Chefs World Summit
The International Congress for World Chefs
27-28-29 November, 2016
Grimaldi Forum Monaco

ADVANCED PROGRAM
www.chefsworldsummit.com
Chefs and Professionals of culinary arts will come from around the world to gather at this magical location, where gastronomy goes along with the art of living.

This will be a unique meeting to form the Gastronomy of tomorrow, with chefs and other experts ready to share their experience.

The conferences, debates and practical workshops will address numerous themes, such as Gastronomy, Bistronomy, wines, trends, marketing, pleasure, allergies, chefs’ teams, the training of youths, new concepts, etc.

A true global hub of culinary arts, this event is destined to form and to inspire the new generation of chefs, pastry chefs, restaurant owners, sommeliers, maîtres d’hôtel, sous-chefs, caterers, chocolate makers, professors and students from cooking and hospitality schools, and many others.

ON THE MENU AT CHEFS WORLD SUMMIT

• In an exclusive premier, the announcement of the 2017 world ranking of «100 Chefs», organized by Le Chef Magazine

• Two days of conferences, debates and demonstrations led by the most famous chefs and experts

• Meeting more than 150 suppliers of the high-end gastronomic sector exhibiting at the event

«RENDEZ-VOUS»
NOVEMBER 27-28-29 2016

GRIMALDI FORUM - MONACO
Indra CARRILLO PEREA
Chef
CONDENSA

Anne CAZOR (à confirmer)
Dr in molecular gastronomy
CUISINE INNOVATION

Michel CHABRAN
Chef
MICHEL CHABRAN

Rachel CHANTAL
Director
FORMALUXE

Meryem CHERKAOUI
Chef
MANDARIN ORIENTAL

Gianfranco CHIARINI
Chef & CEO
CHIARINI CULINARY CONSULTANTS

François COUPLAN
Ethnobotanist

Alan COXON
TV Chef

Olivier DA SILVA
Chef
L’ODAS

Matthieu DAGUENET
CEO
ADNOW

Théobald DE BENTZMANN
Founder
COMUNEAT

Arnaud DE LABBEY
Digital project manager
TBWA PARIS

Jérôme DE OLIVEIRA
Pastry chef
PÂTISSERIE INTUITIONS

Babette DE ROZIÈRES (TBC)
Chef
LA CASE DE BABETTE

Thierry DEMOULLIENS
Maître d’Hôtel
TERRE BLANCHE

Alexis DONOT
CEO
L’ARGUS PRESSE

Olivier DOURTHE
Radiologist

Martial ENGUEHARD
Chef Consultant
L’ATELIER DE MARTIAL

Coline FAULQUIER
Chef
LA PERGOLA

Christian FAURE
Pastry chef (MOF)
MAISON CHRISTIAN FAURE

Simon FERNIOT
Co-Founder & CEO
BOCO

Jérôme FERRER
Chef
EUROPEA

Jean-Luc FESSARD
CEO
LE TEMPS DU CLIENT

Antonio FOCHI
Maître d’Hôtel
MÉRIDIEN BEACH PLAZA

Joël GARALT
Chef consultant

Dani GARCIA
Chef
RESTAURANT DANI GARCIA

Jacques GENIN
Maître Chocolatier
VEVEY

Jean Christophe GIRARD
Culinary consultant
LE CERCLE D’EPICURE

Fernanda GOMES
Chef
Coordinatrice Programme

Bruno GOUSSAULT
Chef Engineer
CREA

Caroline GRELLIER
Founder
LA TERMATIÈRE

Rudy HATTAB
General Director
TRAQ’FOOD

Delphine HUGUET
Food designer

Philippe JOANNES
Chef
FAIRMONT
SPEAKERS PRELIMINARY LIST

Guillaume JOUBIN
Trainer in oenology
AUX VINS ETC...

