



DISCIPLES ESCOFFIER INTERNATIONAL

The Disciples d'Auguste Escoffier was created in 1954 by Jean Ducroux, a chef from Nice and President of the Fraternelle des Cuisiniers culinary order. Within this association he organized a contest, the Grand Prix Auguste Escoffier. At that time no culinary organization existed in the South of France; he had the idea of bringing together chefs of the region's important hotels. They developed a proclamation which then served as a guide to the induction ceremony.

The first chapter was created at the beginning of 1960 under the presidency of Eugene Herbodeau, who had worked with Escoffier and wrote a book about him. Eighty Disciples were initially inducted. The Disciples d'Auguste Escoffier has since then developed throughout France and other countries.

After Jean Ducroux passed away different presidents took the reins. In the 1980's Henri Ricottier contributed greatly to widening the Disciples' influence and regional delegations flourished. The new president, Jean-Claude Guillon, chef of the Grand Hotel du Cap Ferrat, the new secretary general, Bernard-Louis Jaunet and the organization's management revised the statutes that were no longer appropriate and attempted to build a dynamic, well-organized organization that brought together all the French and foreign delegations under the single banner: the International Order of Disciples of Auguste Escoffier.

In 2007 Jean-Pierre Biffi, executive chef of Potel & Chabot and president of the Paris Ile de France region, was elected as the International Presidency. His goal was to bring together all of the Disciples Escoffier from around the world, modernize the Disciples and commit them to a true "Esprit Escoffier" campaign:

Equality and Appearance
Knowledge and Transmission
Culture and Modernity
Generosity and Unity

Escoffier once wrote: *"Cuisine will evolve just as society itself evolves, without ceasing to be an art."*

During the Board of Administration and General Assembly meeting on February 3rd 2008, the name "Disciples Escoffier International" was adopted and the organization was defined as follows: "An organization for the transmission, culture and modernity of the culinary arts."

~Esprit Escoffier Campaign~

Equality and Appearance

There is no distinction of rank among the Disciples; their induction is identical

Knowledge and Transmission

Disciples make an effort to share and pass on their knowledge

Culture and Modernity

Disciples respect culinary history and encourage continual evolution

Generosity and Unity

Disciples support charity



The Disciples Escoffier International is the premier gastronomic society established in France to maintain the good name and traditions of French Cuisine. 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; to honor those in the culinary profession who work to maintain the high standards of French haute cuisine and to unite all Disciples Escoffier from around the world and in the true *“Esprit Escoffier”*.

The main goal is to lead young people and to encourage them to rediscover the desire and motivation to become a professional chef. The International Order of Disciples Auguste Escoffier continues to work in close cooperation with schools, establishing contacts between professionals and students. The Disciples also make an effort to emphasize the dignity of the chef profession and the considerable opportunities for promotion offered by their companies to the parents of aspiring students.

The Disciples strive to earn the loyalty of young people; apprentices, employees or assistants by continually reminding them of the actions and thoughts of Master Chef Auguste Escoffier, a kind-hearted and deeply altruistic man and to always remember “man should respect man.”

Today, there is a worldwide membership of over 20,000 in France, Benelux, Canada, China, Germany, Hungary, Italy, Japan, Mexico, Morocco, Portugal, Thailand, South Africa, Russia and the USA.

DISCIPLES ESCOFFIER INTERNATIONAL - USA

Michel Bouit, mandated by France as President of the Disciples Escoffier International - USA has begun the recruitment of new members. His goal is to create a national membership of Disciples and to assist Escoffier Societies nationwide to honor select members for their continued support to the culinary arts by inducting them into the prestigious Disciples Escoffier International - USA.

Membership in this distinguished society is now available.

Categories of Membership:

- *Rouge*^(Red) PROFESSIONAL CHEF
- *Bleu* ^(Blue) EPICURE/CONNOISSEUR OR CULINARY/HOSPITALITY PROFESSIONAL
- *Vert* ^(Green) FOOD OR WINE PRODUCER

Please visit www.atasteoffrancewithchefmichel.com for additional membership information and share this with your culinary colleagues.

The official Disciples Escoffier International - USA website with press room, event and travel calendar, member information, member profiles and e-links will be available later this year.

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