

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



Chefs World Summit **2019**

The International Congress for World Chefs

*Chefs are changing
their business models...*



**24-25-26
November
2019**

**PRESS
RELEASE**

**MONACO
Grimaldi
Forum**

www.chefsworldsummit.com

 **informa markets**

THE WORLD RENDEZ-VOUS of the high-quality Gastronomy!

Great cuisine is a cultural expression in its own right. It brings together mankind and gifts of nature around a living art. The Chefs World Summit gathers around an original concept all the major players and experts in worldwide gastronomy. For three days will keep coming conferences and workshops in a 5500 sqm exhibition hall presenting the highest quality products.

AN INNOVATIVE CONCEPT

Because great cuisine embodies a powerful economic sector, it plays an important role within the international community. Therefore, under the direction of Philippe Joannes and our two sponsors, Christophe Bacquié (CWS 2019 Sponsor) and Michel Roth (International Sponsor), the editorial team will present the following topics:

“Chefs are changing their business model”

1. New catering concepts.

From conception to financing and communication.

2. Eco-responsibility at the heart of our concerns.

Committed and sustainable gastronomy that fights against waste.

3. Training and recruitment.

New training methods adapted to the new generation.

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.

CREATION OF THE RECRUITMENT, INTEGRATION & TRANSMISSION CHARTER

Nowadays, we aim to promote the professions, establishments and head chefs who create fulfilling working atmospheres, conducting to the success of the up-and-coming professionals.



TRUE GLOBAL HUB OF CULINARY ART

This event is intended to train and to inspire the new generation of chefs, pastry chefs, restaurant owners, sommeliers, maitres d'hotel, sous-chefs, caterers, chocolate makers, professors and pupils of cooking schools and hotel keepers and many others.

Chefs World Summit

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

November 24, 25 & 26, 2019

Grimaldi Forum :

10 Avenue Princesse Grace - 98000 Monaco

www.chefsworldsummit.com

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PROGRAM DIRECTOR



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Culinary Event Director
Société des Bains de Mer
Chefs World Summit • Monaco

HONORARY CHAIR



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Executive Chef
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Michel Roth

Executive Chef
Hotel President Wilson *****
Geneva, Switzerland

R.I.T. CHARTER SPONSOR



Régis Marcon

Executive Chef
Régis et Jacques Marcon
Saint-Bonnet-Le-Froid, France

IN THE PROGRAM of the Chefs World Summit 2019

The round tables will be structured around the major topics: the new catering concepts, eco-responsibility, training and recruitment.

- **"Everyone is a food critic"** - How to take (well) the reviews?
- **"Reaching for the stars"** - How to obtain the best ranking?
- **"Food is money"** - How to finance your business development?
- **#Streetcred** - Is streetfood a new culinary standard?
- **"Town & country"** - What about urban agriculture?
- **"Save the kitchen"** - How to have a fully environmentally friendly kitchen?
- **"Let's speak about the "big bad" millennials"**
How to employ millennials in the kitchen and in the dining room?
- **2018 numbers** regarding consumption, tourism, trends and news
- **"Concept is king"** - Can you start without a concept?
- **#Instafood** - What is the right way to use social networks?
- **New is #old** - What about culinary start-up? Useful or gadget?
- **Yield yield yield !** - How to optimize your dining room's profitability?
- **Q&A** - Internet users' questions to CWS chefs
- **Hiring:** New approach, new generation
- **Training:** How to pass on the chefs' expertise to the young generation
- **Commit:** Recruitment/ Integration / Transmission charter
- **Think tank:** Think tank and idea lab about the Recrutement/ Integration / Transmission charter
- **Delivery's position** on hr sector
- **Consumer reviews** and social networks
- **How and why to become a one-of-a-kind brand** in a market filled with consumer reviews and gastronomical guides
- **Audit and counsel:** Be able to make an assessment of your tools

IN COLLABORATION WITH



THE "100 CHEFS 2020" Awarding Ceremony!

Le Chef magazine reveals its 100 top chefs, based on the only barometer that allows chefs to compare themselves to their peers! The ranking criteria is based on the winners' culinary talent as well as their embodiment of the values of the profession.

In 2019, it is Arnaud Donckele (La Vague d'Or - Saint Tropez (83) - France) who wins first place in the ranking. He succeeds Michel Troisgros (2018), Alain Passard (2017), Michel Bras (2016) and Pierre Gagnaire (2015).



The announcement of the "100 Chefs" and the Top 10 will take place during the CWS Opening Ceremony on Sunday, November 24 at 6:30PM



INTERNATIONAL CUP OF CUISINE

Prince Albert II of Monaco Trophy



"**Les Cuisiniers de France**", an association of professionals in the culinary arts created in 1840, is organizing the **Edition of the International Cuisine Cup (Prince Albert II of Monaco Trophy)** on November 24th and 25th, 2019, during the Chefs World Summit in Monaco.

Through the creation of a main dish with trimmings and a dessert, the finalists will have to behave differently themselves by the working techniques and the enhancement of the flavors within their creations. This event aims to promote the cooking profession as well as maintaining the techniques originated from the French culinary heritage.

The jury features famous leading figures well-known for their professional skills and career history. **Mr. Christian Millet**, President of the "Cuisiniers de France" and Honorary President, **Mr. Philippe Joannes** (MOF 2000), will chair the competition.

The selection process for the International Cuisine Cup – Prince Albert II of Monaco Trophy – is on file. Each competitor must complete a form and an application file, on the "Cuisiniers de France" website:

www.cuisiniersdefrance.fr or he can ask by e-mail to the following address: jean-claude.troisville@cuisiniersdefrance.fr

The final will take place on **Sunday 24 and Monday 25 November 2019** as part of the Chefs World Summit, at the Grimaldi Forum in Monaco. The awarding ceremony will take place during the Chefs World Summit Gala evening on **Monday, November 25 at 8:00^{PM}**.

For more information, please visit our website: www.chefsworldsummit.com



10^E ÉDITION du F.I.P.C. 2019

International Festival of Culinary Photography
FROM NOVEMBER 7 TO 30, 2019
Theme: Audacity

Sponsored by the Chef **Romain MEDER**
Executive Chef triply starred from Alain Ducasse restaurant,
Plaza Athénée Hotel, Paris

Placed under the high patronage of the Ministry of Agriculture and Nutrition
Sponsored by the Ministry of Cultural Affairs

PROGRAM

EXHIBITION OF THE OFFICIAL COMPETITION PHOTOGRAPHIES

From November 24 to 26 during the Chefs World Summit, under the High Patronage of H.S.H. Prince Albert II of Monaco - Grimaldi Forum, Monte-Carlo, Monaco.

The awarding ceremony of the International Festival of Culinary Photography (FIPC) will take place during the Gala Night of the Chefs World Summit, **on Monday, November 25 at 8:00^{PM}**.



Jean-Pierre PJ Stéphan

**Founding President
of the F.I.P.C.**