Éric KAYSER
Traditional baker
MAISON KAYSER

Anaoly KOMM (à confirmer)
Chef
VARVARY

Hocine LADJADJ
Caviste
LE CAVEAU DE CHABLIS

Michel LANG
Maître d’Hôtel
LOUIS XV

Adrien LARRIPA
Co-Founder
LE REFECTOIRE

Marie-Sophie L
Chef
L’Instrant Cru

Christian LE SQUER
Chef
LE CINQ

Elyane LÈBRE
Nutritionist
NUTRILEDIX

Michel Louis LENTZ
Chef
LE CRISTAL ROOM BACCARAT

Cyril LIGNAC (à confirmer)
Chef
LE QUINZIÈME

Rémy LUCAS
Founder
ALGO PACK

Anne LUZIN
Director of publications
MAGAZINE LE CHEF

Francis LUZIN
President Founder
MAGAZINE LE CHEF

Keisuke MATSUSHIMA
Chef
KEISUKE MATSUSHIMA

Alexandre MAZZIA
Chef
RESTAURANT AM

Maguette MBOW
Co-founder
HOREKA

Inge MEIJ
Co-founder Gastronomixs

Dominique MILARDI
Chef sommelier
L’INTEMPO

Sephora NAHON
Restaurant manager
PRIVÉ DE DESSERT

Benoit NICOLAS
Professor (MOF 2015)
ECOLE FERRANDI

Nicolas NOUCHI
General Director
CHD EXPERT

Thierry PALUDETTO
Chef
BEEF BAR

Mickaël PETIT
Chef
MAISON ERNEST SOULARD

Michel PORTOS
Chef
MALTHAZAR

Olivier POUSSIER (TBC)
Sommelier

Jean- Luc RABANEL
Chef
L’ATELIER DE JEAN LUC RABANEL

Parick RAINGEARD
Chef
CAP ESTEL

Marcel RAVIN
Chef
BLUE BAY

Dr Christian RECCHIA
President
SPINOZA

Margo REUTEN (TBC)
Chef
DA V INCI

Angélique REY
Nutritionist

Michel ROTH
Chef
HÔTEL PRÉSIDENT WILSON

Cyril ROUQUET-PREVOST
Chef
MÔMAN

Karin ROUSSEAU
Sexologist

Emmanuel RUZ
Chef
LOU FASSUM

Paolo SARI
Chef
ELSA

Stéphanie SIMBO
Mixologist
CO-AUTEUR: GASTRONOGEEK

Laurence SIROIT
Sexologist

Arnaud STEINKUHLER
Media Director
L’ARGUS PRESSE

Arnaud TABAREC
Chef
LE SEASENS

Patrick TERRIEN
Ex Teaching Chef & Technical Director
LE CORDON BLEU, PARIS

Fabrice THIRION
Co-founder
SENS GOURMET

Hervé THIS
Physical Chemist
INRA Paris FRANCE

Yoric TIECHE
Chef
BELLES RIVES

Eric TROCHON
Chef (MOF 2011)
SEMILLA

Thibaud VILLANOV
Chef & Expert
AUTEUR: GASTRONOGEEK
KEY THEMES TO BE PRESENTED
AT THE CHEFS WORLD SUMMIT 2016

THE CHEF PROFESSION
• The chef issues
• Relationship between Chef and his/her team: A trend towards humanity
• Feminine vision in gastronomy
• Training youths
• Be a chef at home: gourment cuisine at your own place
• The pastry in all its states

HOW TO MANAGE NEW TECHNOLOGIES?
• E-reputation and going viral
• How to attract clients through social networks?
• How to control media exposure?
• How to manage anonymous criticism?
• Digital tools servicing restaurants

GASTRONOMY BEYOND BORDERS
• Code of ethics in traditional cuisines
• The oenological trends
• How to set up abroad: mistakes to avoid

GASTRONOMY OF TOMORROW
• The consumer of tomorrow
• Ingredients and flavours of tomorrow: neither meat nor fish
• Trendy/visual dining
• The emergence of self-taught restaurateurs

PRESERVE YOUR ORIGINS AND IMPROVE LOCAL MARKET
• Locavore: a journey from richness of the soil to gastronomic excellence
• Environmentally sustainable gastronomy

IS SUCCESS SUSTAINABLE?
• The career of a famous chef (past and future)

CHOOSE YOUR CONCEPT, CREATE YOUR BUSINESS MODEL
• How to deal with the increase in customers’ demands? (nutritional diets and food allergies)
• What are the innovative concepts of tomorrow?
• How to develop sales of wine?
• What complementary activities are profitable?
• Tableware choices
• Culinary design

GASTRONOMY, PLEASURE AND WELL-BEING
• Organic, health, well-being and environment: recipe for longevity
• Create emotions at the table and experience the pleasure of eating
• Aphrodisiac food

