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Chefs World Summit



The International Congress for World Chefs

27-28-29 November, 2016

GRIMALDI FORUM MONACO



ADVANCED PROGRAM

www.chefsworldsummit.com

Chefs World Summit

The International Congress for World Chefs



WE ARE DELIGHTED TO ANNOUNCE THE «CHEFS WORLD SUMMIT», AN INTERNATIONAL MEETING FOR **PROFESSIONALS OF HIGH-QUALITY GASTRONOMY**, WHICH WILL TAKE PLACE NOVEMBER 27TH, 28TH AND 29TH, 2016 IN THE PRINCIPALITY OF MONACO

Chefs and Professionals of culinary arts will come from around the world to gather at this magical location, where gastronomy goes along with the art of living.

This will be a unique meeting to form the Gastronomy of tomorrow, with **chefs and other experts** ready to share their experience.

The conferences, debates and practical workshops will address numerous themes, such as Gastronomy, Bistronomy, wines, trends, marketing, pleasure, allergies, chefs' teams, the training of youths, new concepts, etc.

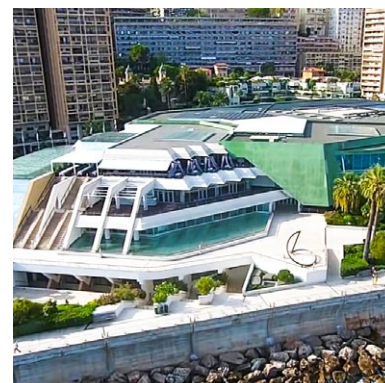
A true global hub of culinary arts, **this event is destined to form and to inspire the new generation of chefs**, pastry chefs, restaurant owners, sommeliers, maîtres d'hôtel, sous-chefs, caterers, chocolate makers, professors and students from cooking and hospitality schools, and many others.

ON THE MENU AT CHEFS WORLD SUMMIT

- In an exclusive premier, the announcement of the 2017 world ranking of «100 Chefs», organized by Le Chef Magazine
- Two days of conferences, debates and demonstrations led by the most famous chefs and experts
- Meeting more than 150 suppliers of the high-end gastronomic sector exhibiting at the event

**«RENDEZ-VOUS»
NOVEMBER 27-28-29 2016**

GRIMALDI FORUM - MONACO



ORGANIZATION

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69100 Villeurbanne Cedex
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Magazine Le Chef
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www.lechef.com



Ferrandi, École Française
de Gastronomie
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75006 Paris, France
www.ferrandi-paris.fr



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et des Congrès de
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INTERNATIONAL COMMITTEE

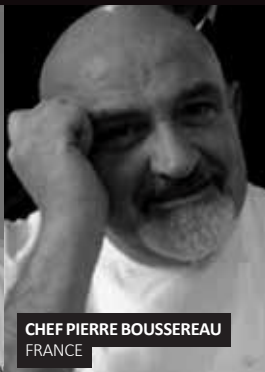
PRELIMINARY LIST



CHEF JOE BARZA
LIBANON



DOMINIQUE BOUCHAIT
FRANCE



CHEF PIERRE BOUSSEAU
FRANCE



CHEF MICHEL BRAS
FRANCE



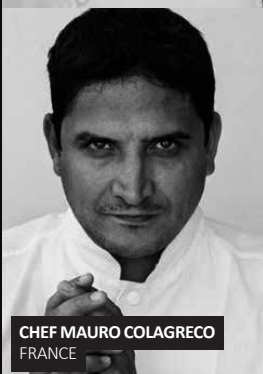
CHEF ANDREA CAMASTRA
POLAND



CHEF MERYEM CHERKAUI
MAROCCO



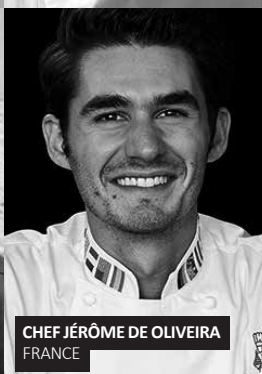
CHEF GIANFRANCO CHIARINI
ITALY / COLOMBIA



CHEF MAURO COLAGRECO
FRANCE



CHEF OLIVIER DA SILVA
FRANCE



CHEF JÉRÔME DE OLIVEIRA
FRANCE



CHEF BABETTE DE ROZIÈRES
GUADELOUPE



CHEF CHRISTIAN FAURE
CANADA



CHEF JÉRÔME FERRER
CANADA



MAÎTRE D'HÔTEL ANTONIO FOCHI
MONACO



CHEF DANI GARCIA
SPAIN



CHEF GUILLAUME GOMEZ
FRANCE



CHEF PATRICK HENRROUX
FRANCE



CHEF ANATOLY KOMM
RUSSIA



MAÎTRE D'HÔTEL MICHEL LANG
MONACO



CHEF CHRISTIAN LE SQUER
FRANCE



CHEF MICHEL LOUIS LENTZ
RUSSIA



CHEF CYRIL LIGNAC
FRANCE



CHEF THIERRY MARX
FRANCE



CHEF ALEXANDRE MAZZIA
FRANCE



CHEF CHRISTOPHE MICHALAK
FRANCE



CHEF SOURASACK PHONGPHET
LAOS



CHEF KARÉN POGHOSYAN
ARMENIA



SOMMELIER OLIVIER POUSSIER
FRANCE



CHEF MARGO REUTEN
THE NETHERLANDS



CHEF MICHEL ROTH
SWITZERLAND



CHEF ANA LUIZA TRAJANO
BRASIL

COMITÉ D'ORGANISATION

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EXECUTIVE CHEF FAIRMONT
MONACO



