



ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 21

May - June 2015

AIG calendar of Events

- **Thursday June 25, 2015** in Middleton (NJ) David Gelb will be awarded by Sevi Avigdor, President of American Academy of Gastronomy – East Chapter, the 2015 AIG diploma of “Prix Multimedia” (United States) at the Country Club of Nevesink.
- **Wednesday 15 – Sunday 20 September 2015** AIG trip to Poland (more specifically visits of Krakow and Warsaw) organized by the Polish Gastronomy Academy - 46 members have already planned to attend our first visit to Poland.
- **Wednesday, September 23, 2015** in Paris Alain Ronzatti, Chef Sommelier at Michel Rostang restaurant, will receive the 2015 “Prix au Sommelier” (France).
- **End of September 2015** in Milano : one day trip to the Universal Exhibition for a gastronomy focused visit (project).

A new President for Accademia Italiana delle Cucina (AIC)

The General Assembly of our Italian affiliate academy took place on May 30 and saw the elevation of former General Secretary Paolo Petroni to President. He takes over from Prof. Giovanni Ballarini, who chose after 8 years not to renew his term of office.



Born in Florence, **Paolo Petroni** is the Head of the research department at the leading brand consultancy Intermark Agency. He already has for a long-lasting and fruitful collaboration with AIC, first as regional Delegate for the Tuscan region, and subsequently as chief editor of the AIC Guide of Restaurants in Italy. He is also the author of several commercially successful cookbooks, particularly in Italy and the United States.

AIG 2015 National Prize Award Ceremony, Portugal

Lisbao, April 25, 2015

The award ceremony for 2015 AIG national Prizes took place at Hotel Altis Belém in Lisboa, in the presence of Deputy Minister for Regional Development, Miguel Poiares Maduro, Labour and Social Security Minister, Pedro Mota Soares, State Secretary for Food, Nuno Vieira de Brito, members of the International Academy of Gastronomy and CEO of Altis Hotels group.

The dinner, prepared by « Chef de l'Avenir » Prize winner João Rodrigues who received tremendous praise for the artful expression and magnificence of typical Portuguese flavors.



From left to right, second row : Jose Bento dos Santos, President of Portuguese Academy of Gastronomy, Rafael Anson, President of Real Academia Española de Gastronomía and AIG Honorary President ; next to Octavio Ferreira, Maciej Dobrzyniecki, President of Polish Academy of Gastronomy. They are supported by Portuguese personalities.

Award winners with their diplomas: (from left to right) :

Filipa Gomes : 2015 AIG Multimedia Prize - « Prato do Dia » 24h kitchen Program – TV channel

Jerónimo Heitor Coelho : 2015 AIG « Prix de la Littérature Gastronomique », "Comer em Évora"

João Rodrigues: 2015 AIG « Prix au Chef de l'Avenir », Restaurante Feitoria Altis Belem, Lisboa

Octávio Ferreira, 2015 AIG « Prix au Sommelier » : Restaurante Gambrinus, Lisboa

« Grand Prix AIG 2015 de l'Art de la Salle »

**Awarded to Jean-Marie Ancher,
Directeur du Restaurant Taillevent :**
An example of the meritocracy of the
« Art de la Salle »

April 30, 2015



In his speech, Jacques Mallard chose to remind us of the reasons that led the International Academy to create the “Grand Prix de l'Art de la Salle”. Nowadays, the professions around dining room services are not always recognized as they deserve to be. There is much talk of Chiefs, who became stars, and rightly so. But the dining-room is also an important element of a successful meal. The dining-room Director and his team are the intermediary between the kitchen and the client, both ways. The advice, care and overall service provided to the customer are essential to success.

Also, the room trades are great tools for social mobility for young people who, in good hands and trained by professionals, climb up the ladder and blossom in their work. At the time we live in, this upward mobility factor is very important and we must highlight the role of Maitre D's, who fulfill this training task for youngsters.

Jean-Marie Ancher is an example of the meritocracy of the art of the dining-room. He joined Taillevent at a young age, and he was fortunate enough to be distinguished and trained by an extraordinary restaurant professional, Jean-Claude Vrinat, owner and director of Taillevent. This grand master of the world of gastronomy transmitted his knowledge and love of the profession to Jean-Marie Ancher, who climbed all levels up to the direction of the house. He is a great professional in a major house and the award is well-earned, concluded Jacques Mallard.



From left to right : Khalil Sara, Gérald Heim de Balsac, Rafael Anson, Jacques Mallard, André Gruber, Members of AIG Executive Committee, Jean-Marie Ancher and his brigade and Maciej Dobrzyniecki, President of Polish Academy of Gastronomy.

ALMA Institute celebrates with splendor the 2015 AIG “Grand Prix de la Culture Gastronomique”.

On Tuesday, May 5, 2015, Jacques Mallard and Gerald Heim de Balsac, AIG President and General Secretary, made the trip from Paris to award the trophy of this “Grand Prix”.

The winner chose to receive the prize in the prestigious "Italian Versailles" which belonged to the Farnese and where Empress Marie Louise (Napoleon's widow) lived; and in particular the throne room, on the first floor, with a panoramic view over the trimmed box hedges of the park.