RELATIONSHIP WITHIN THE RESTAURANT
• Menus, table service and the role of the «Maître d’hôtel»
• Relation between the kitchen and service

COOKING TECHNICS
• Sous vide cooking at the just temperature

WORKSHOPS
• The Middle East, Sweet and Savory
• Note by note cuisine
• Roasting chilies
• The use of wild plants in gastronomy

MAJOR SPONSORSHIPS & EXHIBITORS

MEDIA PARTNERS & CONSULTANTS
Le Chef magazine reveals its 100 top chefs, based on the only barometer that allows chefs to compare themselves to their peers and identify industry leaders. This ranking highlights the chefs which best embody the values of the profession and whose standard of cooking is unparalleled. Throughout 2016, 528 two-star and three-star chefs from five continents were consulted to answer the question: “Who are the five chefs whose restaurant you must visit?”

**TOP 10 - 2017**

Be present at the preview announcement of the 2017 ranking of «100 Chefs» and the awards of the Top 10, organized by the magazine Lechef Followed by the welcome cocktail for the Chefs World Summit first edition

**TOP 10 - 2016**

- **MICHEL BRAS**
  Rest. MICHEL BRAS
  France

- **PIERRE GAGNAIRE**
  Rest. PIERRE GAGNAIRE
  France

- **SEJI YAMAMOTO**
  NIHONRYORI RYUGIN
  Japan

- **ALAIN DUCASSE**
  LOUIS XV
  France

- **PASCAL BARBOT**
  L’ASTRANCE
  France

- **ERIC FRECHON**
  EPICURE
  France

- **EMMANUEL RENAUT**
  FLOCONS DE SEL
  France

- **MARTIN BERASATEGUI**
  Rest. MARTIN BERASATEGUI - Spain

- **BENOIT VIOLIER**
  HOTEL DE VILLE CRISSIER
  Switzerland

- **JOAN ROCA**
  EL CELLER DE CAN ROCA
  Spain

**TOP 10 - 2015**

- **PIERRE GAGNAIRE**
  Rest. PIERRE GAGNAIRE
  France

- **PAUL BOCUSE**
  Rest. PAUL BOCUSE
  France

- **JOAN ROCA**
  EL CELLER DE CAN ROCA
  Spain

- **THOMAS KELLER**
  PER SE
  USA

- **ALAIN DUCASSE**
  LOUIS XV
  France

- **MICHEL BRAS**
  Rest. MICHEL BRAS
  France

- **ERIC FRECHON**
  EPICURE
  France

- **YANNICK ALLENO**
  LEDOYEN
  France

- **SEJI YAMAMOTO**
  NIHONRYORI RYUGIN
  Japan

- **DANIEL HUMM**
  ELEVEN MADISON PARK
  USA
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<tr>
<th>Time</th>
<th>Room Camille Blanc</th>
<th>Room Ravel 1</th>
<th>Room Ravel 2</th>
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<tbody>
<tr>
<td>07:00</td>
<td>REGISTRATIONS &amp; BADGING</td>
<td></td>
<td>Create emotions at the table. Experience the pleasure of eating / Aphrodisiac foods</td>
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<tr>
<td>09:00</td>
<td>The Chef issues</td>
<td>Code of ethics in traditional cuisine</td>
<td></td>
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<tr>
<td>10:00</td>
<td>E-reputation and going viral</td>
<td>Organic, health, well-being and environment: recipe for longevity</td>
<td>Note by note cuisine</td>
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<tr>
<td>10:00</td>
<td>11:00</td>
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<tr>
<td>11:30</td>
<td>The career of a famous chef (past and futur)</td>
<td>Oenological trends</td>
<td>Roasting chilies</td>
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<td>11:30</td>
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<tr>
<td>12:30</td>
<td>14:00</td>
<td>HOW TO MANAGE NEW TECHNOLOGIES?</td>
<td>PRESERVE YOUR ORIGINS AND IMPROVE LOCAL MARKET</td>
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<tr>
<td>14:00</td>
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<td>How to control media exposure? How to manage anonymous criticism?</td>
<td>How to deal with the increase in customers’ demands? (nutritional diets and food allergies)</td>
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<td>15:00</td>
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<td>The consumer of tomorrow</td>
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<tr>
<td>16:00</td>
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<td>HOW TO MANAGE NEW TECHNOLOGIES?</td>
<td>PRESERVE YOUR ORIGINS AND IMPROVE LOCAL MARKET</td>
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<td>The emergence of self-taught restaurateurs</td>
</tr>
<tr>
<td>17:30</td>
<td>18:30</td>
<td>Training youths</td>
<td>Feminine vision in gastronomy</td>
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### Tuesday, November 29th

