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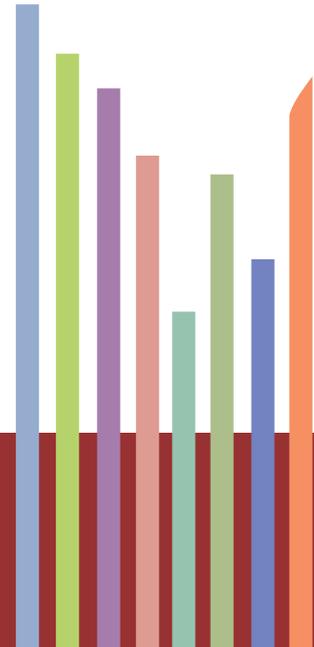
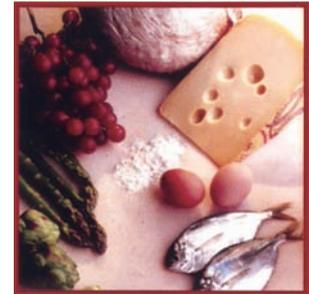
THE INTERNATIONAL ACADEMY OF GASTRONOMY

Andorra - Argentina - Austria - Belgium - France
Germany - Greece - Italy - Japan - Lebanon
Mexico - Poland - Portugal - Romania - Spain
Sweden - Switzerland - United Kingdom
United States of America - Syria - Turkey

ITS PURPOSE

The purpose of the Academy is to protect and develop regional and national **cultures and their culinary heritage** as well as to encourage creativity in the modern art of cooking.

- Therefore the object of the Academy is to study on an international level, all the range of matters related to food and particularly to **gastronomy**. The Academy is qualified to give its opinion, to formulate proposals and to assist any official and private organization.
- The Academy encourages, helps and supports public or private initiatives along with any **cultural or educational project** in the field of food and gastronomy.
- It insures the promotion of a healthiest nutrition and premium **gastronomy**.
- It encourages and rewards scientific research enlightening the specificities and intrinsic properties of the different dishes and nutriments within their national or regional culinary origin, in the respect of **their traditional characteristics**.
- In general, the Academy institutes and bestows **awards**, sponsors events, studies and any work within the scope of its objectives.
- In the same way, it encourages and patronizes all editions, **publications and communications** likely to support its action and to contribute to the diffusion of its ideas.





ITS ACTIMTY

Welcoming people at home, at the restaurant or hostelry, implies a grant of gastronomic education allowing honouring the guests. The knowledge of gastronomy helps to elaborate dishes as diversified as the wide-range of national cultures within their origins, evolution through the ages and inventiveness.

Various savours in food belong to the culture of a country as fairly as archaeological remains, tourist sites and ancestral customs.

Since food is one of the fundamental constituents of the quality of life, several academies have been created in many countries in order to defend and enhance all the gastronomic activities. The international Academies of Gastronomy should coordinate their actions in order to prove and develop the fundamental role of gastronomy and food in the advanced societies of the XXI century.

The International Academy aims to pursue the following objectives:

1- **Education:** Promoting the teaching of gastronomy science and culinary art in program schools. Extending this teaching to Universities, By doing so, the Academies can ensure a healthy food and adapted by guaranteeing a better life quality.

2- **European Union:** Cooperating with the European Commission to develop the cultural and healthy aspects of gastronomy, encouraging healthy food while preserving the pleasure of eating, battling against junk food, lobbying toward this aim.

3- **Consumer associations:** Supporting those associations liaising with European Institutions and in extension to associations worldwide, especially in the fields of information and training.

4- **Quality culinary:** Fostering continuous support to top notch cooking based on both natural and authentic products, because taking pleasure while eating is one of the tremendous experiences in life, to encourage the promotion of artisanal regional and national products, overcoming the tendency towards international standardization which leads to mediocrity.

5- **Oenology:** Encouraging the research in oenology, because wine, as an integral part of gastronomy, enhances the flavour and the taste of food. The improvement of its quality in all producing countries is a major task.

