Chefs World Summit 2019
The International Congress for World Chefs

Chefs are changing their business model...

24-25-26 November 2019

www.chefsworldsummit.com

MONACO Grimaldi Forum

POST SHOW REPORT
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, maîtres d'hôtel, sous-chefs, caterers, chocolate makers, professors and pupils of cooking schools and hotel keepers and many others.

Find the many other topics that were discussed during CWS 2019 and all the video conferences on our YouTube channel.
**2019 CHEFS WORLD SUMMIT**

*in figures*

- **2 200** Chefs & professionals from the hotel & catering industry
- **150 +** Michelin-starred chefs
- **38** Countries represented
- **3** Days of conference & workshops
- **40** Conferences & live-cooking
- **100 +** Speakers
- **Success Stories** of Chefs & experts
- **5 500 sqm** exhibition with quality products
- **100 +** Brands and producers
- **Des pavillons internationaux**
ANNOUNCEMENT OF **100 CHEFS 2020**
*by Le Chef magazine*

Unique ranking of chefs carried out exclusively by chefs, *The 100 Chefs - 2020 edition* - was unveiled on November 24th as part of the Chefs World Summit 2019 in Monaco. Initiated by Le Chef magazine in 2015, this world ranking and true “barometer” of gastronomy is the result of a single question asked to 2* and 3* chefs in countries where the Michelin Guide is present: “Who are the 5 international chefs who best embody the values of the profession, create a cuisine that cannot be ignored, and who are the ones you have to have been to?”. And this year, it is **Mauro Colagreco (Le Mirazur - Menton (06) - France)** who comes first in the ranking. He succeeds Arnaud Donckele (2019), Michel Troisgros (2018), Alain Passard (2017), Michel Bras (2016) and Pierre Gagnaire (2015).

### TOP 10

<table>
<thead>
<tr>
<th>Rank</th>
<th>Chef Name</th>
<th>Restaurant</th>
<th>Country</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Mauro COLAGRECO</td>
<td>Mirazur</td>
<td>France</td>
</tr>
<tr>
<td>2</td>
<td>Christophe BACQUIÉ</td>
<td>Christophe Bacquié</td>
<td>France</td>
</tr>
<tr>
<td>3</td>
<td>Arnaud DONCKELE</td>
<td>La Vague d’Or</td>
<td>France</td>
</tr>
<tr>
<td>4</td>
<td>Emmanuel RENAUT</td>
<td>Flocons de Sel</td>
<td>France</td>
</tr>
<tr>
<td>5</td>
<td>René REDZEPI</td>
<td>Noma</td>
<td>Denemark</td>
</tr>
<tr>
<td>6</td>
<td>Laurent PETIT</td>
<td>Le Clos des Sens</td>
<td>France</td>
</tr>
<tr>
<td>7</td>
<td>Dan BARBER</td>
<td>Blue Hill Farm</td>
<td>USA</td>
</tr>
<tr>
<td>8</td>
<td>Jonnie BOER</td>
<td>De Librije</td>
<td>Pays-Bas</td>
</tr>
<tr>
<td>9</td>
<td>Björn FRANTZÉN</td>
<td>Frantzen</td>
<td>Sweden</td>
</tr>
<tr>
<td>10</td>
<td>Arnaud LALLEMENT</td>
<td>L’Assiette Champenoise</td>
<td>France</td>
</tr>
</tbody>
</table>
INTERNATIONAL CUISINE CUP
Prince Albert II of Monaco Trophy

FIRST PRIZE

Louis GACHET
Chief assistant - La Chèvre d’Or
Eze, France

SECOND PRIZE

Fabien FERRE
Chief assistant - Hotel & Spa du Castellet
Le Castellet, France

THIRD PRIZE

Jean-Laurent BASILE
Chef de cuisine - Thermes Marins
Monte-Carlo, Monaco

BEST DESSERT

Jean-Laurent BASILE
Chef de cuisine - Thermes Marins
Monte-Carlo, Monaco
INTERNATIONAL CULINARY PHOTOGRAPHY FESTIVAL
10th edition

THEME: AUDACITY

WINNER: Anthony COTTAREL
Recruitment is one of today’s main issues within the HR sector. This matter will be approached throughout the Congress during workshops and conferences, but also through a dedicated spot in the exhibition hall: THE “JOB OPPORTUNITY AREA”.

This area is co-animated and co-organised by our partner: the “Ambassade Cabinet Conseil” agency, specialised in HR since 2006 in France & around the world. Professionals, visitors and delegates of the CWS who are hiring will be able to circulate their job offers: before, during and after the Congress.

PURPOSE
Introduce candidates and employers through a first interview.

BENEFITS
The companies who participate can offer distinguished positions to be filled within a reasonable deadline. The candidates will introduce themselves with their résumé and benefit from individualised advices.

FREE SERVICES OFFERED TO DELEGATES
Circulation of professionals’ job offers
Submission of applications to employers before, during and after the Congress
Introduction between employers and candidates: appointment arrangements
Individualised advices by consulting experts
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