<table>
<thead>
<tr>
<th>Time</th>
<th>Auditorium Camille Blanc (Plenary)</th>
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<th>Room Ravel 2 (Workshop)</th>
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<tr>
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<td>Registrations &amp; Badging</td>
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<tr>
<td>09:00-10:00</td>
<td>What are the innovative concepts of tomorrow?</td>
<td>How to develop sales of wine?</td>
<td>Branded Workshop 8</td>
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<tr>
<td>10:00-11:00</td>
<td>Menus, table service and the role of the maître d’hôtel: The relationship between kitchen and service</td>
<td>Locavore: a journey from richness of the soil to gastronomic excellence</td>
<td>Branded Workshop 9</td>
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<tr>
<td>11:30-12:30</td>
<td>Relationship between chef and his/her team: a trend towards humanity</td>
<td>Ingredients and flavours of tomorrow; neither meat nor fish</td>
<td>The Middle East, Sweet and Savory</td>
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<tr>
<td>12:30-14:00</td>
<td>Lunch Break</td>
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<tr>
<td>14:00-15:00</td>
<td>How to attract clients through social networks? Digital tools servicing restaurants</td>
<td>The pastry in all its states</td>
<td>Branded Workshop 11</td>
</tr>
<tr>
<td>15:00-16:00</td>
<td>Environmentally sustainable gastronomy</td>
<td>Sous-vide cooking at the just temperature</td>
<td>Branded Workshop 12</td>
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<td>16:00-16:30</td>
<td>Coffee Break</td>
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<td>16:30-17:30</td>
<td>What complementary activities are profitable?</td>
<td>Tableware choices and culinary design</td>
<td>Branded Workshop 13</td>
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<td>17:30-18:30</td>
<td>Trendy/Visionary dining (What is it, and how to take the plunge?)</td>
<td>Be a Chef at home: Gourmet cuisine at your own place</td>
<td>Branded Workshop 14</td>
</tr>
</tbody>
</table>
09:00-10:00 | The Chef issues  
MODERATOR: Francis LUZIN  
SPEAKERS: JEAN LUC RABANEL / JÉRÔME FERRER / MERYEM CHERKAOUI / DANI GARCIA

10:00-11:00 | E-reputation and going viral  
MODERATOR: Maguette MBOW  
SPEAKERS: Arnaud DE LABBEY / Arnaud STEINKUHLER

11:30-12:30 | The career of a famous chef (past and future)  
MODERATOR: JOEL GARault  
SPEAKER: Christian LE SQUER

14:00-15:00 | How to control media exposure? How to manage anonymous criticism?  
MODERATOR: ALAN COXON  
SPEAKER: Alexis DONOT / Arnaud STEINKUHLER / Christian LE SQUER

15:00-16:00 | The consumer of tomorrow  
MODERATOR: Nicolas NOUCHI  
SPEAKERS: Delphine HUGUET / Cyril ROUQUET-PREVOST / Andrea CAMASTRA

16:30-17:30 | How to set up abroad: mistakes to avoid  
MODERATOR: Gianfranco CHIARINI  
SPEAKER: Jérôme FERRER / Eric TROCHON / Michel LOUIS LENTZ / Christian FAURE

17:30-18:30 | Training youths  
MODERATOR: Patrick TERRIEN  
SPEAKERS: Eugène ABRAHAM / Benoît NICOLAS / Eric KAYSER
Monday, November 28th

**ROOM RAVEL 1**

**WORKSHOP**

**09:00-10:00 | Code of ethics in traditional cuisine**
MODERATEUR: Joe BARZA
SPEAKERS: Corinne AJINCA / Adam BEDNAREK / Indra CARRILLO PEREA

**10:00-11:00 | Organic, health, well-being and environment: recipe for longevity**
MODERATEURS: Dr Christian RECCHIA
SPEAKERS: Paolo SARI / Fernanda GOMES / Olivier DOURTHE