In the presence of many Italian personalities, including Prefect of Parma G. Forlani, representative of the Region and Mayor of Colorno Ms. Canova, bishop of Parma Mrg Solmi, and General Secretary of the Chamber of Commerce of Parma A. Egaddi, the trophy was handed over by President Jacques Mallard to **ALMA Institute’s President, E. Malanca**, in the company of his predecessors, Albino Ivardi Ganapini and Giuseppe Marchesi.

In his speech Jacques Mallard paid tribute to the remarkable work of ALMA, the prestigious School of Italian Cuisine which teaches hundreds of foreign students the basics of Italian cuisine. He expressed his satisfaction to see so many personalities supporting this institution that spreads abroad the gastronomy of Italy.

Prix AIG 2015 (Italie)

Together with Prof. Giovanni Ballarini, President of the Accademia della cucina italiana, he awarded the diploma to the “Chef de l’Avenir” (Italy) **Pier Giorgio Parini**, currently Chef, despite his young age, of the Michelin-starred restaurant "Povero Diavolo" in Torriana (near Rimini on the Adriatic coast).

He reminded that Parini is a former ALMA student.



Also, **Dottore Enzo Pellati**, University of Turin, was awarded the 2015 AIG “Prix de la Littérature Gastronomique” for his book "*La Storia di cio che mangiamo*". In this 400 pages book, with a thorough index of players in the field of gastronomy, he gathered the development of food history until today.

The evening was continued by a dinner served in the main restaurant of the Institute which hosted about sixty guests. The menu was supervised by Giovanni Ciresa together with Pier Giorgio Parini.

Finally, Andrea Sinigaglia, CEO of ALMA, introduced his many collaborators: cooks, room staff and sommeliers.



**Grand Prix AIG de l'Art de la Cuisine 2015
Awarded to Benoit Violier,
restaurant de l'Hotel de Ville, Crissier
(Switzerland)**

On June 9, 2015, Jacques Mallard, President of AIG, in the presence of Honorary President Georges Husni, General Secretary Gérald Heim Balsac and President of Swiss Academy of Gourmets Pierre Mirabaud, awarded the 2015 AIG "Grand Prix de l'Art de la Cuisine" to Benoit Violier, Chef of the restaurant "Hotel de Ville" at Crissier near Lausanne (Switzerland).



From left to right : Olivier Maus, Jacques Mallard, Benoît Violier, Gérald Heim de Balsac, Alain Boucheron and Pierre Mirabaud, President of Académie Suisse des Gourmets

In his speech Jacques Mallard recalled that Benoit Violier is "Charentais" (from South West region of France, north of Bordeaux). He was initially trained in "pâtisserie" by Didier Stephan, then by Joël Robuchon and Frédéric Anton. He succeeded in 2000 the very difficult and coveted contest of "Meilleur Ouvrier de France" (best French craftman).

In Switzerland since 1996, first with Fredy Girardet, then with Philippe Rochat, the talent of Benoit Violier truly flourished, until he succeeded Philippe Rochat in 2012.

The AIG "Grand Prix de l'Art de la Cuisine" rewards each year a true Cuisine artist. President Jacques Mallard stressed that in Benoit Violier this Grand Prix rewarded a cuisine inspired by criteria which AIG highly values, especially the respect for local produce, cooked to perfection. Here, we are far from the "show cuisine". "Congratulations, Benoit! Carry on along this path, beyond fashion ": these were the concluding words of Jacques Mallard.



From left to right : Olivier Maus, Jacques Mallard, President of AIG, Benoît Violier and his wife, Georges Husni, AIG Honorary President.



AIG members enjoyed a beautiful discovery of the Spanish Basque Country

From Monday 1 to Friday 5 of June, thirty registered participants - this was the maximum number - from 8 different countries including the United States (East Coast) traveled across the green Spanish Basque Country, from Bilbao to the French border and from San Sebastian to Vitoria-Gasteiz.

The journey was very much appreciated both from a gastronomic and cultural point of view. We sincerely thank Maria del Mar Churruca, the omnipresent Chairwoman of Vasca Academia de Gastronomía, supported by Bureau Members.

A full report will be inserted in the next issue of the "Lettre" de l'AIG.

The *ABC* daily newspaper from Madrid published a short news item of this event in its edition of June 3.

2015 AIG Diploma Award « Chef de l'Avenir » (Switzerland)

to Sébastien Erbeia

On June 4, 2015, President of « Académie Suisse des Gourmets », Pierre Mirabaud, in the presence of Bureau members of this Academy, awarded to Sébastien Erbeia, Chef of Restaurant « Le Cheval Blanc » in Vandoeuvres (Switzerland), the AIG 2015 "Prix au Chef de l'Avenir" (Switzerland).

Menu of the meal that followed the Prize award ceremony :

Charcuterie plate

Octopus salad with pepper mousse

Fassone veal steak from Piémont

Strawberries mille-feuille

Mignardises

From left to right :

Olivier Maus, AIG Administrator, André Gruber, AIG Bureau Member, Chef Sébastien Erbeia, Pierre Mirabaud, President of Académie Suisse des Gourmets and Luc Baechler, Vice President of Académie Suisse des gourmets