6- **Popular Cuisine:** Urging for a thorough inventory of popular and regional cooking in the whole world. Culinary cultures and heritages, local and national, elaborated throughout the ages represent indeed wealth and richness as important as cultural heritage.

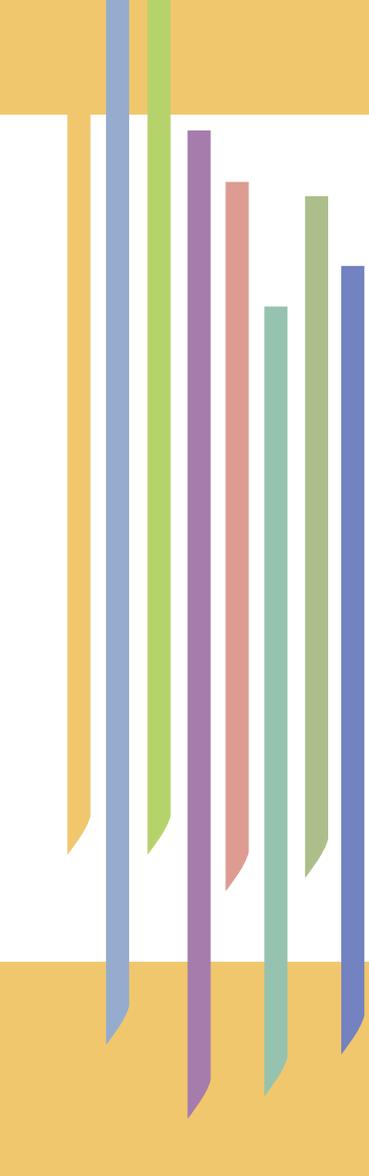
7- **International Events:** Organizing events related to gastronomy, historical or cultural topics, emphasizing the cultural wealth of a country through its gastronomy.

8- **Greatest Culinary Artists:** Identifying and encouraging the greatest Chefs and their recipes. Promoting and enhancing their notoriety. Gathering recipes in order to create and publish "Masterpieces of Culinary Treasures of Humanity".

9- **Communication and Public Relations:** Building media relationships . Broadcasting ideas and main topics related to gastronomy and culinary arts and their protection, using networks, lobbies, Internet to promote information and recipes to a large audience both public and private. Listing existing guides specialised magazines and bibliographic references.

10- **Gastronomic Awards:** Promoting the organization of competitions and awards prizes. Supporting and coordinating with regional and national associations to do so. To help creating Gastronomy Awards worldwide.





ITS MEMBERS

The National Academies and the Regional Academies from the various countries within the limit of 3 Academies per country

Andorra	Academia Andorrana de Gastronomia
Argentina	Academia de Gastronomia Argentina academiagastronomia@fibertel.com.ar
Austria	Académie Autrichienne de la Gastronomie
Belgium	Club Royal des Gastronomes de Belgique www.clubdesgastronomes.be
* France	Académie des Gastronomes
France	La Guilde des Terroirs
Germany	Akademie für gesunde Ernährung und Kochkunst
Greece	Helliniki Akademia Gastronomias .
* Italy	Accademia Italiana della Cucina www.accademiaitalianacucina.it
Japan	Academie Japonaise de la Gastronomie www.agj.or.jp
Lebanon	Académie Libanaise de la Gastronomie www.lebanongastronomy.com
Mexico	Academia Mexicana de Gastronomía
Poland	Poloska Akademia Gastronomiczna
Portuga	Academia Portuguesa de Gastronomia
Romania	Academia Româna de Gastronomie

