

PRESS RELEASE

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## International Chefs Competition Sixteen Elior Group chefs come together to cook and share best culinary practices

On June 24 and 25, Elior Group organized its first International Chefs Competition bringing together sixteen of its chefs from across the globe. This event not only served as an opportunity for the Group to showcase the profession of chef but also to highlight the universal dimension of cooking. It was also the first stage towards building an international community of chefs in a bid to foster culinary and cultural exchange.

The 16 chefs hailing from France, India, Italy, Spain, the United Kingdom and the United States worked for two days in three teams, each of which was assigned the task of using fresh and seasonal produce to prepare either a starter, a main dish or a dessert. The Group's top 120 managers then tasted and rated each dish on the following aspects: presentation, taste and recipe originality.

The three-course competition menu comprised:

- A starter: Asparagus Extravaganza - creamed asparagus and leeks in a coconut curry sauce
- A main dish : Risotto Manet - creamed rice, gambero rosso brick with fresh goat cheese spiced with basil and cardamom
- A dessert: Strawberry and Wasabi Cloud - trilogy of strawberries, white chocolate ganache and wasabi-flavored shortbread.

Arpège chef and culinary coordinator of the Group's first International Chefs Competition, Jimmy Lejeune declared: *"This competition proved that there is room for expression for all gastronomic specialties and provided a platform for all of the chefs to share their passion for cooking. Overseeing a multi-national team of 16 chefs so that they could create these recipes was not particularly easy. It ended up being a great human adventure and by working together we rose to meet the challenge!"*



The winners of the competition were the six chefs belonging to the "starter" team. The five-nationality winning team drew on the savoir-faire and specific cultural features of its members to create an original and tasty gourmet recipe.

This first edition of the International Chefs Competition enabled the Group to bring together a group of its contract catering and concession catering chefs who, together, offered a wide range of culinary traditions. Promoting the work of its chefs and pooling their different cultures fosters the exchange

of best culinary practices, which is the first step towards creating an internal network of chefs.

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#### **About Elior Group**

Founded in 1991, Elior Group has grown into one of the world's leading operators in the catering and support services industry, and has become a benchmark player in the business & industry, education, healthcare and travel markets. Now operating in 16 countries, the Group generated €6,422 million in revenue through 25,000 restaurants and points of sale in FY 2016-2017. Our 127,000 employees serve 5.5 million people on a daily basis, taking genuine care of each and every one by providing personalized catering and service solutions to ensure an innovative customer experience.

We place particular importance on corporate social responsibility and have been a member of the United Nations Global Compact since 2004, reaching the GC Advanced Level in 2015. The professional excellence of our teams as well as their unwavering commitment to quality and innovation and to providing best-in-class service is embodied in our corporate motto: "Time savored".

For further information please visit our website <http://www.eliorgroup.com> or follow us on Twitter [@Elior\\_Group](https://twitter.com/Elior_Group)

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