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PROGRAM COORDINATOR
EX TEACHER CHEF & TECHNICAL
DIRECTOR
LE CORDON BLEU PARIS
FRANCE



CHEF FERNANDA GOMES
PROGRAM COORDINATOR
FRANCE



SÉBASTIEN HIPPIAS
CEO & FOUNDER
NEAVIA CONSULTING
FRANCE



NICOLAS NOUCHI
GENERAL DIRECTOR
CHD EXPERT
FRANCE



FRANCIS LUZIN
FOUNDER OF LECHEF MAGAZINE
EXPERT IN GASTRONOMY
FRANCE



CHEF SÉBASTIEN BRODA
LE PARK 45, FRANCE



CHEF JEAN CLAUDE BRUGEL
L'HIRONDELLE, THERMES MARINS
MONACO



**CHEF/TV PRESENTER
ALAN COXON**
UNITED KINGDOM



CHEF CHRISTOPHE CUSSAC
HÔTEL MÉTROPOLE, MONACO



**MAÎTRE D'HÔTEL
THIERRY DEMOLLIENS**
TERRE BLANCHE, FRANCE



CHEF ARNAUD FAYE
LA CHÈVRE D'OR, FRANCE



CHEF JOËL GARAUULT
CHEF CONSULTANT
MONACO



CHEF CHRISTIAN GARCIA
PALAIS PRINCIER, MONACO
PRESIDENT OF «CLUB
DES CHEFS DES CHEFS D'ÉTAT»



CHEF PHILIPPE JOURDIN
TERRE BLANCHE, FRANCE



CHEF LIONEL LEVY
INTERCONTINENTAL, FRANCE



**CHEF SOMMELIER
DOMINIQUE MILARDI**
MÉRIDIEN BEACH PLAZA,
MONACO



CHEF VLADIMIR MUKHIN
WHITE RABBIT, RUSSIA



CHEF THIERRY PALUDETTO
BEEFBAR, MONACO



CHEF JULIEN PERRIER
MARRIOTT, FRANCE



CHEF MICHEL PORTOS
MALHAZAR, FRANCE



CHEF PATRICK RAINGEARD
CAP ESTEL, FRANCE



CHEF FRÉDÉRIC RAMOS
NOVOTEL, MONACO



CHEF MARCEL RAVIN
MONTE-CARLO BAY
MONACO



CHEF PAOLO SARI
MONTE-CARLO BEACH
MONACO



CHEF ANDREI SHMAKOV
SAVVA, RUSSIA



CHEF ARNAUD TABAREC
LE SEASENS, FRANCE



CHEF LAURENT VANDENAMEELE
MÉRIDIEN BEACH PLAZA,
MONACO



CHEF BENOIT WITZ
HERMITAGE, MONACO

SPEAKERS PRELIMINARY LIST



Eugène ABRAHAM
Savor profession institute
manager
LES COMPAGNONS DU DEVOIR



Corinne AJINCA
Manager
ACE INTERNATIONAL FOOD



Laurent ARON
Semiologist
ÉCOLE FERRANDI



Charles AZAR
Chef consultant



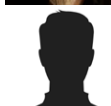
Jacqueline B
Chef



Pascal BARBOT
Chef
L'ASTRANCE



Joe BARZA
Culinary Chef consultant



Adam BEDNAREK
Chef
HANOÏ CA PHE



Sarah BERDUGO
Co founder
GRYÖ



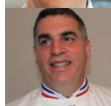
Julia BERDUGO
Co founder
GRYÖ



Catherine BLANC
Sexologist



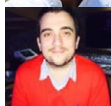
François BLOUIN
Founder
FOOD SERVICE VISION



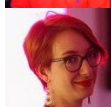
Dominique BOUCHAIT
Cheesemonger (MOF2011)
LES FROMAGERS DU MONT ROYAL



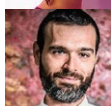
Michel BRAS (TBC)
Chef
LE SUQUET



Mathieu BROSCHE
CEO
VAZEE



Carole BRÜGGER
Digital communication manager-
FOODCONNEXION



Andrea CAMASTRA
Chef
SENSES



Indra CARRILLO PEREA
Chef
CONDENSA



Anne CAZOR (à confirmer)
Dr in molecular gastronomy
CUISINE INNOVATION



Michel CHABRAN
Chef
MICHEL CHABRAN



Rachel CHANTAL
Director
FORMALUXE



Meryem CHERKAOUI
Chef
MANDARIN ORIENTAL



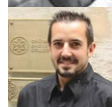
Gianfranco CHIARINI
Chef & CEO
CHIARINI CULINARY CONSULTANTS



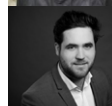
François COUPLAN
Ethnobotanist



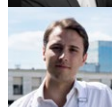
Alan COXON
TV Chef



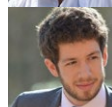
Olivier DA SILVA
Chef
L'ODAS



Matthieu DAGUENET
CEO
ADNOW



Théobald DE BENTZMANN
Founder
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Arnaud DE LABBEY
Digital project manager
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Jérôme DE OLIVEIRA
Pastry chef
PATISSERIE INTUITIONS



Babette DE ROZIÈRES (TBC)
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LA CASE DE BABETTE



