

Cuisine Solutions to host four International Sous Vide Day events



Dr. Bruno Goussault, the founder of modern Sous Vide

[Cuisine Solutions](#) will host the seventh edition of [International Sous Vide Day](#) on January 26 with a series of culinary celebrations around the world. The event marks the 82nd birthday of Dr. Bruno Goussault, the Master of Modern Sous Vide and Chief Scientist of CREA ([Culinary Research and Education Academy](#)). CREA is the education and consulting arm of Cuisine Solutions.

For this year's events, Cuisine Solutions has announced it will host four exclusive celebrations, taking place in Paris, France, Washington D.C., Bangkok, Thailand and Rio de Janeiro, Brazil. At each, Michelin-starred chefs and industry leaders will gather to experience the artistry of the sous vide cooking method, first introduced by Dr. Goussault in 1971.

Dr. Goussault has taught the sous vide cooking method to Michelin-starred chefs such as Yannick Alléno, Daniel Boulud, Thomas Keller, Anne-Sophie Pic and Joël Robuchon, among others. Since 1991, CREA and Dr. Goussault have trained more than 80 percent of the three-star Michelin chefs around the world.

In France, the elegant event will be hosted by Cuisine Solutions Chief Strategy Officer, Gerard Bertholon. The celebration will take place at Le Pavillon Élysée Té in Paris with star chefs including:

- Ghislaine Arabian, first female chef with two Michelin stars,
- Christian Têtedoie, MOF and President of Maitres Cuisiniers de France

- Frédéric Simonin, MOF
- Éric Briffard, MOF, Le Cordon Bleu Paris
- Stéphane Collet, MOF
- Jean-Louis Gerin, James Beard award- winning chef
- Philippe Gobet, MOF, Ecole hôtelière de Lausanne
- Guy Legay, MOF
- Michel Widehem, MOF

Attendees to the Paris event will be invited to a roundtable panel on the art of sous vide with Ghislaine Arabian, Christian Têtedoie and Frédéric Simonin. A selection of tasting stations prepared by top Cuisine Solutions chefs will showcase sous vide creations from India, America and France, served alongside champagne and sous vide cocktails.

During the celebration, Chef Bertholon will present the second annual Champions of Sous Vide Awards. The awards recognize up-and-coming chefs who have demonstrated excellence in sous vide and are poised to become leaders in culinary innovation. Bertholon will present the European award to Christian Têtedoie, President of Maitres Cuisiniers de France and owner/chef of Têtedoie, and Alexandre Berthaud, Chef de Cuisine and Head of Research and Development at Le Traiteur Té.

At the downtown Washington, D.C., celebration, VIP guests will enjoy interactive tasting stations complete with cryoconcentration Bloody Marys and special guests. In attendance will be this year's recipients of the North American Champion of Sous Vide awards, Chef Jamie Simpson of The Culinary Vegetable Institute and Farmer Lee Jones of the Chef's Garden.

In Bangkok, attendees will enjoy the views at Pastel Bangkok while dining on Thai sous vide dishes and taking in live musical performances.

For the first-ever in South America, Cuisine Solutions will host an International Sous Vide Day event at Solar Real in Rio de Janeiro, Brazil. The cuisine at the event will be inspired by traditional Brazilian street market food, featuring creative tasting stations throughout the architectural landmark.

Attendees at this event's location include Cuisine Solutions President & CEO Felipe Hasselmann and Chairman Stanislas Vilgrain. The evening, celebrating the cooking method pioneered by Dr. Goussault, will culminate with a "pocket show" by a renowned samba singer.

Dr. Goussault holds a seat on the board of the Association des Chimistes (Association of Chemists) and Ingénieurs et Cadres des Industries Agricoles et Alimentaires (Engineers and Managers of Agricultural and Food Industries) and was named as one of the 100 visionaries in the Albert Einstein Legacy Project's Genius: 100 Visions of the Future initiative.

[Public ticket purchases are limited](#), with proceeds going towards [CORE](#) (Children of Restaurant Employees).