



**CUISINE SOLUTIONS CELEBRATES 8<sup>th</sup> EDITION OF INTERNATIONAL SOUS-VIDE DAY  
& HONORS DR. BRUNO GOUSSAULT, FOUNDER OF MODERN SOUS-VIDE,  
ON HIS 83<sup>rd</sup> BIRTHDAY IN FRANCE, USA & THAILAND**

**(LYON, FRANCE – December 2, 2024)** – Cuisine Solutions Inc. (CUSI), the global leader and largest premium food company in pioneering and perfecting the sous-vide technique, will celebrate the 8<sup>th</sup> edition of its **International Sous Vide Day** on Sunday, January 26<sup>th</sup>, 2025. The event marks the 83<sup>rd</sup> birthday of **Dr. Bruno Goussault**, the Master of Modern Sous-Vide and Chief Scientist of CREA (Culinary Research and Education Academy), the education and consulting arm of Cuisine Solutions. For this edition, Cuisine Solutions will host exclusive VIP celebrations in Lyon, France, Bangkok, Thailand, and Miami, Florida.

The evening event in Lyon, which will take place during the Sirha Lyon exhibition, will be hosted by Cuisine Solutions' Chief Strategy Officer, **Gérard Bertholon** and held at the Restaurant Gastronomique Christian Têtedoie on their beautiful rooftop, offering a panoramic of the city of Lyon. The restaurant is owned by renowned Michelin-starred Chef **Christian Têtedoie**, who serves as the president of the Maîtres Cuisiniers de France. There will be many other star chefs at the celebration, including **Ghislaine Arabian**, 1ere femme Chef 2 Etoiles Michelin, **Romain Besson**, Chef Hôtel de Matignon 1er Ministre, **Eric Briffard** MOF Cordon Bleu, **Christian Têtedoie**, MOF, **Frederic Jaunault**, MOF, **Franck Putelat**, MOF, **Christophe Raoux**, MOF, **Christian Segui**, École Hôtelière de Lausanne (EHL), **Jean Louis Gerin**, MCF, **Sébastien Canonne**, MOF Pâtisserie, **Jacque Mallard**, Président d'Honneur de la Guilde des Terroirs, **Alexandre Berthaud**, Chef des Cuisines Té Traiteur Évènementiel, **Alexis Quaretti**, Executive Culinary Director Oceania, **Eric Barale**, Senior Culinary Director, Apollo Group, and **José Bailly**.

Chef Bertholon will welcome guests and media and invite them to have an inside peek at the evolution of sous-vide cooking and the artistry behind this time-honoured technique, pioneered by Dr. Goussault over 50 years ago in 1971. A selection of innovative tasting stations prepared by top international Cuisine Solutions chefs will showcase sous-vide creations from the world cuisine, including top innovations, American inspired creations, and Lyon's inspiration iconic recipes served alongside the finest champagne and cocktails. The evening will also feature a selection of intimate ten-minute sous-vide cooking sessions with top Cuisine Solutions chefs in the kitchen to taste and experience what the sous-vide technique can bring to chefs.

During the fete, Chef Bertholon will present the third annual **Champions of Sous Vide Awards**, recognizing up-and-coming chefs who have demonstrated excellence in sous vide and are poised to become the next leaders in this age-old cooking technique. Last year Bertholon presented the award to **Christian Têtedoie** ([chef christian tetedoie](#)), President of **Maitres Cuisiniers de France** and owner/chef of **Têtedoie**, and **Alexandre Berthaud**, Chef de Cuisine and Head of Research and Development at **Le Traiteur Té**. Other regional winners will be named at each of the corresponding celebrations in Miami and Bangkok.



Throughout the event, retrospectives from each International Sous Vide Day will play alongside videos from the Sirha Lyon exhibition. The night will conclude with a special ceremony to celebrate Dr. Bruno Goussault's 83<sup>rd</sup> birthday and his latest honour, **the 2024 Grand Prix de la Science de l'Alimentation**. This is a prestigious award given to an individual, corporation or institution contributing to the improvement of food and nutrition science at an international scale.

Cuisine Solutions provides prepared sous vide food products to food service, on-board, military, and retail customers worldwide including major airline companies, hotels and restaurant chains and many other industry leaders.

### **About Cuisine Solutions**

Cuisine Solutions is the world's leading manufacturer of sous vide foods. Led by an international team of award-winning chefs, Cuisine Solutions is recognized as the authority on sous vide—the innovative slow-cooking technique that the company pioneered, perfected, and popularized decades ago. Headquartered in Sterling, Virginia, Cuisine Solutions services more than 35,000 restaurants and 3,500 retailers, as well as the world's top airlines and hotel brands. For more information, visit [www.cuisinesolutions.com](http://www.cuisinesolutions.com).

### **About International Sous-Vide Day**

Since 2018, International Sous-Vide Day is celebrated on January 26, which marks the birthday of Dr. Bruno Goussault - the pioneer of modern sous-vide. The art of sous-vide is spreading across the globe, crossing borders and boundaries to connect lovers of good food through prestigious meals. On International Sous-Vide Day, we bring the art to the forefront by celebrating chefs and scientists, their innovations and the work they do every day to inspire and transform the culinary experience.