Thierry DEMOLLIENS
Maître d'Hôtel
TERRE BLANCHE



Alexis DONOT
CEO
L'ARGUS PRESSE



Olivier DOURTHE
Radiologist



Martial ENGUEHARD
Chef Consultant
L'ATELIER DE MARTIAL



Coline FAULQUIER
Chef
LA PERGOLA



Christian FAURE
Pastry chef (MOF)
MAISON CHRISTIAN FAURE



Simon FERNIOT
Co-Founder & CEO
BOCO



Jérôme FERRER
Chef
EUROPEA



Jean-Luc FESSARD
CEO
LE TEMPS DU CLIENT



Antonio FOCHI
Maître d'Hôtel
MÉRIDIEN BEACH PLAZA



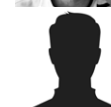
Joël GARAUULT
Chef consultant



Dani GARCIA
Chef
RESTAURANT DANI GARCIA



Jacques GENIN
Maître Chocolatier
VEVEY



Jean Christophe GIRARD
Culinary consultant
LE CERCLE D'ÉPICURE



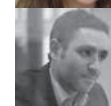
Fernanda GOMES
Chef
Coordinatrice Programme



Bruno GOUSSAULT
Chef Engineer
CREA



Caroline GRELLIER Founder
LA TERMATIERE



Rudy HATTAB
General Director
TRAQ'FOOD



Delphine HUGUET
Food designer



Philippe JOANNES
Chef
FAIRMONT

SPEAKERS PRELIMINARY LIST



Guillaume JOUBIN
Trainer in oenology
AUX VINS ETC...



Éric KAYSER
Traditional baker
MAISON KAYSER



Anaoly KOMM (à confirmer)
Chef
VARVARY



Hocine LADJADJ
Caviste
LE CAVEAU DE CHABLIS



Michel LANG
Maître d'Hôtel
LOUIS XV



Adrien LARRIPA
Co-Founder
LE REFECTOIRE



Marie-Sophie L
Chef
L'Instrant Cru



Christian LE SQUER
Chef
LE CINQ



Elyane LÈBRE
Nutritionist
NUTRIDELIX



Michel Louis LENTZ
Chef
LE CRISTAL ROOM BACCARAT



Cyril LIGNAC (à confirmer)
Chef
LE QUINZIÈME



Rémy LUCAS
Founder
ALGO PACK



Anne LUZIN
Director of publications
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Francis LUZIN
President Founder
MAGAZINE LE CHEF



Keisuke MATSUSHIMA Chef
KEISUKE MATSUSHIMA



Alexandre MAZZIA
Chef
RESTAURANT AM



Maguette MBOW
Co founder
HOREKA



Inge MEIJ
Co-founder Gastronomixs



Dominique MILARDI
Chef sommelier
L'INTEMPO



Sephora NAHON
Restaurant manager
PRIVÉ DE DESSERT



Benoît NICOLAS
Professor (MOF 2015)
ECOLE FERRANDI



Nicolas NOUCHI
General Director
CHD EXPERT



Thierry PALUDETTO
Chef
BEEF BAR



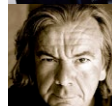
Mickaël PETIT
Chef
MAISON ERNEST SOULARD



Michel PORTOS
Chef
MALHAZAR



Olivier POUSSIER (TBC)
Sommelier



Jean- Luc RABANEL
Chef
L'ATELIER DE JEAN LUC RABANEL



Parick RAINGEARD
Chef
CAP ESTEL



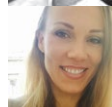
Marcel RAVIN
Chef
BLUE BAY



Dr Christian RECCHIA
President
SPINOZA



Margo REUTEN (TBC)
Chef
DA VINCI



Angélique REY
Nutritionist



Michel ROTH
Chef
HÔTEL PRÉSIDENT WILSON



Cyril ROUQUET-PREVOST
Chef
MÔMAN



Karin ROUSSEAU
Sexologist



Emmanuel RUZ
Chef
LOU FASSUM



Paolo SARI
Chef
ELSA



Stéphanie SIMBO
Mixologist
CO-AUTEUR: GASTRONOGEEK



Laurence SIROIT
Sexologist



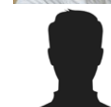
Arnaud STEINKUHLER
Media Director
L'ARGUS PRESSE



Arnaud TABAREC
Chef
LE SEASENS



Patrick TERRIEN
Ex Teaching Chef
& Technical Director
LE CORDON BLEU, PARIS



Fabrice THIRION
Co- founder
SENS GOURMET



Hervé THIS
Physical Chemist
INRA Paris FRANCE



Yoric TIECHE
Chef
BELLES RIVES



Eric TROCHON
Chef (MOF 2011)
SEMILLA



Thibaud VILLANOVA
Chef & Expert
AUTEUR: GASTRONOGEEK

KEY THEMES TO BE PRESENTED AT THE CHEFS WORLD SUMMIT 2016

SIMULTANEOUS TRANSLATION



1 THE CHEF PROFESSION

- The chef issues
- Relationship between Chef and his/her team: A trend towards humanity
- Feminine vision in gastronomy
- Training youths
- Be a chef at home : gourmet cuisine at your own place
- The pastry in all its states

2 HOW TO MANAGE NEW TECHNOLOGIES?

- E-reputation and going viral
- How to attract clients through social networks?
- How to control media exposure?
- How to manage anonymous criticism?
- Digital tools servicing restaurants

