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ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 11

October 2013

Calendar of Events AIG

- **Thursday, October 24 to Sunday, October 27, 2013 in Barcelona (Spain)** : setting up of the Mediterranean Branch of AIG.
- **Friday, November 8th, 2013 (Miami, Florida)** : presentation of the AIG 2013 Grand Prix of Gastronomic Culture to Norman Van Aken .
- **Saturday, November 9th to Sunday, November 17th, 2013 :**
AIG trip to Mexico :
the Mexican Academy of Gastronomy organizes for members of the AIG a trip so called "Discovering authentic Mexican cuisine".
- **Saturday, December 7th, 2013 in Rome (Italy)**: private visit of the Quirinale Palace, residence of the President of the Italian Republic, for the 60th anniversary of the Roman section of the Academia Italiana della Cucina.
- **Thursday, December 12th, 2013 in Brussels (Belgium)**: The Royal Club of Gastronomes of Belgium celebrates its 75th Anniversary at a gala dinner at the Michelin two-star " Sea Grill ". An opportunity for members of the AIG to join in this event.

AIG PRIZE "CHEF OF THE FUTURE 2013"

On October 11th, 2013, Gunnar Forssell, in the name of the Swedish Academy of Gastronomy presented to Magnus Nilsson (see picture) at Magasinet, Fäviken the award he won as 2013 Sweden AIG Chef of the Future.



Three Italian Academics, rewarded by AIG

On Monday 7th October, in Parma in the Grand Hall of the University the ceremony for the remittance of 2013 AIG prizes took place.



Davide Cassi, 50, Professor of physics in materials at the University, received from Jacques Mallard, President of AIG, the Grand Prix of Food Science. An Associate Professor of Gastronomic Sciences (Italian gastronomy is taught at university), he wrote many books in this field. He also teaches at the Institute Alma Colorno.

Massimo Montanari, a medieval historian at the University of Bologna, received the AIG Price (for Italy) of Gastronomic Literature. He has focused his research on the cuisine over the past centuries

As for **Andrea Grignaffini**, he won the 2013 (for Italy) AIG Sommelier Prize.



Dean Feretti chaired the meeting which was followed by a symposium entitled "Food, object of science and culture."

The Italian Minister of Agriculture, Food and Forestry, retained in Rome for urgent problems, sent a message that was read at the meeting.





First speaker, **Prof. Giovanni Ballarini**, Vice President of AIG, recalled the contribution of Claude Bernard in experimental physiology (1) and the recent discovery of the mechanisms of transformation of food from cooking. He pointed, however, that sciences raise as many questions as they answer.

Today's man is looking primarily in gastronomy "a sensory satisfaction and a chance to dream."

For its part Massimo Montanari said that "the kitchen shapes the man."

Davide Cassi commented about "the epic of molecular cuisine with the subtitle hackers in the kitchen".



As for A. Grignaffini, he expanded on the new role of sommelier facing the tasting menu, including sometimes up to twenty dishes (1). He must perform a very specific and renewed approach so that customers can discover unexpected flavors and wines from around the world. All were vigorously applauded by a large assembly.

(1) - text available in French at the secretariat of the AIG

Award of AIG in 2013 (for Switzerland) Chef of the Future

Wednesday, October 16th, 2013

Franck Giovannini, the deputy chef at the restaurant of the Hotel de Ville in Crissier (near Lausanne), received from Mr. Pierre Mirabaud, Chairman of the Swiss Academy of Gourmets, this coveted degree.

Also present were : Jacques Mallard, President of AIG and Benoît Violier, the current Head 3 Michelin stars of this famous institution.

