pastry chefs from across the hospitality sectors. In every challenge set, Erycsson and Jamie showcased their technical skills and artistic creativity to secure their coveted place in the final. Finding out that they'd made it to the final was a memorable moment, and one they describe as "the best feeling".

In recognition of their achievement, the Vacherin team is showcasing Erycsson's and Jamie's talents at its sites through client and customer initiatives designed to create excitement, boost engagement and elevate the dining experience.

Erycsson said of the experience: "Being part of Bake Off: The Professionals 2025 has been the most challenging and exciting experience of my career so far. It was intense but incredibly positive and rewarding. The show pushed me to learn new techniques, reimagine traditional methods, trust my instincts, and find creative ways to bring my vision to life. It has undoubtedly made me a better head chef. I'm especially proud to represent pastry chefs and chefs working in the contract catering sector."

Jamie also shared: "Being on Bake Off: The Professionals was one of the most intense, inspiring and rewarding experiences of my career. It pushed me to refine my technique, trust my instincts, and stay creative under pressure. The level of talent in that kitchen was incredible and I walked away not only a better chef but also more confident in my style and vision."

Phil Roker, Managing Director, Vacherin, said: “The Vacherin team has been united and inspired by Erycsson and Jamie, following their progression throughout the competition avidly. Their journey has been nothing short of extraordinary, and our teams have come together in this shared moment of pride! Making it to the final is a remarkable achievement and testament to the great talent and passion for food excellence that our people have.”