3 GASTRONOMY BEYOND BORDERS

- Code of ethics in traditional cuisines
- The oenological trends
- How to set up abroad : mistakes to avoid

4 GASTRONOMY OF TOMORROW

- The consumer of tomorrow
- Ingredients and flavours of tomorrow; neither meat nor fish
- Trendy/visionary dining
- The emergence of self-taught restaurateurs

5 PRESERVE YOUR ORIGINS AND IMPROVE LOCAL MARKET

- Locavore: a journey from richness of the soil to gastronomic excellence
- Environmentally sustainable gastronomy

6 IS SUCCESS SUSTAINABLE?

- The career of a famous chef (past and future)

7 CHOOSE YOUR CONCEPT, CREATE YOUR BUSINESS MODEL

- How to deal with the increase in customers' demands? (nutritional diets and food allergies)
- What are the innovative concepts of tomorrow?
- How to develop sales of wine?
- What complementary activities are profitable?
- Tableware choices
- Culinary design

8 GASTRONOMY, PLEASURE AND WELL-BEING

- Organic, health, well-being and environment: recipe for longevity
- Create emotions at the table and experience the pleasure of eating
- Aphrodisiac food

9 RELATIONSHIP WITHIN THE RESTAURANT

- Menus, table service and the role of the «Maître d'hôtel»
- Relation between the kitchen and service

10 COOKING TECHNIQS

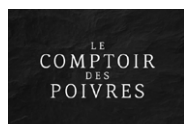
- Sous vide cooking at the just temperature

11 WORKSHOPS

- The Middle East, Sweet and Savory
- Note by note cuisine
- Roasting chilies
- The use of wild plants in gastronomy



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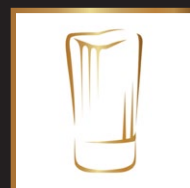




Le Chef magazine reveals its 100 top chefs, based on the only barometer that allows chefs to compare themselves to their peers and identify industry leaders. This ranking highlights the chefs which best embody the values of the profession and whose standard of cooking is unparalleled. Throughout 2016, 528 two-star and three-star chefs from five continents were consulted to answer the question: "Who are the five chefs whose restaurant you must visit?"

TOP 10 - 2017

BE PRESENT AT THE PREVIEW ANNOUNCEMENT OF THE 2017 RANKING OF «100 CHEFS» AND THE AWARDS OF THE TOP 10, ORGANIZED BY THE MAGAZINE LECHEF FOLLOWED BY THE WELCOME COCKTAIL FOR THE CHEFS WORLD SUMMIT FIRST EDITION