**11:30-12:30 | Oenological trends**
MODERATEUR: Dominique MILARDI
SPEAKERS: Hocine LADJADJ / Guillaume JOUBIN

**14:00-15:00 | The Restaurant: Site of Conviviality and Exchange**
SPEAKER: Joël GARAULT / Antonio FOCHI / Patrick RAINGEARD / Michel LANG

**15:00-16:00 | How to deal with the increase in customers’ demands? (nutritional diets and food allergies)**
MODERATEUR: Alan COXON
SPEAKERS: Angélique REY / Elyane LEBRE / Jean-Christophe GIRARD

**16:30-17:30 | The emergence of self taught restaurateurs**
MODERATEUR: Michel PORTOS
SPEAKERS: Alexandre MAZZIA / Joe BARZA / Emmanuel RUZ

**17:30-18:30 | Feminine vision in gastronomy**
MODERATEUR: Christian LE SQUER
SPEAKERS: Babette De ROZIÈRES / Coline FAULQUIER

**ROOM RAVEL 2**

**WORKSHOP**

**09:00-10:00 | Create emotions a h e a b l e. Experience the pleasure of eating / Aphrodisiac foods**
MODERATEUR: RÉMY LUCAS
SPEAKERS: Laurence SIROIT / Catherine BLANC / Marie-Sophie L

**10:00-11:00 | Note by note cuisine**
MODERATOR: Patrick TERRIEN
SPEAKERS: Hervé THIS / Andrea CAMASTRA

**11:30-12:30 | Roasting chilies**
SPEAKER: Alexandre MAZZIA

**15:00-15:30 | Workshop GASTRONOMIXS - Feeding the world with creativity**
SPEAKER: Inge MEIJIS

**16:30-17:30 | Workshop Sens Gourme**
SPEAKER: FABRICE THIRION

**17:30-18:30 | The use of wild plants in gastronomy**
SPEAKERS: Indra CARRILLO PEREA / François COUPLAN
09:00-10:00 | **What are the innovative concepts of tomorrow?**
MODERATEUR: François BLOUIN
SPEAKERS: Gianfranco CHIARINI / Séphora NAHON / Thierry PALUDETTO / Simon FERNIOT

10:00-11:00 | **Menus, table service and the role of the maître d’hôtel: The relationship between kitchen**
MODERATOR: Thierry DEMOLLIENS
SPEAKERS: Antonio FOCHI / Michel LANG / Christian LE SQUER

11:30-12:30 | **Relationship between chef and his/her team: a trend towards humanity**
SPEAKERS: Olivier DA-SILVA / Michel ROTH / Yoric TiÈCHE

14:00-15:00 | **How to attract clients through social networks? Digital tools servicing restaurants**
MODERATOR: Nicolas NOUCHI
SPEAKERS: Mathieu BROSCH / Matthieu DAGUENET / Carole BRUGGER
Théobald DE BENTZMANN / Rudy HATTAB / Gianfranco CHIARINI

15:00-16:00 | **Environmentally sustainable gastronomy**
MODERATOR: Jean Luc FESSARD
SPEAKERS: - Guillaume JOUBIN / Julia BERDUGO / Caroline GRELLIER / Philippe JOANNES

16:30-17:30 | **What complementary activities are profitable?**
MODERATOR: François BLOUIN
SPEAKER: Michel ROTH / Martial ENGUEHARD / Jacqueline B

17:30-18:30 | **Trendy/Visionary dining (What is it, and how to take the plunge?)**
MODERATOR: Arnaud TABAREC
SPEAKERS: Adrien LARRIPA / Stéphanie SIMBO / Thibaud VILLANOVA
**ROOM RAVEL 1**
**WORKSHOP**

<table>
<thead>
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<th>Time</th>
<th>Event</th>
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</table>
| 09:00-10:00   | **How to develop sales of wine?**  
*SPEAKERS: Michel LANG / Dominique MILARDI*                                                   |
| 10:00-11:00   | **Locavore: a journey from richness of the soil to gastronomic excellence**  
*Moderateur: Patrick TERRIEN*  
*SPEAKERS: Dominique BOUCHAIT / Patrick RAINGEARD / Guillaume JOUBIN / Michaël PETIT* |
| 11:30-12:30   | **Ingredients and flavours of tomorrow; neither meat nor fish**  
*Moderateur: Nicolas NOUCHI*  
*SPEAKERS: Sarah BERDUGO / Julia BERDUGO / Laurent ARON / Anne CAZOR / Jean Luc RABANEL* |
| 14:00-15:00   | **The pastry in all its states**  
*SPEAKERS: Jacques GENIN / Jérôme DE OLIVEIRA*                                                 |
| 15:00-16:00   | **Sous-vide cooking at the just temperature**  
*SPEAKER: Philippe JOANNES, Bruno GOUSSAULT*                                                   |
| 16:30-17:30   | **Tableware choices and culinary design**  
*Moderateur: Michel LANG*  
*SPEAKERS: Rachel CHANTAL / Delphine HUGUET / Patrick RAINGEARD / Marcel RAVIN*           |
| 17:30-18:30   | **Be a Chef at home: Gourmet cuisine at your own place**  
*Moderateur: Michel CHABRAN*  
*SPEAKERS: Cyril ROUQUET-PREVOST / Coline FAULQUIER / Simon FERNIOT*                    |

