



ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

*Information Note n° 28*

October-December 2016

### **AIG Calendar of events**

- **October 2-6, 2016** : AIG visit to New-York
- **Sunday October 23, 2016** : Award ceremony in Beyrut for Youssef Akiki, 2016 AIG “Prix au Chef de l’Avenir” (Lebanon)
- **Thursday November 24, 2016 in Lisbon (Portugal)** : celebration of the 25<sup>th</sup> anniversary of the creation of the Portuguese Academy of Gastronomy
- **Tuesday November 29, 2016** : Julie Andrieu receives the 2016 AIG “Prix Multimedia” (France)
- **Monday December 5, 2016** : Award ceremony for Eric Beaumard, 2016 AIG “Grand Prix de l’Art de la Salle”, restaurant Le Cinq at Hotel George V in Paris

### **Upcoming AIG events**

- **Monday January 9, 2017** : AIG Board meeting in Paris
- **Sunday February 5, 2017** AIG Gala dinner, organized by the Indonesian Academy of Gastronomy at Hotel Le Bristol in Paris, in the presence of H.E. the Ambassador of Indonesia in France
- **Monday February 6, 2017** : AIG General Assembly at Hotel Le Bristol in Paris

### **The President’s wishes for 2017**

Once again, 2016 was a terrible year for peace in the world. Terrorism has hit many countries and killed innocent victims. And how could we forget our Syrian friends in Aleppo, the birth place of the Syrian Academy of Gastronomy ?

Words are unable to qualify these horrors. Nevertheless we all have to stand up and continue to live, while hoping that the situation will improve and that interested governments will find the road to peace eventually.

Best wishes for a happy and successful New Year to all of you.

**Jacques Mallard.**



## AIG trip to New York - October 2 to 6, 2016

About forty AIG members from 12 countries responded to the invitation of the American Academy of Gastronomy (East Coast) for a stay in New York "like a real New Yorker". The trip was a perfect success, in an exceptional atmosphere of friendship and conviviality. We extend warm thanks to our friends of the American Academy who joined us during the stay, and especially its President Sevi Avigdor, his wife Marianne and all the members of the Organizing Committee. The AIG Newsletter 36 will provide a detailed account of the visit. Here are a few pictures.



**AIG "Prix du Chef de l'Avenir"  
awarded to Chef Youssef Akiki  
Sunday October 23, 2016**



From left to right : the Chef Youssef Akiki, Cheikh Fouad El Khazen, ALG President and- Georges Husni, AIG Honorary President.

The members of the Lebanese Academy of Gastronomy gathered on Sunday 23 October for lunch at the Al Bustan Hotel in Beirut to present Youssef Akiki, Executive Chef of the Burgundy restaurant in Beirut, with the "Chef de l'Avenir" Award of the International Academy of Gastronomy, upon the proposal of the Lebanese Academy of Gastronomy. AIG Honorary President Georges Husni participated in the ceremony, alongside Cheikh Fouad El Khazen, President of the ALG.



Dimanche le 25 octobre 2016, Hôtel Al Bustan

*Déjeuner de l'Académie libanaise de la gastronomie*

*Préparé par Chef Youssef Akiki*

*l'avant-propos*

tartine | pomme verte | stilton

*les entrées*

saumon mi-fumé | aneth | citron confit

risotto | foie gras | griotte

*le plat principal*

plat de côtes grillé | poireau | noilly prat | champignon des bois

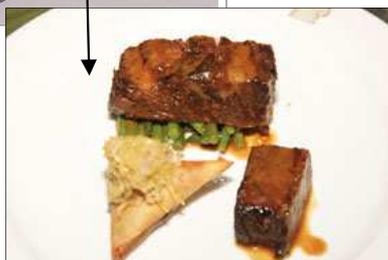
*le dessert*

tiramisu | finesse et légèreté



Walid Mouzannar, Secretary General of ALG, outlined the career of Mr. Youssef Akiki. Thanks to hard work and exceptional energy, he gathered an unusually extensive culinary baggage and continuously progressed, until he took command of the "Burgundy" kitchens.

He likes to work on noble products without betraying them, and looks for new flavors through his travels. A well-deserved award, concluded Walid Mouzannar.



The Chef in the kitchen ...

## The Portuguese Academy of Gastronomy celebrates the 25th anniversary of its creation

On 24 November 2016, the Portuguese Academy of Gastronomy celebrated the 25th anniversary of its foundation by giving a reception in the Grémio Literario, a very exclusive club in the historic center of Lisbon.