* Founder Members

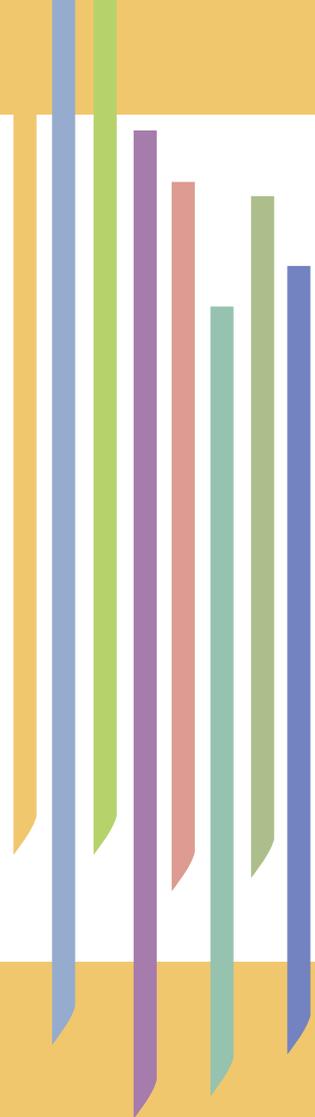
- * Spain
- Spain
- Sweden
- * Switzerland
- United Kingdom
- United States of America
- Syria
- Turkey

Real Academia Española de Gastronomía www.academiagastronomia.com
 Academia Vasca de Gastronomía www.gastrovasca.com
 Gastronomiska Akademien www.gastronomiskaakademien.com
 Académie Suisse des Gourmets
 Les Amis Gourmets
 American Academy of Gastronomy - Northeast
 Academie Syrienne de la Gastronomie www.gastrostyr.com
 Academie Turque de la Gastronomie

Other Institution of Gastronomy

Spain

Academia Galega da Gastronomía



Founder President: Michel Génin
President of AIG: Georges Husni
Honorary President: Rafael Anson
General Secretary: Jacques Mallard

ITS BOARD

Georges HUSNI, President
Rafael ANSON, Honorary President
Jose BENTO DOS SANTOS, Vice President
Olivier MAUS, Vice President
Maria PODESTA, Vice President
Jacques MALLARD, General Secretary
Giovanni BALLARINI, Member

ITS COMMITTEES

Commission for Foreign Affairs: Mr. Yannis Theodorou

Survey Council :

Mediterranean Committee: presided by Pierre Antaki
France, Greece, Italy, Portugal, Spain, Syria, Turkey

Latino American Committee: presided by Maria Podesta

Legal Adviser: Me Gérard Aït-Said



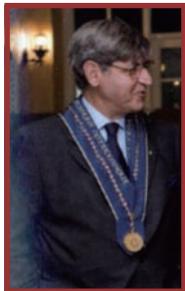
Paris 2005



2004 Viviane Reding

HONORARY MEDALS

The Bureau is entitled to confer honorary medals in particular circumstances to great personalities who extended their patronage to events organized by the International Academy of Gastronomy.



The Honorary Medals of the AIG

1990	S.E. Mario SOARES, The President of the Republic of Portugal
1992	S.M. The King Juan Carlos I, King of Spain
1993	S.E. Pierre AUBERT, The former President of Switzerland
1994	S.E. Arpad GONCZ, The President of the Hungarian Republic
1995	S.E. Bruno H. SCHUBERT, The Chilean Consul General in Germany
1997	S.E. Elias HRAOUI, The President of the Republic of Lebanon
1999	S.A.R. The Prince Charles, Prince of Wales
2000	S.E., Romano PRODI, The President of the European Commission
2001	S.M. The King Carl XVI Gustaf, King of Sweden
2003	S.E. Carlo Azeglio CIAMPI, The President of Italy
2004	Mrs Viviane REDING, The European Commissary for Culture
2005	S.E. Daniel SCIOLI, The Vice President of Argentina
2006	Don Carlos FABRA, The President of the deputation of Castellon
2008	Mr Hans-Gert PÖTIERING, The President of the European Parliament Don Jaime MAYOR OREJA, Vice-Chairman, Group of the European People's Party (Christian Democrats) and European Democrats



1992 H.M. the King of Spain



2000 H.R.H. the Prince of Wales

THE HONORARY PRESIDENTS

Michel GENIN

Rafael ANSON

THE HONORARY MEMBERS

Alessandro Caponi
Jean Ferniot
SE Gabrier Ferran de Alfaro
Hubert Guerrand-Hermès