TOP 10 - 2017

TOP 10 - 2016



MICHEL BRAS
Rest. MICHEL BRAS
France



PIERRE GAGNAIRE
Rest. PIERRE GAGNAIRE
France



SEJI YAMAMOTO
NIHONRYORI RYUGIN
Japan



ALAIN DUCASSE
LOUIS XV
France



PASCAL BARBOT
L'ASTRANCE
France



ERIC FRECHON
EPICURE
France



EMMANUEL RENAUT
FLOCONS DE SEL
France



MARTIN BERASATEGUI
Rest. MARTIN
BERASATEGUI - Spain



BENOIT VIOIER
HOTEL DE VILLE CRISSIER
Switzerland



JOAN ROCA
EL CELLER DE CAN ROCA
Spain

TOP 10 - 2015



PIERRE GAGNAIRE
Rest. PIERRE GAGNAIRE
France



PAUL BOCUSE
Rest. PAUL BOCUSE
France



JOAN ROCA
EL CELLER DE CAN ROCA
Spain



THOMAS KELLER
PER SE
USA



ALAIN DUCASSE
LOUIS XV
France



MICHEL BRAS
Rest. MICHEL BRAS
France



ERIC FRECHON
EPICURE
France



YANNICK ALLENO
LEDOYEN
France

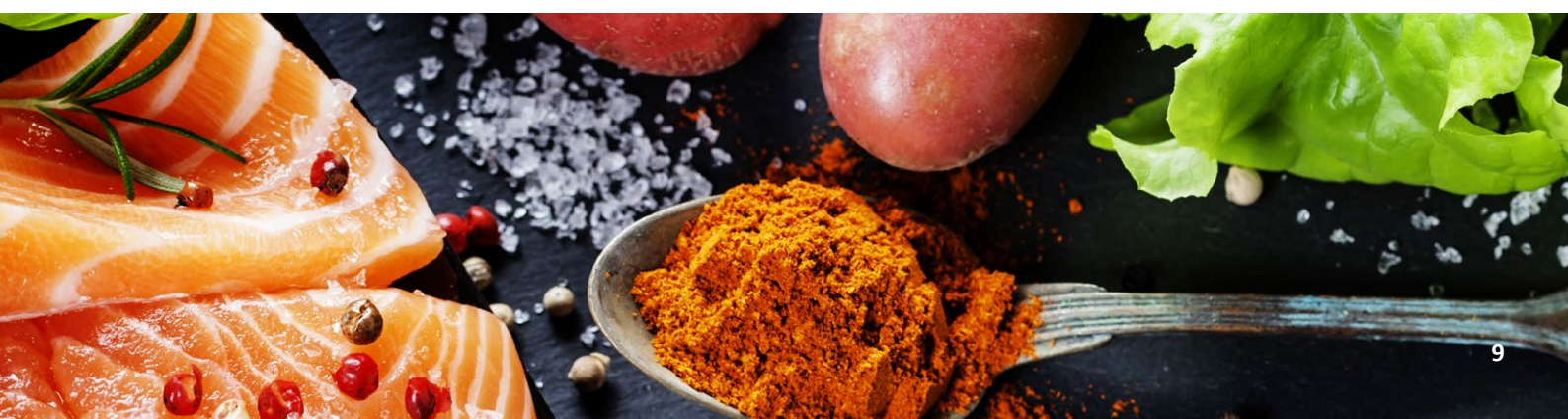


SEJI YAMAMOTO
NIHONRYORI RYUGIN
Japan



DANIEL HUMM
ELEVEN MADISON PARK
USA

AUDITORIUM CAMILLE BLANC PLENARY		ROOM RAVEL 1 WORKSHOP	ROOM RAVEL 2 WORKSHOP
07:00 / REGISTRATIONS & BADGING			
09:00 10:00	The Chef issues	Code of ethics in traditional cuisine	Create emotions at the table. Experience the pleasure of eating / Aphrodisiac foods
10:00 11:00	E-reputation and going viral	Organic, health, well-being and environment: recipe for longevity	Note by note cuisine
11:00 - 11:30 / COFFEE BREAK			
11:30 12:30	The career of a famous chef (past and futur)	Oenological trends	Roasting chillies
12:30 - 14:00 / LUNCH BREAK			
14:00 15:00	How to control media exposure? How to manage anonymous criticism ? <i>HOW TO MANAGE NEW TECHNOLOGIES?</i>	The Restaurant : Site of Conviviality and Exchange <i>PRESERVE YOUR ORIGINS AND IMPROVE LOCAL MARKET</i>	Sponsored workshop 4
15:00 16:00	The consumer of tomorrow	How to deal with the increase in customers' demands? (nutritional diets and food allergies)	15:00 - 15:30 GASTRONOMIXS: Feeding the world with creativity
16:00 - 16:30 / COFFEE BREAK			
16:30 17:30	How to set up abroad : mistakes to avoid	The emergence of self-taught restaurateurs	Sens Gourmet
17:30 18:30	Training youths	Feminine vision in gastronomy	The use of wild plants in gastronomy



AUDITORIUM CAMILLE BLANC PLENARY		ROOM RAVEL 1 WORKSHOP	ROOM RAVEL 2 WORKSHOP
07:00 / REGISTRATIONS & BADGING			
09:00 10:00	What are the innovative concepts of tomorrow?	How to develop sales of wine?	Branded Workshop 8
10:00 11:00	Menus, table service and the role of the maître d'hôtel : The relationship between kitchen and service	Locavore: a journey from richness of the soil to gastronomic excellence	Branded Workshop 9
11:00 - 11:30 / COFFEE BREAK			
11:30 12:30	Relationship between chef and his/her team : a trend towards humanity	Ingredients and flavours of tomorrow; neither meat nor fish	The Middle East, Sweet and Savory
12:30 - 14:00 / LUNCH BREAK			
14:00 15:00	How to attract clients through social networks ? Digital tools servicing restaurants	The pastry in all its states	Branded Workshop 11
15:00 16:00	Environmentally sustainable gastronomy	Sous-vide cooking at the just temperature	Branded Workshop 12
16:00 - 16:30 / COFFEE BREAK			
16:30 17:30	What complementary activities are profitable?	Tableware choices and culinary design	Branded Workshop 13
17:30 18:30	Trendy/Visionary dining (What is it, and how to take the plunge?)	Be a Chef at home: Gourmet cuisine at your own place	Branded Workshop 14

AUDITORIUM CAMILLE BLANC

PLENARY



- 09:00-10:00 | **The Chef issues**
MODERATOR : Francis LUZIN
SPEAKERS: JEAN LUC RABANEL / JÉRÔME FERRER / MERYEM CHERKAOUI
DANI GARCIA
- 10:00-11:00 | **E-reputation and going viral**
MODERATOR : Maguette MBOW
SPEAKERS: Arnaud DE LABBEY / Arnaud STEINKUHLER
- 11:30-12:30 | **The career of a famous chef (past and futur)**
MODERATOR : JOËL GARAUULT
SPEAKER: Christian LE SQUER
- 14:00-15:00 | **How to control media exposure? How to manage anonymous criticism ?**
MODERATOR : ALAN COXON
SPEAKER: Alexis DONOT / Arnaud STEINKUHLER / Christian LE SQUER
- 15:00-16:00 | **The consumer of tomorrow**
MODERATOR: Nicolas NOUCHI
SPEAKERS: Delphine HUGUET / Cyril ROUQUET-PREVOST / Andrea CAMASTRA
- 16:30-17:30 | **How to set up abroad: mistakes to avoid**
MODERATOR: Gianfranco CHIARINI
SPEAKER: Jérôme FERRER / Eric TROCHON / Michel LOUIS LENTZ / Christian FAURE
- 17:30-18:30 | **Training youths**
MODERATOR: Patrick TERRIEN
SPEAKERS: Eugène ABRAHAM / Benoît NICOLAS / Eric KAYSER



