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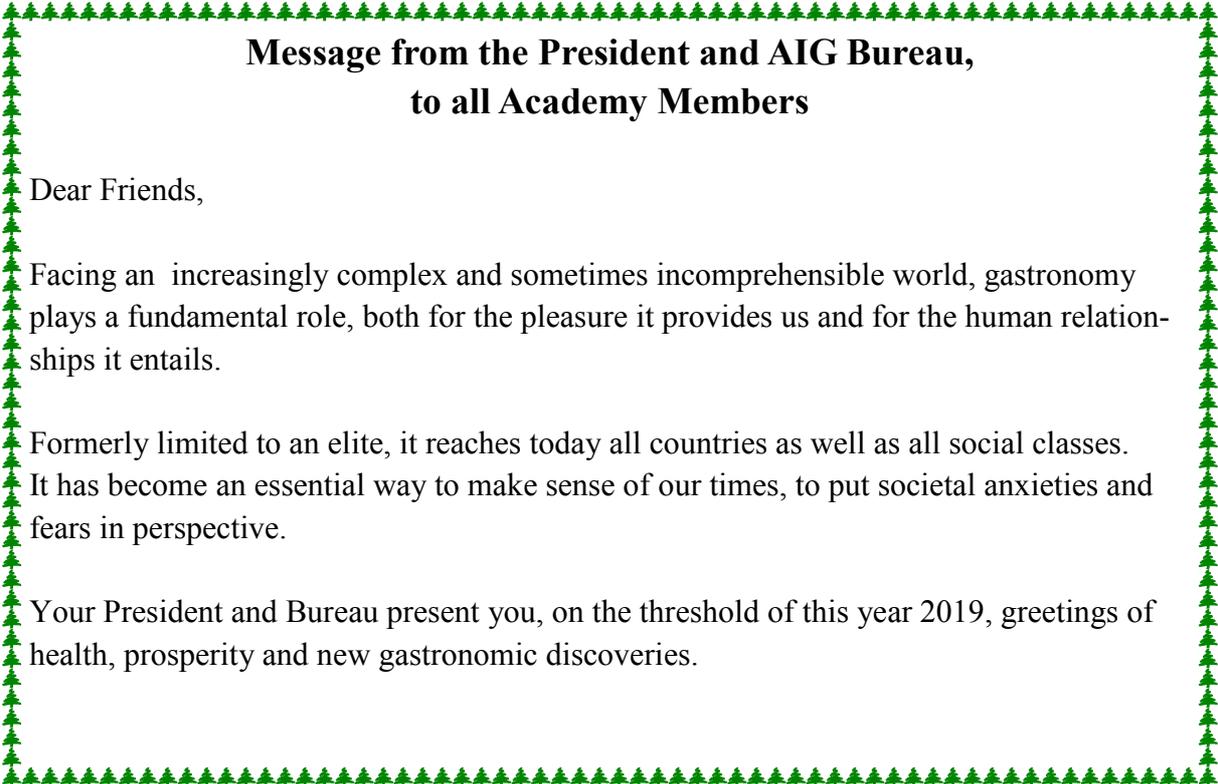
ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 36

October-December 2018

AIG Calendar of events to come

- **Sunday, February 3, 2019**: Restaurant Lasserre in Paris will host the participants at the Gala Dinner preceding the General Assembly the next day. The dinner will be prepared by Chef Nicolas Le Tirrand, winner of the 2019 Prix au Chef de l'Avenir (France).
- **Monday, February 4, 2019** : the AIG annual General Assembly will be held, as last year, at Hotel Prince de Galles in Paris. It will be followed by a luncheon at "La Scène" restaurant of this palace, carried out by Chef Stéphanie Le Quellec, winner of the 2014 Prix AIG au Chef de l'Avenir (France)..
- **Next AIG trip: to Andalusia (Spain)**
From Thursday, May 30, 2019 with arrival in Madrid late morning until Sunday, June 02, 2019, late afternoon in Sevilla (optional visit on June 3 in Granada)



Message from the President and AIG Bureau, to all Academy Members

Dear Friends,

Facing an increasingly complex and sometimes incomprehensible world, gastronomy plays a fundamental role, both for the pleasure it provides us and for the human relationships it entails.