**ROOM RAVEL 2**
**WORKSHOP**

<table>
<thead>
<tr>
<th>Time</th>
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| 11:30-12:30   | **The Middle East, Sweet and Savory**  
*SPEAKERS: Joe BARZA, Charles AZAR*                                                         |
Chefs World Summit
The International Congress for World Chefs

1st World Hub of Culinary Art

2-Day Conferences & Debates
Led by Chefs & Experts

Pre-release of «100 Chefs» Year 2017
Le Chef Magazine

Prestigious International Committee
+70 Speakers

14 Workshops
Chefs & Experts

+150 Exhibitors
Specialists of Gastronomy

Monaco
Grimaldi Forum
27-28-29 Novembre 2016

www.chefsworldsummit.com
Each package includes 2 nights in Monaco hotel + 1 professional pass:
- simple or double room (breakfast included)
- **Package 1:** 3 star-hotel
- **Package 2:** 4 star-hotel
- **Package 3:** 5 star-hotel

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**CANCELLATION POLICY:**
1. A full prepayment is required for each booking.
2. For any cancellation made before August the 26th, 2016 included: 50€ penalty.
3. For any modification or partial cancellation done between August the 27th, 2016 and September the 26th, 2016: 50% penalty fees will apply.
4. From the 27th September 2016: 100% penalty for any modification or cancellation.
5. No refunds will be made for No-shows or early departures. For any change or cancellation, contact Conferencia Travel by phone: +33 (0)1 45 55 85 30 or email: hotels@conferenciatravel.com

These special rates are only available through Conferencia Travel.

**PROFESSIONAL PASS***
Access to all the Conferences, Workshops & Exhibitions. Congress bag and Coffee breaks included.
- **Package 1:** 3 star-hotel
- **Package 2:** 4 star-hotel
- **Package 3:** 5 star-hotel

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**JUNIOR PASS***
Access to all the Conferences, Workshops & Exhibitions. Congress bag and Coffee breaks included.

**VISITOR PASS**
Exhibitions & Workshops only. Congress bag and Coffee breaks included.

**PAYMENT**
- **BANK TRANSFER** (to be made in EURO) to Euromedicom – Please ADD 15 € for bank fees.

**VERY IMPORTANT:** For administrative treatment purpose, BANK TRANSFER MUST BE MADE AT LEAST 10 DAYS PRIOR TO THE CONGRESS. Passed this date, the registrant may have to pay on site his registration and will be eventually refunded after the congress. Administrative process may take up to 30 days to identify the transfer and proceed to the refund, after the event. **OBLIGATORY:** Do mention the registrant’s name + “CHefs 2018” reference on all the bank documents.

**Account Details:**
- **Chefs 2018 OCCURMIO**
- **IBAN:** BE65 0000 0605 9127
- **BIC:** CCEB BEBB
- **Account Number:** 1234567890

**Credit Card Details:**
- **Card Holder’s name:**
- **Expiry date:**

**Signature:**
PRACTICAL INFORMATIONS

CONGRESS LOCATION
The Principality of Monaco is located on the French Riviera, about 25 minutes from Nice. Its exceptional location allows it to enjoy 310 days of sunshine per year. Monaco’s exceptional location, between mountain and sea, its gardens, its entertainment, its athletic and cultural events all qualities which make it an unforgettable destination.

The Grimaldi Forum, close to all the hotels, is ideally located by the seaside. The average temperature in November is 10-15°C and the weather is often sunny.

