

## News release

# Three-Michelin-star Chef Massimo Bottura to join Servair's Studio Culinaire

ZURICH, March 12, 2018 – Servair, a member of gategroup, and Chef Massimo Bottura are proud to join their expertise to enrich the work of the renowned culinary excellence center, “Studio Culinaire” from March 1, 2018.

Created in November 2009, the Studio Culinaire brings Michelin starred chefs and experts together with the common goal of raising the quality standards of onboard catering by applying principles of fine food to passenger meals around the world.

Under the chair of legendary Michelin-starred chef, Joël Robuchon, Studio Culinaire has inspired a consortium of high quality key recipes that can be recreated by the more than 400 chefs at gategroup and Servair hubs around the globe. The chefs also offer training and workshops throughout the production line – from research and development and global kitchen chefs –to onboard crews and suppliers.

Massimo Bottura is a three-Michelin-star chef who was born and raised in Modena, Italy. He opened “Osteria Francescana” which in 2016 ranked first place of the “The World’s 50 Best Restaurants.” Two years ago, Bottura founded “Food for Soul,” a non-profit organization that empowers communities to fight against food waste and social isolation.

gategroup CEO Xavier Rossinyol said, “We are excited to welcome Massimo Bottura as a member of Studio Culinaire Servair. The engaged Italian chef is a perfect match for this culinary think-tank, and we look forward to the ideas that he and his colleagues will create to further drive excellence in the passengers’ onboard dining experience. Furthermore, we commend his efforts to address the topic of food waste through his “Food for Soul” initiative, as it strongly complements the waste reduction ambitions of the airline industry.”

### *Note to the editor:*

#### **Members of Studio Culinaire Servair**

**Joël Robuchon**, Chef with 32 stars, presides over the Studio Culinaire team

**Massimo Bottura** Osteria Francescana, winner of the Best Restaurant in the World 2016 award and in Europe in 2017, 3\*

**Bruno Goussault** Founder of CREA; world renowned specialist in innovative cooking techniques and methods.

**Régis Marcon** Grand chef for the “Relais et Châteaux” and winner of the “Bocuse d’Or” Award  
- Restaurant Régis & Jacques Marcon 3\*

**Guy Martin** Owner and Chef of historical Parisian restaurant Le Grand Véfour 2\*)

**Michel Quissac**, Servair’s Corporate Chef, expert in airline catering

**Michel Roth** Winner of the “Meilleur Ouvrier de France” (MOF) and the “Bocuse d’Or” awards  
- Le Bayview, Hôtel Président Wilson de Genève 1\*

For more information about Servair’s Studio Culinaire, please visit:

<http://www.servair.fr/en/studio-culinaire-servair/>

### Media inquiries

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### About SERVAIR and gategroup

A member of gategroup, SERVAIR is France’s leading airline catering and cabin cleaning company operating at 30 airports in 23 countries and has 10,500 employees worldwide. SERVAIR has also become the leading caterer in Africa with 21 locations in 18 countries. As a partner of the most illustrious chefs, SERVAIR has cultivated its culinary identity and placed it at the center of its strategy since its creation in 1971.

gategroup is the global leader in airline catering, retail-on-board and hospitality products and services. We provide passengers with superior culinary and retail experiences, leveraging our innovation and advanced technology solutions. Headquartered in Zurich, Switzerland, we deliver operational excellence through the most extensive catering network in the aviation industry, serving more than 700 million passengers annually from over 200 operating units in 60 countries/territories across all continents. In 2017, gategroup reached CHF 4.6 billion in revenues and has approximately 43,000 employees worldwide. For further information, please visit [www.gategroup.com](http://www.gategroup.com)

### Forward-Looking Statements

*This publication contains forward-looking statements and other statements that are not historical facts. The words “believe”, “anticipate”, “plan”, “expect”, “project”, “estimate”, “predict”, “intend”, “target”, “assume”, “may”, “will” “could” and similar expression are intended to identify such forward-looking statements. Such statements are made on the basis of assumptions and expectations that we believe to be reasonable as of the date of this publication but may prove to be erroneous and are subject to a variety of significant uncertainties that could cause actual results to differ materially from those expressed in forward-looking statements. Among these factors are changes in overall economic conditions, changes in demand for our products, changes in the demand for, or price of, oil, risk of terrorism, war, geopolitical or other exogenous shocks to the airline sector, risks of increased competition, manufacturing and product development risks, loss of key customers, changes in government regulations, foreign and domestic political and legislative risks, risks associated with foreign operations and foreign currency exchange rates and controls, strikes, embargoes, weather-related risks and other risks and uncertainties. We therefore caution investors and prospective investors against relying on any of these forward-looking statements. We assume no obligation to update forward-looking statements or to update the reasons for which*

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