

# Cuisine Solutions to host International Sous Vide Day events in France, Thailand and Florida



Dr. Bruno Goussault, Master of Modern Sous Vide and Chief Scientist of CREA

Cuisine Solutions Inc. ([Cuisine Solutions](#)) will celebrate the eighth edition of International Sous Vide Day (ISVD) on Sunday, January 26, with three exclusive culinary celebrations around the globe. The day marks the 83rd birthday of Dr. Bruno Goussault, the Master of Modern Sous Vide and Chief Scientist of CREA ([Culinary Research and Education Academy](#)), the education and consulting arm of Cuisine Solutions.

International Sous Vide Day pays homage to Dr. Bruno Goussault's legacy in the art of sous vide. Dr. Goussault serves as the Chief Scientist at Cuisine Solutions and founded the Culinary Research & Education Academy (CREA). He has taught the application of sous vide cooking to Michelin-starred chefs such as Yannick Alléno, Daniel Boulud, Thomas Keller, Anne-Sophie Pic, and Joël Robuchon, among many others.

For the eighth edition of ISVD, Cuisine Solutions will host three VIP events in Lyon, France, Bangkok, Thailand, and Miami, Florida. Culinary leaders, top food scientists and Michelin-starred chefs are set to come together to experience the evolution of sous vide cooking and the artistry behind this time-honoured technique, pioneered by Dr. Goussault more than 50 years ago.

The evening ISVD event in Lyon, France – taking place during the [Sirha Lyon](#) exhibition – will be hosted by Cuisine Solutions’ Chief Strategy Officer Gérard Bertholon and held at the [Restaurant Gastronomique Christian Têtedoie](#). The celebration will welcome Cuisine Solutions President & CEO Felipe Hasselmann and Chairman Stanislas Vilgrain, as well as top chefs and culinary leaders Ghislaine Arabian, 1ere femme Chef 2 Etoiles Michelin, Romain Besseron, Chef Hôtel de Matignon 1er Ministre, Éric Briffard MOF Cordon Bleu, Christian Têtedoie, MOF, Frédéric Jaunault, MOF, Franck Putelat, MOF, Christophe Raoux, MOF, Christian Segui, École Hôtelière de Lausanne (EHL), Jean Louis Gerin, MCF, Sébastien Canonne, MOF Pâtisserie, Jacque Mallard, Président d'Honneur de la Guilde des Terroirs, Alexandre Berthaud, Chef des Cuisines Té Traiteur Évènementiel, Alexis Quaretti, Executive Culinary Director Oceania, Eric Barale, Senior Culinary Director, Apollo Group and José Bailly.

A selection of innovative tasting stations prepared by top international Cuisine Solutions chefs will showcase sous vide creations from the world’s cuisine, including American-inspired creations, as well as Lyon’s classic recipes, served alongside the champagne and cocktails. The evening will also feature intimate 10-minute sous vide cooking sessions with top Cuisine Solutions chefs in the kitchen, to taste and experience what the sous vide technique can bring to cuisine. During the celebration, Chef Bertholon will present this year’s recipients of the European third annual Champions of Sous Vide Awards.

Throughout the event, retrospectives from each prior International Sous Vide Day will play alongside videos from the Sirha Lyon exhibition. The night will conclude with a special ceremony to celebrate Dr. Bruno Goussault’s birthday and his receipt of the 2024 Grand Prix de la Science de l’Alimentation. This award is given annually to an individual, corporation or institution contributing to the improvement of food and nutrition science at an international scale.

In Bangkok, Thailand, Cuisine Solutions’ Director of Operation in Asia, Antoine Grelet and Chief Manufacturing Executive Jean-Pierre Guillaud will host a brunch experience at [Love Me Tender](#) restaurant. Guests will celebrate the art of sous vide in the heart of Bangkok, as they are treated to Thai sous vide creations, live tasting stations and the latest hits spun by a local DJ.

In Miami, Florida, VIP guests will be able to enjoy interactive tasting stations complete with cryoconcentration cocktails in bold flavors like blood orange, ube and pineapple, created by mixologist and Co-Host of Bar Rescue Season 9, Phil Wills, at the beautiful [Diplomat Beach Resort](#). Guests will join Cuisine Solutions’ Chief Commercial Officer, Miguel Franco and VP of Culinary Services, Chef Sean Wheaton. The evening is sponsored by Teinnovations, Fortessa, JBS, Saputo and Van Drunen Farms.

Following the ISVD celebration in Miami, Cuisine Solutions will host its inaugural Innovation Day on January 27 from 10 AM to 4 PM. The all-day event will feature a keynote by Luigi Bonini, General Manager, Loubo Consulting and former Senior Vice President, Product Experience, Starbucks, followed by a series of breakout sessions, bringing together global culinary leaders to explore where the industry has been and where it is going, highlighting sustainability, artificial intelligence and more.

The day will conclude with a panel discussion entitled, The Past, Present, and Future of Food, moderated by Cathy Nash Holley, Publisher and Editor-in-Chief of Flavor & The Menu. Panelists will include keynote speaker Luigi Bonini, Scott Conant, Chef and longtime judge on Chopped; Marc Ehrler, former Vice President of Culinary, Hilton; Christian Pratsch, Vice President, F&B and

Operations, Norwegian Cruise Line Holdings; and Shane Schaibly, Corporate Chef, First Watch.

In honour of International Sous Vide Day, Cuisine Solutions has created a sous vide tour of the food scene in Miami on its website, featuring top restaurants and culinary destinations that spotlight the technique. Restaurants include Ariete, Driftwood, Fiorito, Happy Wine Calle 8, Itamae AO, Kojin 2.0, Maty's, Mignonette, Sanguich, SpecialTea Lounge and Zucca Miami.