ROOM RAVEL 1

WORKSHOP



- 09:00-10:00 | **Code of ethics in traditional cuisine**
MODERATEUR : Joe BARZA
SPEAKERS: Corinne AJINCA / Adam BEDNAREK / Indra CARRILO PEREA
- 10:00-11:00 | **Organic, health, well-being and environment: recipe for longevity**
MODERATEURS : Dr Christian RECCHIA
SPEAKERS: Paolo SARI / Fernanda GOMES / Olivier DOURTHE
- 11:30-12:30 | **Oenological trends**
MODERATEUR : Dominique MILARDI
SPEAKERS: Hocine LADJADJ / Guillaume JOUBIN
- 14:00-15:00 | **The Restaurant : Site of Conviviality and Exchange**
SPEAKER: Joël GARAUULT / Antonio FOCHI / Patrick RAINGEARD / Michel LANG
- 15:00-16:00 | **How to deal with the increase in customers' demands? (nutritional diets and food allergies)**
MODERATEUR : Alan COXON
SPEAKERS: Angélique REY / Elyane LEBRE / Jean-Christophe GIRARD
- 16:30-17:30 | **The emergence of self taught restaurateurs**
MODERATEUR : Michel PORTOS
SPEAKERS : Alexandre MAZZIA / Joe BARZA / Emmanuel RUZ
- 17:30-18:30 | **Feminine vision in gastronomy**
MODERATEUR : Christian LE SQUER
SPEAKERS: Babette De ROZIÈRES / Coline FAULQUIER

ROOM RAVEL 2

WORKSHOP



- 09:00-10:00 | **Creae emotions ahe able. Experience he pleasure o eating / Aphrodisiac oods**
MODERATEUR : RÉMY LUCAS
SPEAKERS: Laurence SIROIT / Catherine BLANC / Marie-Sophie L
- 10:00-11:00 | **Note by note cuisine**
MODERATOR: Patrick TERRIEN
SPEAKERS: Hervé THIS / Andrea CAMASTRA
- 11:30-12:30 | **Roasting chilies**
SPEAKER: Alexandre MAZZIA
- 15:00-15:30 | **Workshop GASTRONOMIXS - Feeding he world wih creativity**
SPEAKER: Inge MEIJS
- 16:30-17:30 | **Workshop Sens Gourme**
SPEAKER : FABRICE THIRION
- 17:30-18:30 | **The use o wild plans in gasronomy**
SPEAKERS: Indra CARILLO PEREA / François COUPLAN

AUDITORIUM CAMILLE BLANC

PLENARY



- 09:00-10:00 | **What are the innovative concepts of tomorrow?**
 MODERATEUR : François BLOUIN
 SPEAKERS: Gianfranco CHIARINI / Séphora NAHON / Thierry PALUDETTO / Simon FERNIOT
- 10:00-11:00 | **Menus, table service and the role of the maître d'hôtel: The relationship between kitchen**
 MODERATOR : Thierry DEMOLLIENS
 SPEAKERS: Antonio FOCHI / Michel LANG / Christian LE SQUER
- 11:30-12:30 | **Relationship between chef and his/her team: a trend towards humanity**
 SPEAKERS: Olivier DA-SILVA / Michel ROTH / Yoric TIÈCHE
- 14:00-15:00 | **How to attract clients through social networks ? Digital tools servicing restaurants**
 MODERATOR: Nicolas NOUCHI
 SPEAKERS: Mathieu BROSCH / Matthieu DAGUENET / Carole BRUGGER
 Théobald DE BENTZMANN / Rudy HATTAB / Gianfranco CHIARINI
- 15:00-16:00 | **Environmentally sustainable gastronomy**
 MODERATOR : Jean Luc FESSARD
 SPEAKERS: - Guillaume JOUBIN / Julia BERDUGO / Caroline GRELLIER / Philippe JOANNES
- 16:30-17:30 | **What complementary activities are profitable ?**
 MODERATOR : François BLOUIN
 SPEAKER: Michel ROTH / Martial ENGUEHARD / Jacqueline B
- 17:30-18:30 | **Trendy/Visionary dining (What is it, and how to take the plunge?)**
 MODERATOR : Arnaud TABAREC
 SPEAKERS: Adrien LARRIPA / Stéphanie SIMBO / Thibaud VILLANOVA



ROOM RAVEL 1
WORKSHOP



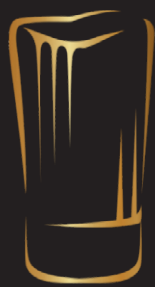
- 09:00-10:00 | **How to develop sales of wine?**
SPEAKERS: Michel LANG / Dominique MILARDI
- 10:00-11:00 | **Locavore: a journey from richness of the soil to gastronomic excellence**
MODERATEUR: Patrick TERRIEN
SPEAKERS: Dominique BOUCHAIT / Patrick RAINGEARD / Guillaume JOUBIN / Michaël PETIT
- 11:30-12:30 | **Ingredients and flavours of tomorrow; neither meat nor fish**
MODERATOR: Nicolas NOUCHI
SPEAKERS: Sarah BERDUGO / Julia BERDUGO / Laurent ARON / Anne CAZOR
Jean Luc RABANEL
- 14:00-15:00 | **The pastry in all its states**
SPEAKERS : Jacques GENIN / Jérôme DE OLIVEIRA
- 15:00-16:00 | **Sous-vide cooking at the just temperature**
SPEAKER : Philippe JOANNES, Bruno GOUSSAULT
- 16:30-17:30 | **Tableware choices and culinary design**
MODERATOR : Michel LANG
SPEAKERS: Rachel CHANTAL / Delphine HUGUET / Patrick RAINGEARD / Marcel RAVIN
- 17:30-18:30 | **Be a Chef at home: Gourmet cuisine at your own place**
MODERATOR : Michel CHABRAN
SPEAKERS: Cyril ROUQUET-PREVOST / Coline FAULQUIER / Simon FERNIOT

