



Disciples Escoffier

Association pour la transmission et l'évolution de la Cuisine

Benelux Canada Chine Etats Unis France Hongrie Italie Japon Mexique Océan Indien Suisse

FOR IMMEDIATE RELEASE

Chicago, Illinois..... October 24, 2011 Congratulations to Dr. Jacques Brevery, PhD on the formation of Les Amis d'Escoffier Society, The Gold Coast Chapter in Florida. The formation of the society took place officially on October 19 at the Le Cordon Bleu College of Culinary Arts in Miami at the occasion of an Escoffier 8 course dinner prepared by Chef Guy Gateau and Jacques Brevery. Chef Michel Bouit, USA President of the Disciples Escoffier International was in attendance to induct new Disciples. The new Disciples are: Dr. Jacques Brevery, PhD, Chairman, Disciples & Les Amis d'Escoffier Society of Florida, President, Corporate Chef Consultant, Old Belgium Gastronomie, Hollywood, FL; Stafford DeCambra, Corporate Executive Chef, PCI Gaming, Atmore, AL; Daniel Drayer, Corporate Chef ~ The talk of the Town Restaurant Group, Orlando, FL ; Guy Gateau, MOF, Academy Culinaire de France, Chef consultant, The food Muse LLC, Tampa, FL; Marcella Guzman Galan, Chef instructor, Art Institute of Culinary Arts, Fort Lauderdale, FL; Kevin Hyotte, Executive Chef, First Presbyterian Church, Fort Lauderdale, FL; Steve Jones, Executive Chef-Owner, Perfect Package Personal Chef Service, Sunrise, FL; Lawrence Liptak, Dean, Le Cordon Bleu College of Culinary Arts, Miami, FL; Rene Marquis, Executive Chef, Special OPS US Army, Tampa, FL; Damian Martineau, Chef-Owner, Damian on the River, New Boston, NH; Mark Moyel, Executive Chef-Dept Head, Miami Lakes Culinary College, Miami Lakes, FL and Michael Norton, Executive Chef, JA Nuggets Casino-Hotel, Reno, NV for their continued support and contributions to the culinary arts.

This gastronomic society was established in France to maintain the good name and traditions of French Cuisine. The names of these new members will be recorded as USA members with the Disciples Escoffier International in France.

The goals of the Disciples Escoffier International are: To honor the memory of Auguste Escoffier in France and worldwide, promoting and preserving his work and maintaining the great culinary traditions; to promote culinary education and apprenticeship encouraging young people to discover the desire and motivation to work as a professional chef. The Disciples Escoffier International continues to work in close cooperation with schools, establishing contacts between professionals and students; to organize culinary events worthy of these traditions and to honor those in the culinary profession who work to maintain the high standards of French haute cuisine; to unite all Disciples Escoffier from around the world and in the true "*Esprit Escoffier*".

Today, there are more than 20,000 members around the world that includes a large membership in France as well as in China, Hungary, United States, Italy, Japan, Benelux, Canada, Mexico, Portugal Thailand, Germany, South Africa, Morocco and Russia.

It is in this spirit that the Disciples Escoffier International - USA strives to develop a national membership with the establishment of a culinary scholarship fund and continued charitable endeavors. Membership is divided into 4 categories: professional chef, industry leader/food producer and epicure.

For information, contact:

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New Disciples with staff & students of Le Cordon Bleu School of Culinary Arts in Miami



L. to R. Michel Bouit, Guy Gateau & Jacques Brevery Commemorative Dinner Plate by Villeroy & Boch