



RÉPUBLIQUE DOMINICAINE AUSTRALIE PORTUGAL
JAPON CANADA MEXIQUE BELGIQUE CHINE BRÉSIL ESPAGNE
MAROC PAYS BAS USA VIETNAM DANEMARK
AFRIQUE DU SUD CAMBODGE SUISSE BALI

villagedechefs

SARASOTA 2013

Cuisines en décalage horaire

October 8 & 9, Sarasota-Bradenton, Florida Rendez vous with “Village de Chefs”

A unique, prestigious and convivial event with chefs from around the globe

(Paris, France and Sarasota-Bradenton, FL -- September 6, 2013) Twenty French chefs and pastry chefs from around the globe will converge in Sarasota-Bradenton for two days of sharing with culinary professionals and students, the community and the press. After Europe and Paris, the annual event “Village de Chefs” is coming to the Suncoast and to inspire future culinary professionals while giving food lovers in the area the opportunity to experience the best of French cuisine with global influences.

This is the first time the French association will host these prestigious events in the United States. The “Villagers”, as they call themselves, look forward to a convivial exchange with culinary professionals and the community in a warm and friendly atmosphere.

Rendez vous with Village de Chefs Event “à la carte”

Tuesday, October 8 - Manatee Technical Institute, Main Campus Workshops & Conferences with Culinary Students and Instructors

The Chefs will convene to share their passion and expertise with MTI Culinary Arts and Baking and Pastry students, as well as students from the University of South Florida and area high schools. They will present fifteen culinary and pastry workshops and five discussion sessions. Topics include Japanese gastronomy and service, Plates “mise en scene” and plating techniques in different countries, the use of herbs & spices. Our friends from the press are cordially invited to participate in the sessions. This event is closed to the general public.

Wednesday Morning, October 9 (10:00 a.m. to 1 p.m.) - MTI Main Campus

A Discovery & Tasting Journey: Four Culinary and Chocolate Workshops

The public is invited to discover and enjoy Vietnamese spices, Caribbean cuisine, Belgian chocolates, Australian and Asian savours. This chef-led culinary demonstration and tasting adventure will be held at the Manatee Technical Institute Main Campus located at 6305 State Road 70 East, Bradenton, FL, 34203.

For more information, visit <http://manateetech.edu/news-events/village-de-chefs>

The cost of the event is \$25 per person; reservations can be made by calling the MTI Culinary Arts Department at 941.751.7900, ext. 1086.



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Wednesday Evening, October 9 (5:30 to 8:30 p.m.) – Powel Crosley Estate

“Village de Chefs Food & Wine Fest”

Guests will experience a wonderful opportunity to sample 15 food and wine pairings while enjoying the revivalstyle ambience of the Powel Crosley Estate. French and American wines will accompany original artistic dishes prepared by the Villagers and assisted by MTI’s culinary arts students. The global offerings include Bouillabaisse with a Caribbean Flavor (Roman Valicon, Dominican Republic), Waterzooi of Chicken Breast (Fabian Hermans, Belgium), Kangaroo Tartars (Boris Cuzon, Australia), Jambalaya Shrimp (Andre Touboul, Texas), Orange Chocolate Truffles (Marc Claerbout, Belgium), or Coupe Marquise (Eric Bedoucha, New York). Tickets are \$65 per person; a limited number of VIP tickets are available at \$120 per person. VIP tickets include special refreshments, seating and table service. Tickets are available via the internet at:

<http://villagedechefs.bpt.me/>

About Village de Chefs

Is a non-profit association regrouping 33 French-trained culinary and pastry chefs around the world. Their website, www.VillagedeChefs.com, is a place where they come together to share their passion and expertise.

The project was born in 2007 thanks to the friendship of three individuals based in three countries: Marie Anne Page, journalist and former expatriate living in France; Jose Martinez, chef owner of Maison Blanche Restaurant in Sarasota, Florida; and Didier Corlou, chef owner of La Verticale, located in Hanoi, Vietnam, founding members. Their efforts, brought together Hotel Executive Chefs, Independent Chefs and Culinary Instructors with the same vision: to share experiences and showcase their adoptive country’s culinary cultures.

Village de Chefs is also the author of a guide-book: *Escales de Chefs/Chefs’ Calls* (French and English), published in February 2013.

