

Cuisine Solutions celebrates eighth International Sous Vide Day with three exclusive events



Cuisine Solutions celebrates International Sous Vide Day

[Cuisine Solutions Inc.](#), (CSI) hosted three exclusive global events to ring in the celebration of the eighth annual International Sous Vide Day. The day, January 26, marked the 83rd birthday of Dr. Bruno Goussault, the Master of Modern Sous Vide and Chief Scientist of [CREA](#) (Culinary Research and Education Academy), who pioneered the technique in 1971.

For this edition, Cuisine Solutions hosted celebrations in Lyon, France, Bangkok, Thailand and Miami, Florida, USA. Culinary pioneers, esteemed food scientists, and Michelin-starred chefs collaborated to commemorate the evolution of sous vide cooking and the artistry behind this long-standing technique. This also marked the third annual Champions of Sous Vide Awards, recognizing up-and-coming chefs who have demonstrated excellence in sous vide and are poised to become the next leaders in culinary innovation.

In Lyon, the ISVD evening event took place during the Sirha Lyon exhibition, hosted by Cuisine Solutions' Chief Strategy Officer Gérard Bertholon at [Restaurant Gastronomique Christian Têtedoie's](#) picturesque rooftop. During the fete, Chef Bertholon presented the third annual Champions of Sous Vide Awards, recognizing up-and-coming chefs Jose Bailly and Eric Barale, Senior Culinary Director,

Apollo Group.

For the occasion, international media and 200 guests were invited for an inside look at the evolution of sous vide cooking over the years, pioneered by Goussault more than 50 years ago. A selection of innovative tasting stations prepared by top international Cuisine Solutions chefs showcased sous vide creations from world cuisine. These included top innovations, American-inspired creations, and Lyon's iconic recipes served with the finest champagne and cocktails. Guests also enjoyed intimate 10-minute sous vide cooking sessions with Cuisine Solutions chefs to taste and experience their sous vide creations.

The celebration welcomed Cuisine Solutions President & CEO Felipe Hasselmann and Chairman Stanislas Vilgrain, as well as Romain Besson, Chef Hôtel de Matignon 1er Ministre, 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, Jacques Mallard, Président d'Honneur de la Guilde des Terroirs, Alexandre Berthaud, Chef des Cuisines Té Traiteur Évènementiel and Alexis Quaretti, Executive Culinary Director Oceania.

Throughout the evening, retrospectives from each International Sous Vide Day were screened alongside videos from the Sirha Lyon exhibition. The night concluded with a special ceremony to celebrate Goussault's birthday and his latest honour, the 2024 Grand Prix de la Science de l'Alimentation. This is a prestigious award given 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 hosted an immersive brunch experience at [Love Me Tender Restaurant](#). Guests celebrated the sous vide method in the heart of Bangkok while indulging in Thai sous vide creations, and were welcomed to live tasting stations while a local DJ played the latest hits.

In Miami, Florida, Cuisine Solutions' Chief Commercial Officer Miguel Franco, and VP of Culinary Services, Chef Sean Wheaton joined VIP attendees gathered at the beautiful [Diplomat Beach Resort](#), where they were treated to interactive tasting stations paired with cryoconcentration cocktails in refreshing flavors (blood orange, ube, and pineapple) shaken and stirred by mixologist and Bar Rescue Co-Host Phil Wills. Samba dancers provided an exciting surprise moment to kick off the after-party festivities. The evening was sponsored by Teinnovations, Fortessa, JBS, Saputo and Van Drunen Farms.

Following the ISVD celebration in Miami, Cuisine Solutions hosted its inaugural Innovation Day on January 27. The all-day event featured keynote speaker Luigi Bonini, General Manager, Loubo Consulting & former Senior Vice President, Product Experience, Starbucks, followed by a heartfelt conversation between Franco and Scott Conant, Chef and longtime judge on *Chopped*. Lunch was followed by a series of four breakout sessions presented by the four chef-led departments of Cuisine Solutions, who broke down how each approaches innovation.

The day concluded with a thoughtful panel discussion: The Past, Present and Future of Food moderated by Cathy Nash Holley, Publisher and Editor-in-Chief of Flavor & The Menu. Panelists included Chef Sean Wheaton; Scott Conant; Marc Ehrler, former Vice President of Culinary, Hilton; Shane Schaibly, Corporate Chef, First Watch, James Field Jr., Chief Innovation Officer of Jersey Mike's, and Jeff Gell, Managing Director & Senior Partner at Boston Consulting Group. The panel had an

informative and engaging discussion about the past, present and future of the industry, highlighting the importance of insights and consumer research in hospitality trends and customer behavior.

Each global event concluded by raising a glass of bubbly to celebrate Goussault's birthday and his legacy in the art of sous vide.