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The Sweet Taste of Victory: Dunkin' Brands Is Proud to Announce Executive Pastry Chef Christopher Boos To Head the US Team in the World Pastry Cup 2007

CANTON, Mass. (November 11, 2005) – Christopher Boos, Executive Pastry Chef at Dunkin' Brands, recently competed alongside the country's most recognized pastry chefs, to be the Captain of the U.S. Team for the Coupe Du Monde de la Patisserie. At the National Selection Competition at the L'Academie de Cuisine held recently, Christopher competed in the sugar competition, creating an artistic sugar sculpture under 6 hours following the theme of Modern Architecture. The finalists were judged on taste, creativity, skill, organization, and work ethic. Boos' work of art earned him top honors and he was selected to lead the U.S. Team as their Captain in the World Pastry Cup 2007. The honors were awarded by an Organizing Committee consisting of a team of eight world-renown judges, including Jury President Roland Mesnier, former White House Pastry Chef.

As Captain, Boos will oversee the U.S. Team as they work collaboratively in decision-making and follow a rigorous practice schedule that will help them prepare for the final competition, which will take place in January 2007, in Lyon, France. He will also have the ongoing support of the President of Team USA as well as a pastry chef that will act as Team Coach.

"Team USA for the 2007 Coupe du Monde de la Patisserie faces a very challenging but rewarding fourteen months ahead of them," said En-Ming Hsu, president of the U.S. Team. "They will be focusing initially on determining their desserts and display pieces, and will then train repeatedly on their routine until they depart for France in January of 2007. This team is an extraordinary collection of the nation's top pastry chefs. With the determination they have already demonstrated in the National Selection Competition, they will have a great chance to make it to the top at the World Pastry Cup 2007."

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The entire U.S. Team is comprised of the following members: Carlos Salazar, Executive Pastry Chef of the MGM Grand Hotel in Las Vegas; Art Hongpong, Garde Manger Chef at the Ritz-Carlton Hotel in Pentagon City, Virginia; Pat Coston, Executive Pastry Chef at the Ritz-Carlton Lake in Las Vegas; and Yoni Mora, Corporate Pastry Chef of ARK Restaurant Group in Las Vegas.

The Coupe du Monde de la Patisserie is held every two years in Lyon, France. The purpose is to highlight the skills and new ideas of the world's finest pastry chefs. Twenty teams composed of three pastry chefs will participate in this two-day event. The National Selection for Team USA will be divided into three categories: Chocolatier/Pastry Chef, Sugar Artist/Pastry Chef, and Ice Carver/Pastry Technician or Pastry Chef.

During the 10-hour day, each team will be required to prepare a display from each category. They will also prepare a chocolate cake, a plated dessert and a frozen dessert for the international jury panel. Three team members including Christopher Boos, Carlos Salazar and Art Hongpong will be responsible for carrying out the displays. Patrick Coston and Yoni Mora will serve as the team alternates and will train alongside their team members in the event one of them needs to step in.

The honor of leading the U.S. Team as Captain for the Coupe Du Monde de la Patisserie is the latest achievement in Christopher Boos' distinguished career. He has more than 25 years' experience as one of the world's top pastry chefs and architects of award-winning desserts. He served as Executive Pastry Chef at both Au Bon Pain and Legal Sea Foods. Boos was named Chef of the Year by the American Culinary Federation, and is an eight-time gold medal winner at the International Hotel/Motel & Restaurant Show.

As Executive Pastry Chef, Boos brings his exceptional experience and artistry to Dunkin' Brands, the parent company of Dunkin' Donuts, Baskin-Robbins and Togo's. In his role, Boos conceives new and innovative creations and then shares his knowledge and preparation of pastry and cakes with the culinary teams for Baskin-Robbins and Dunkin' Donuts.

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About Dunkin' Brands

Dunkin' Brands, Inc., headquartered in Canton, Massachusetts, franchises more than 12,000 Dunkin' Donuts, Baskin-Robbins and Togo's shops worldwide. With over 143 years of combined franchising experience, Dunkin' Brands' mission is to thrill customers, enrich stakeholders and build powerful brands. Dunkin' Brands is also a pioneer in developing and practicing a complementary day part strategy, which combines two or three of its brands under one roof. For more information, visit www.dunkinbrands.com.