In May 2013, Chef Jose Martinez took over the presidency of the association. He settled in Sarasota in 2002. Prior to that, he was co-owner of Restaurant Maison Blanche, Avenue Montaigne in Paris (one Michelin star). Since coming to Florida, he has been recognized by the James Beard Foundation and Zagat.

Press contact for USA :

José Martinez / Maison Blanche Restaurant
941.383.8088 or info@mblbk.com

Press contact for other countries:

Marie Anne Page
(33) 6 70 31 56 63 or page.marieanne@gmail.com



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Villagers present for “Rendez vous with Village de Chefs ”

AMERICAS

USA

José Martinez, Chef Owner of “Maison Blanche Restaurant ”, Sarasota, Florida.
Association President,
Founder member's.

Eric Bédoucha, Chef partner of “Financier Pâtisserie”, New York.

Christian Echterbille Maître Cuisinier de Belgique, Houston.

André Touboul, ChefCMC Emeritus, Austin, Texas.

Dominican Republic

Romain Valicon, Executive Chef of “Tortuga Bay”, Puntacana.

Trinidad-Tobago

Pierre Yves le Bihan, Chef Owner of “Zazou Bistro”, Port of Spain.

AFRICA

Morocco

Khalid Missioui, Director of Benslimane professionnall Institute, Benslimane.

South Africa

Marc Friederich, Chef Owner of “ Marc's Restaurant”, Paarl.

ASIA/OCEANIA

Vietnam

Didier Corlou, Chef Owner of “La Verticale”, and 3 others restaurants, Hanoi (Founder member's association).

David Lacroix, Executive Chef of “Victoria Hoi An Resort & Spa”, Hoi An.

Australia

Boris Cuzon, Executive Chef of “Sofitel Wentworth”, Sydney.

Japan

Mathieu Taussac, President of “Gourmet Consulting”, Mont Fuji

Christophe Paucod, Chef Owner of “Lugdunum Restaurant”, Tokyo.

Singapore

Ihame Guerrah, Sales/Chef de Zaan gourmet.

EUROPE

Netherland

Alain Caron, Indépendant Chef, “Master Chef” Jury, Amsterdam.

Jean Joël Bonsens, Chef Owner of “Christophe », Amsterdam.

Belgium

Fabian Hermans, Chef Owner of “Traiteur Vandevelde”, Brussels.

Raphaël Sabel, Chef Consultant, Liège.

Marc Claerbout, Chef Pastry & Chocolate, Pecq.

Portugal

Béatrice Dupasquier, Chef Pastry, Owner “ Praline”, Lisboa.



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Rendez vous with “Village de Chefs” They support the project

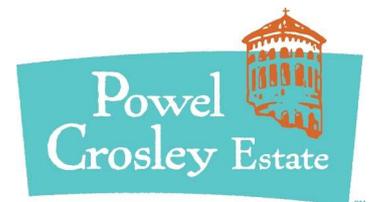


Manatee Technical Institute is a postsecondary career and technical education center under the School District of Manatee County offering over 40 career preparation programs. The mission of MTI is to meet and exceed our community's training and educational expectations.

MTI's Culinary Arts and Commercial Foods program focuses on intense culinary training with a hands-on approach. In addition to nutrition, sanitation, and management functions of the professional kitchen, training includes the production of stocks, soups, and sauces; the art of cold cuisine; the selection and processing of vegetables, grains, legumes, and starchy foods, as well as in-depth approaches to formal dining room service.

The Baking and Pastry Arts program covers basic and advanced preparation of a wide variety of baked and dessert goods. Topics include breads, breakfast pastries, cookies, chocolate applications, and cake decorating. <http://manateetech.edu>

The Powel Crosley estate is a Mediterranean revival-style mansion that was built by famed entrepreneur Powel Crosley Jr. in 1929 as a winter retreat for his wife, Gwendolyn. In 1982 the estate was placed on the National Register of Historic Places and spared being commercially developed. Ultimately, the property was purchased by the state of Florida. The estate has been completely restored and is owned and operated by Manatee County. www.bradentongulfislands.com/crosley-estate



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Lactalis Culinary is a food service manufacturer of high quality Galbani and President brands and the importer of over 40 specialty PDO cheeses like P’tit Basque or Don Bernardo Manchego. The Chefs will cook a dish with Président Butter-the 1 butter in France and a dessert with Galbani Mascarpone.
www.lactalisculinary.com



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