ROOM RAVEL 2
WORKSHOP



- 11:30-12:30 | **The Middle East, Sweet and Savory**
SPEAKERS : Joe BARZA, Charles AZAR





Chefs World Summit

The International Congress for World Chefs



1ST WORLD HUB
OF CULINARY ART

2-DAY CONFERENCES & DEBATES
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MONACO

Grimaldi Forum

27-28-29 Novembre 2016

www.chefsworldsummit.com

• Phone: + 33 (0)1 56 83 78 00

• Fax: +33 (0)1 56 837 805

• E-mail: registration@chefsworldsummit.com

REGISTRATION FORM - TO BE SENT BY FAX TO +33 (0)1 56 837 805 (from America dial 011 33 1 56 837 805)

ONLINE SECURED REGISTRATION ON: WWW.CHEFSWORLDSUMMIT.COM

Title	Last Name		PLEASE, USE CAPITAL LETTERS WHEN COMPLETING THIS FORM
First Name			
Function			
Company / Restaurant			
Address			
Zip Code	City	Country	
Phone	Fax		

E-mail (Mandatory)

Further information will be sent by e-mail.
Please write as CLEARLY as possible.

REGISTRATION FEES

BEFORE
31.05.2016

BEFORE
30.09.2016

FROM
30.09.2016

PROFESSIONAL PASS*

☐ 140€

☐ 180€

☐ 240€

Access to all the Conferences, Workshops & Exhibitions. Congress bag and Coffee breaks included.

JUNIOR PASS** (certification required)

☐ 100€

☐ 100€

☐ 100€

Access to all the Conferences, Workshops & Exhibitions. Congress bag and Coffee breaks included.

VISITOR PASS

☐ 60€

☐ 60€

☐ 60€

Exhibitions & Workshops only. Congress bag and Coffee breaks included.

HOTEL PACKAGE

Each package includes 2 nights in Monaco hotel + 1 professional pass:
simple or double room (breakfast included)

- Package 1: 3 star-hotel
- Package 2: 4 star-hotel
- Package 3: 5 star-hotel

☐ 380€

☐ 380€

☐ 450€

☐ 580€

☐ 580€

☐ 650€

☐ 650€

☐ 650€

☐ 720€

* Chef, Chef Manager, Station Chef, Head Waiter, Pastry Chef, Cooker, Maître d'Hôtel, Restaurant Owner, Sommelier, Second Cook, and others..

** Students, apprentices, interns, assistants, help cooks (certification required)

CANCELLATION POLICY: 1. A full prepayment is required for each booking 2. For any cancellation made before August the 26th, 2016 included: 50 € penalty 3. For any modification or partial cancellation done between August the 27th, 2016 and September the 26th, 2016: 50% penalty fees will apply. 5. From the 27th September 2016: 100% penalty for any modification or cancellation 6. No refunds will be made for No-shows or early departure. For any change or cancellation, contact Conferencia Travel by phone: +33 (0)1 45 55 85 30 or email: hotels@conferenciatravel.com These special rates are only available through Conferencia Travel

TOTAL TO BE PAID:

PAYMENT

☐ **BANK TRANSFER** (to be made in EURO) to Euromedicom – Please ADD 15 € for bank fees

VERY IMPORTANT: For administrative treatment purpose, BANK TRANSFER MUST BE MADE AT LEAST 10 DAYS PRIOR TO THE CONGRESS. Passed this date, the registrant may have to pay on site his registration and will be eventually refunded after the congress. Administrative process may take up to 30 days to identify the transfer and proceed to the refund, after the event. **OBLIGATORY:** Do mention the registrant's name + « **CHEFS 2016** » reference on all the bank documents.

Paying bank: **RMON SDC MONACO**
Address: **LCL LE CREDIT LYONNAIS**
Place des moulins - 98000 Monaco - MONACO

Account holder: **S.A.M Informa Monaco**
Sort code: **30002**
Branch code: **03214**

Account Number: **0000060591D** Key digits: **75**
BIC - SWIFT : **CRLYMCM1**
IBAN : **3000 2032 1400 0006 0591 D75**

Credit card: ☐ Visa ☐ Eurocard / Mastercard ☐ American Express ☐ Diners

Credit card number: _____

Card Holder's name: _____

Expiry date: ____ / ____ 3 digits: _____

4 digits (AMEX): _____

SIGNATURE: _____

Cancellation policy: • +30 days before: Total refund -50 % • Between 30 and 15 days: Refund -30 % • -15 days before: No refund. Cancellation will be processed after written demand and one month after the Congress

Please fill one form per registrant and send it (or copy) to: Informa - 2, rue de Lisbonne - 75008 Paris - France

Tel: + 33 (0)1 56 83 78 00 - Fax: +33 (0)1 56 837 805 - E-mail: registration@euromedicom.com

ON-LINE REGISTRATION: WWW.CHEFSWORLDSUMMIT.COM (Secured Payment)

Once your credit card debited we will destroy your payment details - Please do not send your registration scanned by email but only by fax.

PRACTICAL INFORMATIONS

CONGRESS LOCATION

The Principality of Monaco is located on the French Riviera, about 25 minutes from Nice. Its exceptional location allows it to enjoy 310 days of sunshine per year. Monaco's exceptional location, between mountain and sea, its gardens, its entertainment, its athletic and cultural events all qualities which make it an unforgettable destination.

