

PRESS RELEASE



Chefs World Summit 2018
The International Congress for World Chefs



Under the High Patronage
of H.S.H. Prince Albert II of Monaco

25, 26, 27 NOVEMBER 2018
GRIMALDI FORUM MONACO



'Chefs are environmentally conscious and are dedicated to the planet, employment and other people'

AN INNOVATIVE CONCEPT

This is the 3rd time we host this international congress, where renowned chefs come together to discuss the changes in their profession, and go over whatever subjects may require urgent attention. This year, CWS will be the basis for a series of general reports, so that a written document can be prepared of these discussions for sharing and dissemination.

1. Eco-responsibility

Local food, using seasonal ingredients, supporting animal welfare and responsible fishing, trash cooking...these and other approaches are being adopted increasingly and widely by chefs.

2. Training and recruitment

Despite a rise in the number of jobs available in the restaurant industry, chefs find it difficult to recruit new talents and the sector does not appeal to young people or jobseekers. Chefs have a role to play in providing training and passing on their know-how.

3. Social involvement

Several initiatives are raising to help the disadvantaged people (chefs are getting involved in the Restos du Cœur programme to provide food for the homeless, Les Bouffons de la Cuisine scheme to provide meals for socially excluded people, etc.).

During three days, Chefs, Restaurant owners, Luxury Hotel Managers, Sommeliers, Maitres d'hôtel, Caterers, Professors of cookery schools, Cookery schools students, and many others will take part in conferences, debates and workshops to think and discuss the Culinary Art field and most of all the eco-responsibility and recruitment subjects.

To allow the most important players involved to contribute to these themes, we will be inviting chefs, experts and representatives from the relevant government bodies (both French and international) concerned.

AMONG THE CHEFS *attending this year*

Mauro Colagreco (Sponsor 2018), David Kinch, Paul Pairet, Georges Blanc, Yoshihiro Narisawa, Moreno Cedroni, Christophe Bacquié, Régis Marcon, Arnaud Donckele, Emmanuel Renaut, Soenil Bahadoer, *and many others...*



Le Chef magazine reveals its 100 top chefs, based on the only barometer that allows chefs to compare themselves with their peers and identify industry leaders. This ranking highlights the chefs which best embody the values of the profession and whose standard of cooking is unparalleled.

The ranking will be unveiled the opening during the opening ceremony. Who will succeed Michel Troisgros in 2018, Alain Passard (2017), Michel Bras (2016) and Pierre Gagnaire (2015)?



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