VISA INFORMATION AND OFFICIAL LETTERS OF INVITATION
The passport and visa requirements for persons visiting Monaco as tourists are the same as for France. For further details, contact any French consulate in your country. Official letters which may be necessary in some countries for administrative reasons (VISA) can be sent by e-mail: contact@chefsworldsummit.com. These letters do not engage the congress secretariat to any financial support neither obligation nor responsibility relative to the Visa.

EXHIBITION
Over 5000 m2 of exhibition space of interest in Gastronomy. A special range of catering suppliers, with high quality products will be on permanent display.

AIR TRANSPORTATION
The airlines of SKYTEAM, Official Alliance Network for our event, offer attractive airfares for participants. SKYTEAM comprises 10 leading international airlines: Aeroflot, Aeromexico, Air France, Alitalia, Continental, CSA Czech Airlines, Delta, KLM, Korean Air, Northwest Airlines, serving 728 cities in 149 countries with over 15 000 flights daily. To benefit from these special offers, link up with: www.skyteam.com/globalmeetings and quote the Identifier Code.

This event brochure serves to justify the application for the preferential airfare. Keep it with you as you may be asked for it at any point during your journey. To plan your flights on the airline of your choice.

AIRFRANCE: Discounts are applied to a wide range of airfares, in all classes of travel EspacePremière (First), Espace Affaires (Business) and Tempo (Economy) on all flights of the Air France worldwide network. To access the preferential fares granted for this event, use this link: www.airfrance-globalmeetings.com.

FREE GROUND TRANSPORTATION
Enjoy free public buses during the CHEFS WORLD SUMMIT Event. Bus is free upon presentation of your conference badge.

We also strongly recommend to be environmentally friendly and walk from your hotel to the venue if staying in Monte-Carlo.

LANGUAGES - SIMULTANEOUS TRANSLATION
The official congress languages are English and French. Simultaneous translation in French, English and Spanish will be provided in the main room.

French / English in the other rooms called Ravel 1 & Ravel 2.

HOTELS
Hotels close to Grimaldi Forum have been booked especially for the CHEFS WORLD SUMMIT delegates at negotiated prices through our partner. On-line reservation is available at www.chefsworldsummit.com

CONFERENCIA TRAVEL
Tel: +33 (0) 1 45 55 85 30 – E-mail: hotels@conferenciatravel.com

For any change or cancellation, contact Conferencia Travel (special rates only available through our partner).

Enjoy free public buses during the CHEFS WORLD SUMMIT Event. Bus is free.

FREE GROUND TRANSPORTATION

ON-SITE REGISTRATION, BADGE AND CONGRESS MATERIAL PICK-UP
The congress office registration desk will be located in the Grimaldi Forum at the Glass Roof level. Please keep in mind that on-site registration can be time consuming. Everyone is strongly encouraged to register at least 15 days prior to the congress. You are reminded to bring your confirmation letter with you when you pick up your badge and meeting material. We recommend that attendees allow sufficient time to pick up their badges prior to the meeting, to avoid the missing of a session.

PLEASE, WEAR YOUR BADGE!
Attendees are required to pick up and wear their conference badges at all times throughout the meeting. No access into the Venue and Congress sessions will be allowed without wearing the badge. This allows us to ensure adequate security for your safety. If you misplace your badge, a 50 euros fee will be charged to replace it.

Registration Cancellation Condition & Policy
Cancellation must be notified in writing by email uniquely to: registration@chefsworldsummit.com

• Until 30 days before the Event: 10% processing fees on the total registration
• Between 30 to 15 days before the Event: 20% cancellation fees on the amount paid
• From 15 days before the Event date or no show: No refund – except in case of “force majeure”, conditions detailed below.

“FORCE MAJEURE”
Refunds may be granted by the organizer after evaluation if the participant is unable to attend the event due to a severe accident, close family (children, husband/spouse) illness, or family death.

In such circumstances, please contact Mrs Anais Cadin at registration@chefsworldsummit.com

You can also keep your registration for the next Congress Edition. In all cases, refunds will still be subject to a minimum 10% processing fee.

Concerning the HOTEL PACKAGE, please contact directly the Travel Agency:

CONFERENCIA TRAVEL
Email: hotels@conferenciatravel.com – Tel: + 33 1 45 55 85 30.

CANCELLATION WILL BE PROCESSED AFTER WRITTEN DEMAND AND ONE MONTH AFTER THE CONGRESS.