The Grimaldi Forum, close to all the hotels, is ideally located by the seaside. The average temperature in November is 10-15°C and the weather is often sunny.

VISA INFORMATION AND OFFICIAL LETTERS OF INVITATION

The passport and visa requirements for persons visiting Monaco as tourists are the same as for France. For further details, contact any French consulate in your country. Official letters which may be necessary in some countries for administrative reasons (VISA) can be sent by e-mail: contact@chefsworldsummit.com. These letters do not engage the congress secretariat to any financial support neither obligation nor responsibility relative to the Visa.

EXHIBITION

Over 5000 m2 of exhibition space of interest in Gastronomy. A special range of catering suppliers, with high quality products will be on permanent display.

AIR TRANSPORTATION



**EVENT: CHEFS WORLD
SUMMIT 2016 -
IDENTIFIER CODE: 26578AF**

Valid date range for discount: **From 22 November 2016 to 4 December 2016**

The airlines of SKYTEAM, Official Alliance Network for our event, offer attractive airfares for participants. SKYTEAM comprises 10 leading international airlines: Aeroflot, Aeromexico, Air France, Alitalia, Continental, CSA Czech Airlines, Delta, KLM, Korean Air, Northwest Airlines, serving 728 cities in 149 countries with over 15 000 flights daily. To benefit from these special offers, link up with:

www.skyteam.com/globalmeetings and quote the Identifier Code.

Through this site you can also access the schedules of all SkyTeam partners to plan your flights on the airline of your choice.

AIR FRANCE: Discounts are applied to a wide range of airfares, in all classes of travel EspacePremière (First), Espace Affaires (Business) and Tempo (Economy) on all flights of the Air France worldwide network. To access the preferential fares granted for this event, use this link: www.airfrance-globalmeetings.com.

This event brochure serves to justify the application for the preferential airfare. Keep it with you as you may be asked for it at any point during your journey. To locate your nearest Air France sales point, consult: **www.airfrance.com**

FREE GROUND TRANSPORTATION

Enjoy free public buses during the CHEFS WORLD SUMMIT Event. Bus is free upon presentation of your conference badge.

We also strongly recommend to be environmentally friendly and walk from your hotel to the venue if staying in Monte-Carlo.

LANGUAGES - SIMULTANEOUS TRANSLATION

The official congress languages are English and French.

Simultaneous translation in French, English and Spanish will be provided in the main room.

French / English in the other rooms called Ravel 1 & Ravel 2.

HOTELS

Hotels close to Grimaldi Forum have been booked especially for the CHEFS WORLD SUMMIT delegates at negotiated prices through our partner.

On-line reservation is available at www.chefsworldsummit.com

Hotels informations: Conferencia Travel

Tel: **+33 (0)1 45 55 85 30** - E-mail: hotels@conferenciatravel.com

For any change or cancellation, contact Conferencia Travel (special rates only available through our partner).

Booking cannot be processed without total prepayment - All prices are breakfast and taxes included.

REGISTRATION FORMALITIES

PRE-REGISTRATION CONFIRMATION

Each attendee registered in advance will receive a confirmation of registration by the congress office. Please bring a copy of your registration confirmation letter at the on-site registration to speed up the process. If you do not have a confirmation letter and there is no record payment receipt by the congress office, you will be required to provide payment on-site, even if you think a payment was remitted previously.

Any duplicate payment resulting will be resolved following the meeting.

ON-SITE REGISTRATION, BADGE AND CONGRESS MATERIAL PICK-UP

The congress office registration desk will be located in the Grimaldi Forum at the Glass Roof level. Please keep in mind that on-site registration can be time consuming. Everyone is strongly encouraged to register at least 15 days prior to the congress. You are reminded to bring your confirmation letter with you when you pick up your badge and meeting material. We recommend that attendees allow sufficient time to pick up their badges prior to the meeting, to avoid the missing of a session.

PLEASE, WEAR YOUR BADGE!

Attendees are required to pick up and wear their conference badges at all times throughout the meeting. No access into the Venue and Congress sessions will be allowed without wearing the badge. This allows us to ensure adequate security for your safety. If you misplace your badge, a 50 euros fee will be charged to replace it.

Registration Cancellation Condition & Policy

Cancellation must be notified in writing by email uniquely to: registration@chefsworldsummit.com

- Until 30 days before the Event : 10% processing fees on the total registration
- Between 30 to 15 days before the Event : 20 % cancellation fees on the amount paid
- From 15 days before the Event date or no show: No refund – except in case of “force majeure”, conditions detailed below.

“FORCE MAJEURE”

Refunds may be granted by the organizer after evaluation if the participant is unable to attend the event due to a severe accident, close family (children, husband/spouse) illness, or family death.

In such circumstances, please contact **Mrs Anais Cadin** at registration@chefsworldsummit.com

You can also keep your registration for the next Congress Edition. In all cases, refunds will still be subject to a minimum **10% processing fee**.

Concerning the **HOTEL PACKAGE**, please contact directly the Travel Agency: **CONFERENCIA TRAVEL**

Email: hotels@conferenciatravel.com – Tel: **+ 33 1 45 55 85 30**.

CANCELLATION WILL BE PROCESSED AFTER WRITTEN DEMAND AND ONE MONTH AFTER THE CONGRESS.

OPENING COCKTAIL
27 NOVEMBER 2016 • FROM 6:30PM
GRIMALDI FORUM - MONACO