

The Studio Culinaire servair appoints new President and pays tribute to Jacques Le Divellec



servair has appointed chef Michel Roth as President of its Studio Culinaire

[servair](#) has appointed chef Michel Roth as President of its Studio Culinaire for a two-year term. He succeeds chef Régis Marcon, whose term as President ended in the first quarter of this year.

Created in November 2009 with Joël Robuchon, Jacques Le Divellec and Guy Martin, the Studio Culinaire servair brings together chefs and culinary experts to raise the quality standards of deferred catering and transpose the codes of haute cuisine to the meals of travellers around the world, the press release said.

Its mission is to identify trends and innovations to optimize the offers designed by servair chefs. It also guarantees their professional excellence throughout the production chain by offering training and workshops.

Roth is originally from Lorraine and is one of France's most successful chefs. His career in some of the finest establishments – Ledoyen, Lasserre, Ritz – and his many titles have made him a benchmark in terms of expertise and haute cuisine.

Roth enjoys sharing his technique, experience and ideas with the younger generation. Today, he is a consultant chef for numerous establishments and is considered one of the great specialists in travel catering. He has been a member of the Studio Culinaire servair since 2013. On numerous occasions, he has designed menus for Air France's Business and First Class.

"I'm very proud and honoured to succeed our friend Régis, whose ideas, commitment and actions gave the Studio Culinaire servair its impetus, as did his predecessors Joël and Guy. Together with my

colleagues in the Studio Culinaire, I will continue to promote our Manifesto for Responsible and Sustainable Cuisine, and I will continue, develop and refine all our work, from training to innovation, with the same passion that drives us all,” Roth said.

The Studio Culinaire servair pays tribute to Jacques Le Divellec

The death of Jacques Le Divellec, one of the founders of the Studio, has left its members deeply moved, gategroup said in its press release.

Jacques was a master, so let’s look at the legacy he leaves us and build on it. Let’s continue his fight for quality, which is the key to the commitment of each and every one of us,” said Bruno Goussaut, founder of the CREA (Center for Food Research and Studies).

Roth also commented: “Jacques, this extraordinary man, this world-renowned chef, has left an indelible mark on the world of gastronomy. We are proud and honored to have worked alongside him at servair and at the servair Culinary Studio. Jacques will always be in our hearts.”

Members of the servair Culinary Studio include:

- François Adamski, Servair Corporate Chef, Bocuse d’or 2001 and Meilleur Ouvrier de France (MOF);
- Boris Eloy, Servair Executive Vice President Marketing, Innovation and Development;
- Bruno Goussault, founder of CREA, a world-renowned specialist in innovative cooking techniques and methods;
- Régis Marcon, Restaurant Régis & Jacques Marcon, three stars, Bocuse d’or 1995 and Grand Chef relais et châteaux;
- Guy Martin, Chef of the historic restaurant Le Grand Véfour and the Maisons Guy Martin;
- Anne-Sophie Pic, Maison Pic, three stars and the most starred chef in the world (10 stars);
- Michel Roth, Bayview – hôtel président Wilson, one star, Bocuse d’or 1991 and Meilleur Ouvrier de France (MOF).