

Beat: Politics

THE WHOLE WORLD CELEBRATES THE FRENCH GASTRONOMY MARCH 19 IN 150 COUNTRIES

FIRST OPERATION GOOD TASTE OF FRANCE

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USPA NEWS - The Ministry of Foreign Affairs launches operation "Taste of France Good," to make known the French gastronomy in the world, on 19 March. It is a great international event, which involves 1300 culinary chefs, restaurants, bistros, in 5 continents participating in this event displaying a French menu.

Beyond restaurants, ambassador of France will mobilize on this occasion organization in their walls a dining Good Taste France. Consular networks are also part also contributed this vast gastronomic operation in 150 countries.

From Canada, USA, Mexico through all of Latin America, almost all Africa and Europe, to Russia, China and Australia, Vanuatu, the dinner "A la Française" sounds on 19th march.

The initiative started by a tour of Alain Ducasse chef, a global star of French cuisine who visits Laurent Fabius, Foreign Affairs Minister to propose to combine their efforts to shine the image of France in the world. The idea seduced the Minister and then initiates a process of exchange and debate in order to set up this worldwide event.

In June 2014, after the foundation of tourism, Laurent Fabius launched the creation of 5 touristic poles of excellence including gastronomy and oenology. The idea is to engage in public-private partnerships to meet growing demand of experiences "authentic" on the part of foreign tourists.

THE GOUT DE FRANCE GOOD OPERATION

The "chef cuisine" in their restaurants offer a menu "A French" French tradition with an appetizer, a cold starter, hot starter, fish or shellfish, meat or poultry, a French cheese (or a selection), dessert chocolate, wine and a French liqueur, while remaining free to develop their own tradition / culinary cuisine. This cuisine is affordable to all from the bistrot to the gourmet restaurant, from fresh seasonal products and from the local terroir. The price of the menu is at the discretion of each restaurant and is encouraged to donate 5% of sales to a local NGO working for the respect for the health of the environment.

That's when other chefs such as Guy Savoy Chef, who is a global star of French cuisine made a report to the Minister of Foreign Affairs on an observation and status of French cuisine abroad.

Guy Savoy a global star of French cuisine is a French chef, who is the Head Chef and owner of the eponymous Guy Savoy restaurant in Paris and sister restaurant in Las Vegas, both of which have gained multiple Michelin stars. Gordon Ramsay (The English Chef) was trained under Guy Savoy, and has described him as his culinary mentor. Savoy received the Legion d'Honneur medal in 2000. The Paris restaurant Guy Savoy garnered three Michelin stars in 2002. The restaurant was ranked in the Restaurant Magazine Top 50 Restaurants in the world in 2004 and 2005.

The Las Vegas restaurant has garnered 2 Michelin stars, the AAA Five Diamond Award, the Forbes Five Star Award, and the Wine Spectator Grand Award. He owns four other restaurants in Paris and Qatar.

ALAIN DUCASSE PRONE LA DIVERSITE SOCIALE CULTURELLE DANS LA GASTRONOMIE

Alain Ducasse is formerly held French nationality, although he is from Monaco. He operates a number of restaurants including Alain Ducasse at The Dorchester which holds three stars (the top ranking) in the Michelin Guide. Ducasse became the first chef to own restaurants carrying three Michelin Stars in three cities. The New York restaurant was dropped from the 2007 Michelin Guide because the restaurant was scheduled to close. Ducasse has become known through his writing and influences. Ducasse is also only one of two chefs to hold 21 Michelin stars throughout his career. He has been special guest in the US and Italian versions of MasterChef. In 2013 he was awarded the Lifetime Achievement on The World's 50 Best Restaurants List.

Alain Ducasse declared about French cuisine: " The influence of France is first a human chain of men and women whose professional roots dive in the very far in the great culinary tradition FRANCAISE- a professional fraternity who know, who share and are living today the same values in the world ".

He explains about the concept Gout de France "We have received and validated the applications of more than 1,300 restaurants worldwide participate in our Good France.

Laurent Fabius declares "I expect a spotlight on our food, not out of arrogance, but because it is an asset that belongs to the world heritage that deserves to be highlighted".-----

Guy Savoy " The cuisine is not just a date a year, but every day twice a day per table!"-----

Alain Ducasse concludes by "The French cuisine is the interpreter of a cuisine that has evolved into lightness in harmony with its environment (...) with in common, generosity, sharing the love of the beautiful and the good. It will be an enchanted moment and, the opportunity to celebrate French cuisine around the world. This is a small message but powerful. A celebration of the French cuisine, just about cuisine"-----Alors BON APPETIT !-----

For more information <http://www.monde-epicerie-fine.fr/guy-savoy-les-epiceries-fines-embellissent-la-vie>, www.guysavoy.com, www.alainducasse.com, www.akrame.com

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Editorial program service of General News Agency:

United Press Association, Inc.
3651 Lindell Road, Suite D168
Las Vegas, NV 89103, USA
(702) 943.0321 Local
(702) 943.0233 Facsimile
info@unitedpressassociation.org
info@gna24.com
www.gna24.com