

Press release

**Servair announces the creation of the “*Servair Culinary Studio*”,  
working with outstanding chefs.**

*The Servair Culinary Studio is a laboratory for culinary innovation, which is designed to raise quality standards and to broaden Servair’s product range.*

**Roissy, 26<sup>th</sup> November 2009** - Servair, a subsidiary of Air France founded in 1971, the leading French airline catering company and the 3<sup>rd</sup> largest worldwide, announces the creation of the “*Servair Culinary Studio*“. With its great tradition of excellent cuisine, Servair is intending to use its culinary studio to broaden its product range and expertise, providing airlines passengers with a sense of creativity and enjoyment.

Joël Robuchon, the “meilleur ouvrier de France” (*France’s Best Craftsman*), crowned “Chef of the Century” by the Gault Millau Guide, voted owner of the best restaurant in the world by the International Herald Tribune, the most decorated chef worldwide in 2009, with a total of 25 stars in the Michelin guides, will preside over the “*Servair Culinary Studio*“.

Likewise, the 3-star chef from the Grand Véfour, Guy Martin, will place his expertise at the service of the “*Servair Culinary Studio*“.

Servair’s existing culinary consultant, Jacques Le Divellec, and the vacuum packed cuisine specialist, Bruno Goussault, have also joined Servair’s Corporate Chef, Michel Quissac, at the “*Servair Culinary Studio*“. As true culinary ambassadors, they will share their expertise during the course of discussions as well as audits and inspections. They will meet regularly to discuss certain topics relating to changes in cooking technology, to examine new trends or to respond to specific requests from particular airlines. As Servair’s Culinary Consultants, they may also suggest innovative recipes, which are tailored to in-flight catering and which, over the seasons, will be part of the range of Servair products.

*“True to its core values of innovation and enjoyment, Servair consistently implements and manages structures which allow us to constantly raise our quality standards and expand our range of products”, explains **Patrick Alexandre, Chairman and CEO of Servair.** “In a world where everything is speeding up, the Servair Culinary Studio will provide expert advice and the thoughts of great professionals, enabling us to better meet the needs and expectations of our customers, whilst maintaining our commitment to French cuisine.”*

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## ***The members of the “Servair Culinary Studio”***

### ***Joël Robuchon***

Joël Robuchon is the most decorated chef in the world, with a total of 25 stars in the Michelin guides. His talents are currently on show in Paris, Monaco, Tokyo, Nagoya, Macao, Las Vegas, New York, London, Hong Kong and Taipei. In 2003, Joël Robuchon developed an original dining concept, “l’Atelier de Joël Robuchon”; an open kitchen where diners can enjoy some of the best food in the world in a wonderfully simple setting, sitting around a counter. His most famous books include “Le meilleur et le plus simple” and “Tout Robuchon” (published in English as *The Complete Robuchon*). He is the Chairman of the Gastronomic Committee for the Grand Larousse Gastronomique culinary dictionary.

*The most decorated chef in the world*

### ***Guy Martin***

A self-taught prodigy of his generation, Guy Martin has had an extraordinary career, packed with awards. His restaurant “Le Grand Véfour”, with two Michelin stars, has a worldwide reputation. Guy Martin also published “Toute la cuisine de Guy Martin”.

*The hallmark of gastronomy*

### ***Jacques Le Divellec***

Jacques Le Divellec is a genuine seafood expert, who has devoted himself to fish and shellfish since 1958: a passion that is both traditional and innovative, and on which the reputation of his eponymous Parisian restaurant has been built. Jacques Le Divellec is the author of numerous works on seafood including “Le Larousse des poissons”.

*The historic consultant*

### ***Bruno Goussault***

As a specialist in vacuum-packed cuisine and a food industry expert, Bruno Goussault is the Scientific Director of CREA (French Food Research and Study Centre) and Chief Scientist at Cuisine Solutions, an American company specialising in pre-prepared dishes. As an agricultural engineer, he studied at the Ecole nationale supérieure des industries agricoles et alimentaires (Ensiia) (*French Higher National College for the Agricultural and Food Industries*).

*The chief engineer of great chefs*

### ***Michel Quissac***

As Servair’s Corporate Chef, Michel Quissac hunts down flavours and sets the scene for enjoyment. His good taste has been rewarded on many occasions: the winner of the coupe Cointreau, he was awarded the Gold Medal for the Journées gastronomiques de Sologne in 1997. As a lover of classic cuisine, he worked at numerous restaurant establishments in France, Great Britain and Africa, followed by Air France before joining Servair in 1992.

*Servair’s Corporate Chef*

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SERVAIR is the leading French airline catering and cleaning company. In 3rd position worldwide with more than 60 sites, with its partners and subsidiaries, SERVAIR offers airlines a range of services that are vital to the air transport sector and for the comfort of passengers. Its requirements, in terms of quality and know-how, have led to SERVAIR becoming a true driving force for its 120 customer companies, helping them to improve their commercial offers to passengers, while scrupulously adhering to the constraints of air transport. Servair has recently announced the strengthening of its partnership with Flying Food Group with the opening of Flying Food Servair JFK in New York.

### **Press Contact**

**Boris Eloy**

**+ 33 1 48 64 85 09**

**[boris.eloy@servair.fr](mailto:boris.eloy@servair.fr)**