



Silvia Federica Boldetti

Silvia Federica Boldetti discovered her passion for pastry art after graduating in business. She enrolled in the school of Gastronomic Sciences, entered as an intern at Cast Alimenti and transformed her dream into a profession practiced in the production area, but also writing. In 2016 at Sigep in Rimini she representing Italy, challenging competitors from seven other countries. Supported by three coaches - Davide Malizia, Gianluca Fusto and Mario Romani - she won the golden palm of "pink" pastry, becoming Pastry Queen. She then became the first woman named as an AMPI Maestro. Creative and bold, she experiences pastry as a tool to express one's personality and attitudes. "For me femininity manifests itself in harmony with the rest of the personality". She doesn't believe that there are gender dif-

ferences, as both men and women seek to establish themselves in order to realize their dreams. The secret lies in never limiting yourself, believing in yourself, engaging with other professionals to develop your own original and unmistakable style. "There may be discriminatory attitudes based on the fact that women have less physical strength, but this handicap can be offset by perseverance and tenacity". Her pastry is feminine, but Silvia Federica wants to focus above all on her "search for originality with respect to techniques, quality, and the healthy nature of the ingredients". In the future she hopes there will be greater participation of her female colleagues in international competitions, overcoming the obstacles associated with hard work that takes them away from their family commitments.