Formerly limited to an elite, it reaches today all countries as well as all social classes. It has become an essential way to make sense of our times, to put societal anxieties and fears in perspective.

Your President and Bureau present you, on the threshold of this year 2019, greetings of health, prosperity and new gastronomic discoveries.

**2018 AIG « GRAND PRIX DE LA CULTURE GASTRONOMIQUE »
AWARDED TO THE INSTITUTE CORDON BLEU**

Wednesday, December 12, 2018
Paris, France



A large assembly gathered to attend the award of the trophy (see photo) by Dr. Jean Vitaux, AIG President, accompanied by Jacques Mallard, Marc Spielrein and Gérard Heim de Balsac, to André Cointreau, President of Cordon Bleu International.

Attendance notably included representatives of the Ministry of Foreign Affairs, several Embassies, Business France, the University of Reims-Champagne-Ardennes and gastronomic associations.



From left to right : a Cordon Bleu Chef , Gérard Heim de Balsac, Marc Spielrein, Dr. Jean Vitaux, Jacques Mallard, André Cointreau, Eric Briffard,.

This trophy rewards the international influence and the quality of education offered by Cordon Bleu International, a prestigious school that has become the first global network of culinary arts and hotel and restaurant management institutes.

Indeed, it trains over 20,000 students every year in its 35 institutes, with a presence in more than twenty countries

The Institute, as recalled by Sylvie Morineau, its Academic Director, delivers certificates, diplomas, licenses, masters and also research chairs.

It certifies the high level and excellence of professional training, with the involvement of Chefs and professors and of all the teams of “Le Cordon Bleu” under the direction of Eric Briffard , who attended the ceremony in his capacity as Director of Culinary Arts at Le Cordon Bleu.

Let us point out that the Institute of Paris occupies, facing the Seine (Pont de Grenelle level) an entire modern building of two floors and a terrace where a 700 m² vegetable garden was created to help familiarize students with vegetables and fruits that are produced there. A buffet, hot and cold, performed by students with the assistance of the faculty, demonstrated a high level of expertise.

AIG 2018 « GRAND PRIX DE L'ART DE LA CUISINE »

awarded to Yoshihiro NARISAWA

Monday, December 17, 2018

Tokyo, Japan

AIG is aware of the role played by Japanese gastronomy in the contemporary world, particularly thanks to the commitment of Sakiko Yamada, President of the Japanese Academy of Gastronomy, one of our Member Academies.

The winner of the 2018 AIG International Grand Prix of the Art of Cuisine, the most coveted of the AIG Grand Prix, is Yoshihiro Narisawa, 50 years old. He is the Chef and owner of a restaurant "The Creations of Narisawa" in Tokyo-Minato. He was nominated in 2017 as the best of Japan.

This establishment was created by Yoshihiro Narisawa in 2003; located in the backyard of a modern building, its surroundings are minimalist and it can host only a few guests.

Since 2009, it has been ranked among "the World's 50 Best" at the 18th position; it remained there.

A baker's son, he left Japan at the age of 19 to train in Europe, specifically in France, Switzerland and Italy.



Sakiko Yamada awards the 2018 AIG Trophy for the "Grand Prix de l'Art de la Cuisine" to the winner Yoshihiro Narisawa.



Dish performed by Yoshihiro Narisawa

When he returned to Japan in 1996, he was convinced that cooking should be based on local, organic products. He seeks above all a convivial cuisine approaching that of the countryside of the archipelago.

His plates are intended to be the expression of a landscape with its seas, mountains, forests, meadows; they also take into account the seasons.

In his restaurant he presents, at both meals, only one menu of 10 to 15 dishes, served with Japanese wines and saké to illustrate the pairing of food and wine throughout the meal.

He has a large cellar, exclusively offering Japanese wines and sakés.



Dish performed by Yoshihiro Narisawa

Let us take advantage of this note to remind our readers that on September 18, 2014, Ms. Toyoko Nakamura (see Information Note # 17) was the first woman to win another AIG International Grand Prix, that of the "Art de la Salle" (which calls upon so many different skills). Japan's gastronomy is definitely shining brightly.