José Bento dos Santos, President of the Portuguese Academy of Gastronomy, welcomed the personalities present, Prime Minister Antonio Costa, several Ministers and Secretaries of State and various personalities. He then spoke of the tragedy of the diets of children and adolescents, quoting strong examples that impressed the audience. He declared that it was essential and urgent to launch vigorous and effective actions at the level of schools, of the general public and of national and regional authorities, in the spirit of the Resolution of the European Parliament of March 2014. The Portuguese Academy of Gastronomy, in liaison with the Government and in particular the Ministry of Health, is working to set up programs adapted to tackle this major problem of education to taste and of public health.

The President of the International Academy of Gastronomy Jacques Mallard, who came from Paris especially for the occasion, paid tribute to the extraordinary progress of the quality of Portuguese cuisine over the past 30 years. He underlined the role played by the Portuguese Academy in this evolution, the mission of the AIG being to accompany and amplify this movement.

Rafael Anson explained that gastronomy is no longer the pleasure of a privileged few, but has turned into an activity combining health, friendliness, taste and sustainable development. This is what is affirmed by the Resolution of the European Parliament voted in March 2014 at the initiative of the International Academy of Gastronomy. It considers as necessary to incorporate knowledge of food and education of taste into the education system. Gastronomy today must contribute to public health and the quality of life of people. It is an activity that is also very related to economy and culture. It is the only artistic activity that satisfies the five senses: taste and nose for flavors; touch for textures and temperature, and view, for the presentation of dishes.

The Resolution of the European Parliament thus defines gastronomy as the set of knowledge, experiences, as well as forms of arts and crafts, that allow to eat in a healthy way and with pleasure.



From left to right : Antonio Costa, Prime Minister of Portugal, Rafael Anson, AIG Honorary President, Jacques Mallard, AIG President and Jose Bento dos Santos, Portuguese Academy of Gastronomy President.

**November 29, 2016**

**Jacques Mallard awards the AIG « Prix Multimedia » 2016 (France)**

**to Julie Andrieu**

On November 29, 2016, President Jacques Mallard awarded the Prix AIG Multimedia 2016 (France) to Julie Andrieu during a luncheon at Le Bascou restaurant in Paris.

In his address, he first recalled that this Prize is awarded to a person or a medium, other than paper, for his action in favor of the spreading of gastronomic culture.

Julie Andrieu is a journalist, host and producer of radio and TV

programs. Particularly, in her TV series "Les Carnets de Julie", she invites viewers to very pleasant strolls through local and regional cuisines in their historical, geographical and cultural environment, explained by many guests. An excellent program, Jacques Mallard concluded.



From left to right : the Chef of restaurant « Le Bascou », Bertrand Guéron, Julie Andrieu and Jacques Mallard, AIG.President.

**5 December 5, 2016**

**Jacques Mallard awards the « Grand Prix de l'Art de la Salle »  
to Eric Beaumard, Director of «Le Cinq »,  
Hotel George V in Paris**



From left to right : Gérald Heim de Balsac, AIG General Secretary, Eric Beaumard, Jacques Mallard, AIG President and AIG Honorary Presidents, Rafael Anson and Georges Husni.

On December 5, 2016, President Jacques Mallard awarded the trophy of the AIG 2016 Grand Prix de l'Art de la Salle to Eric Beaumard during a luncheon at Le Cinq, a three Michelin star restaurant.

The international “Grand Prix de l'Art de la Salle” distinguishes the manager of a restaurant for excellence in hospitality, decor and service. Eric Beaumard follows the footsteps of the previous winners of the Prize, Louis Villeneuve, Juli Soler, Diego Masciaga, Denis Courtiade, Umberto Giraudo, Jean-Jacques Chauveau, Toyoko Nakamura and Jean-Marie Ancher.

Jacques Mallard stressed the importance of the “Art de la Salle” in relation to the “Chef”. Chefs, rightly so, are the center of public attention, but the “Art de la Salle” is also a key element of success. The “Directeur de Salle” is the relay between the kitchen and customers, in both directions. Advising customers, listening to them, and service in the broadest sense of the term, are essential to a successful meal.

On the other hand, these jobs are tremendous tools of social advancement for young people who, presented with the opportunity of being trained by great professionals like Eric Beaumard, climb the ladder and blossom in their work. It is important to underline the role of people like Eric who take on this task of training young people.

For all these reasons, Jacques Mallard said he was particularly pleased to present this Grand Prix de l'Art de la Salle to Eric Beaumard.