Académie Internationale de la Gastronomie

Information Note n° 1 March 2012

Calendar of next AIG Events

- Monday, April 23, 2012 in Barcelona: Rafael Anson will remit the « Grand Prix of Culinary Art » 2011 to Joan Roca
- Friday 11 to Monday, May 14, 2012 in Bordeaux: the Royal Club of Gastronomes of Belgium organizes an exclusive journey, both by the world-famous Chateaux visited and by the originality of the Gascon cuisine.
- Wednesday, May 29-Monday, June 4, 2012 in Athens. The Hellenic Academy of Gastronomy celebrates the 15th anniversary of "Les Amis de Dyonisos" by a four-day event which will be focused on three local productions: bottarga, pistachio and olive oil. Over 50 members of the IAG have registered for this trip.

PRIZE OF GASTRONOMIC LITERATURE Pedro Nuño de la Rosa, March 5, 2012 in Valencia, Spain.

On this occasion the Board of IAG convened to study the and discuss various topics:

- Procedure for awarding the Grands Prix of IAG
- Visits to Greece and Bordeaux
- Membership of the Japanese Academy of Gastronomy
- Internal and external communication of IAG



President George Husni presents the award to Pedro Nuño de la Rosa, author of "10 x 2, Tradición y innovación en la cocina Alicantina"



From left to right, President of IAG, Georges Husni, Lola Johnson, agricultural advisor of the Region of Valencia, Rafael Anson, President of the Real Academia de Gastronomia (Spain), Prof. Giovanni Ballarini, President of the Accademia Italiana della Cucina, Pedro Nuño de la Rosa, Jacques Mallard, General Secretary of IAG, and Cuchita Lluch, President of Academia de Gastronomia of the *Comunitat Valenciana*. The latter has done much for the recognition of the culinary culture of Valencia and has contributed to the prestige of Gastronomy in the Region.

AWARD OF "CHEF OF THE FUTURE"

Christophe Saintagne,

March 21, 2012

Restaurant Alain Ducasse, Plaza Athenee, Paris

The award was presented by President George Husni, surrounded by officers of the IAG. The ceremony was attended by Alain Ducasse and Francois Delahaye, CEO of Dorchester Collection

Christophe Saintagne, Surrounded by his brigade.



Saintagne Christophe, 34, trained by Philippe Groult (L'Amphyclés). He joined the Alain Ducasse's kitchens first at 59 Poincaré, then at the Plaza Athénée, Paris. In 2002 he was promoted Head of the Brigade of the restaurant "Aux Lyonnais", another restaurant of the Ducasse Group.

In 2008, Alain Ducasse appointed him supervisor of all his restaurants. Succeeding Christophe Moret, he is now Chef of the Plaza Athenee.



From left to right, Gerald Heim Balsac, a Director of AIG, President George Husni, Laurence Bloch, Manager of the Plaza Athénée, Christophe Saintagne, Jacques Mallard, IAG General Secretary.