

Press release

Visit the gategroup Food Lab and experience Servair's culinary innovations at the World Travel Catering & Onboard Services Expo (WTCE) in Hamburg from 4 to 6 April 2017

Paris, 3 April 2017 – Servair, French market leader in airline catering and logistics and newest member of gategroup, will be exhibiting at the sixth edition of the World Travel Catering & Onboard Services Expo (WTCE) in Hamburg from 4 to 6 April 2017.

Servair and their Studio Culinaire team will be showcasing their culinary excellence at the Food Lab across the 3 days of the event, where great Chefs will perform animations in front of the visitors around a culinary theatre.

Michel Roth and François Adamski, both Best craftsperson of France (MOF), winner of the Bocuse d'Or, and members of the Studio Culinaire Servair, will offer gastronomic demonstrations in turn throughout the show. At the same time, the Servair chefs will work to make the same recipe as the chef simultaneously and will reproduce his meal for guests.

Michel Quissac, Corporate Chef Servair will offer two animations twice a day: one on "intracellular water" and the second around "kilometer soufflé".

Throughout the duration of the exhibition, you can get all the latest Servair news live on Twitter at @servair and #ServairWTCE.



Michel Quissac, *Corporate Chef Servair, member of Studio Culinaire Servair*

Michel Quissac is known to the world's top chefs for his pursuit of new flavors, his good taste, and his passion for his profession. He is the chef who has created the largest number of meals in the clouds.

Winner of the Coupe Cointreau, and a gold medalist of the Journées Gastronomiques de Sologne, he refers to himself as an epicurean traveler, and is an aficionado of flavors from elsewhere which he likes to associate with French regional recipes. He enjoys rediscovering old techniques in order to obtain the exact original taste.

Michel Quissac, in association with the Servair Culinary Research and development department, encourages the innovation in particular with the animation of the Studio Culinaire Servair® which federates recognized chefs of the world.

He favors the transmission of the culinary know-how between the chefs Servair, leads the reflection on the gastronomic identity of the brand and represents Servair outside as Corporate Chef.



Michel Roth, *Best Craftsperson of France (MOF) and winner of the Bocuse d'Or, member of Studio Culinaire Servair*

A distinguished and luminous Chef, Michel Roth embodies the determination of a chef whose activity is anchored in the wish to delight people. His dishes are inscribed at once in France's grand gastronomy, while remaining harmonious with the times.

Best Craftsperson of France and winner of the Bocuse d'Or in 1991, he is the only Chef to win the two competitions simultaneously.

He was rewarded with two stars in the Guide Michelin with respect to his work at the restaurant L'Espadon de l'hôtel Ritz of Paris, where he was Kitchen Chef until August 1st, 2012, when the restaurant closed for renovations.

He took advantage of that closure to open his company dedicated to gastronomic consultancy and acceded, in September 2012, to a position of culinary chief executive and adviser at the Bayview restaurant which is attached to the Hôtel Président Wilson in Geneva.

In November 2013 he received a Michelin Guide star. Michel Roth then joined the Lenôtre school as expertise director. In 2016 he devised the menu of the mythical Lassere restaurant in Paris.



François Adamski, *Best craftsperson of France (MOF) and winner of the Bocuse d'Or, as well as guest at Studio Culinaire Servair*

It was quietly and in a deeply anchored application of his talent that François Adamski made a name for himself.

Child of France's Northern Province, he has become one of the brightest disciples of the classical French school, preparing food in minute detail, seemingly simple

when looked at, but with each detail essential.

Today François Adamski is one of the top chefs of the younger generation, and among the most recognized in France.

Winner of the Bocuse d'Or in 2001 and the top Best Craftsman of France in 2007, he inherited his flawless technical know-how from the greats, such as Michel Roth and Eric Briffard, his initial mentors. He then developed his talent and took it to all corners of France, from Bourges to Bordeaux, where he was crowned starred chef.

In 2015, he took over the kitchens of the "l'Imaginaire", in Dordogne, which made it possible for the restaurant to get its Michelin star in 2017.

About SERVAIR and gategroup

gategroup member SERVAIR is the leading French airline catering and logistics and cleaning business company. SERVAIR has also taken first position on the African catering market, with 21 locations in 18 countries. Partner of some of the world's top chefs, SERVAIR has built its strategy around culinary identity since its creation in 1971. SERVAIR became a gategroup member in January 2017. gategroup is a leading global provider of products, services and solutions relating to a passenger's onboard experience. It specializes in catering and hospitality; provisioning and logistics; and onboard products and services to companies that serve people on the move. Through a global network spanning six continents, gategroup supplies 300 airlines at over 200 locations across 60 countries. The company has 43.000 employees and annual revenues of more than CHF 4 billion.

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