



**Servair's *Les Toques du Ciel* association,
partner of the first International Food Festival in Paris,
“*Gastronomy by the Seine*”**

From the 4th-6th July 2008, the first Annual Festival of Food and Cookery books will be held in Paris. The Servair association called “Les Toques du Ciel”, ambassador of cuisine from around the world, is very much associated with this event.

“Gastronomy by the Seine” is an international meeting of the world of gastronomy in France, Europe and America on the theme “Innovation, Creativity and Gastronomy for all”. Under the High Patronage of the Ministry of Culture and Communication, the backing of the Mayor of Paris, Bertrand Delanoë and with a special committee made up of celebrities from the world of cooking such as Guy Savoy, Hélène Darroze, Traci Desjardins or Dominique Loiseau, this event to promote good cooking and exchange, will propose round tables, an international contest for Young Chefs and an international bookshop of gastronomic literature.

With 50 million meals served by year onboard airplanes, Servair is one of the top ambassadors of cuisines from around the world and especially French gastronomy. Therefore it was logical that Servair's chefs, through their association “Les Toques du Ciel”, should get involved with this original event which is totally in line with the everyday vocation, values and missions of Servair.

Promoting the culinary spirit is a natural value of Servair chefs who, every day, look to reconcile gastronomy with the inherent constraints of in-flight catering, especially staggered consumption in time and space. Rather than being a problem, these constraints encourage the creativity and innovation of these chefs who invent dozens of new recipes each month and today propose a catalogue of 5,300 recipes to Servair's 130 client airlines worldwide.

For the Servair Chefs the “Gastronomy by the Seine” Festival will be a chance to demonstrate all their know-how, expertise and creativity:

- **Jacques Le Divellec**, Technical Consultant at Servair and member of “Les Toques du Ciel”, will speak on two round tables on the 5th of July “French cuisine and gastronomic heritage from around the world” at 10.00 am and “Organic crops, sustainable fishing: Freshness and quality of products for all” at 3.00 pm.
- **Jacques Le Divellec and Michel Quissac**, General Secretary of “Les Toques du Ciel”, will be members of the jury for the international Young Chefs contest on 5th July.
- **Frank Lucet**, oenologist, head of the wine department at Servair and member of “Les Toques du Ciel”, will be participating in the round table on “Champagne – Extending the label” on 4th July at 10a.m.
- “**Les Toques du Ciel**” will also decide upon and create the gala dinner that will be served to 500 guests based on a concept of 5 buffets representing their international culinary know-how: India, United States, China, Japan and France.



The festival which began in New York and San Francisco, could then be exported to India, China and Japan to become a world series of gastronomic festivals. For more information: www.gastronomyfestivals.com.

SERVAIR is the leading French caterer and cleaning services provider. Ranked No.3 in the world alongside its partners and subsidiaries, SERVAIR provides airlines with a full range of essential services for air transport and passenger comfort. Its uncompromising standards in terms of quality and expertise have established SERVAIR as a key partner to its 130 client companies, enabling them to boost their commercial offer to passengers while ensuring the strictest adherence to air transport constraints.

A subsidiary of Air France, SERVAIR and its subsidiaries have a total of 35 sites for a turnover in excess of € 750 million. With a workforce of nearly 10,000 employees in the world, SERVAIR combines industrial logistics with a commitment to good food and passenger comfort.

The SERVAIR network, made up of SERVAIR, its partners - FLYING FOOD GROUP (USA), SERVAIR AIR CHEF (Italy), NEWREST SERVAIR (Spain) - and its technical support teams, has over 70 sites worldwide.