Gérard Le Roux
Jacques Malard
Jacques Mallard
Jukka Mannerkorpi

Théodore Margellos
Olivier Maus
Jean-Louis Souman



2001 H.M. the King of Suede

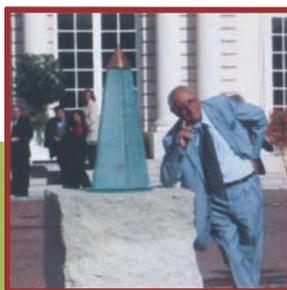
ITS INTERNATIONAL EVENTS

October 1987
November 1991
November 1992
October 1993
April 1994
September 1994
September 1995
June 1996
November 1997
October 1998
March 1999
May 1999
January 2000
June 2000
May 2000
September 2000
May 2001
Aug/Sept. 2001
September 2002
June 2003
June 2003

Venice (Italy): The Doges Cooking
Lisbon (Portugal): The cooking in Portugal
Madrid (Spain): European Gastronomic Week
Parma (Italy): Cheese in the European Food
Nice (France): The Culinary Culture of Southern Europe
Budapest (Hungary): Food cultural evolution in Central Europe
Frankfurt (Germany): The role of potatoes in European Eating Habits
Marbella (Spain): Delighted Foo and Wines
Beirut (Lebanon): The Eastern Mediterranean Sea and Gastronomy
Salzburg (Austria): Good Life under the Cross
San Jacques de Compostela (Spain): Pastries and Cakes Days
London (U .K): The Renew of British Cooking
Brussels (Belgium): Europe and alimentary products
Berlin (Germany): The Central Europe Cooking
Santorin and Crete (Greece): Cooking in the Cyclades and in Crete
Rome (Italy): The Papacy and Gastronomy
Stockholm (Sweden): Health and Gastronomy
Istanbul (Turkey): The Bosphore cooking
Seville (Spain): 4th World Gastronomy and Wine Congress
Lapland (Finland): Meet the Polar Cap Gastronomy
Milan (Italy): Meeting for the celebrations of the 50th anniversary of the Italian cooking Academy



President of the AIG



Touraine 2004



Argentina 2005

February 2004
May 2004
October 2004
February 2005
May 2005
June 2005
October 2005
June 2006
July 2006
September 2006
February 2007
September 2007
November 2008

December 2008

San Jacques de Compostela (Spain): The sea food Olympics
Alep and Damas (Syrie) : The Mediterranean cooking
Chinon (France): "The Gastronomy and Humanism in Rabelais' country"
Castellon de la Plana (Spain) : The 1 st International Day of truffle
Sorrento (Italie): The Olympics of dry pastas, Savour from food in Campania
Bilbao (Spain) : The cultural richness of regional European foods
The AIG's Gastronomic and Tourist Trip in Argentina : To the discovery of South America
Gastronomic and Tourist Trip in Sicily: Eggplant in the Mediterranean cooking
AIG and Relais et Chateau Cooperation : To promote an healthy nutrition
Castellon de la Plana (Spain) : The 1 st International meeting on Rice
Castellon de la Plana (Spain) : The 2nd International Day of Truffle
Athens and Thessaloniki (Greece) : Gastronomic and Tourist Event in Greece
Celebration of the 25th anniversary of the AIG :
Brussels (Belgium): Exceptional diner in the drawing room of the European Parliament Presidency
in the presence of Mr Hans Gert Pottering, President of the European Parliament.
Paris (France) : Exceptional lunch under the patronage of Mr Nicolas Sarkozy, President of France,
represented by his Excellency Michel Barnier Minister of Agriculture, at the Hotel Le Bristol.
Exceptional Diner in Lisbon (Portugal): in the presence of their Excellencies José Antonio Ribeiro ,
Minister of Culture and Manuel Pinho, Minister of Economy and Tourism .
A Diner in Brussels : to celebrate jointly the 70th anniversary of Royal Club of Belgium gastronomes.



Brussels, European Parliament
November 2008



Paris, Le Bristol Hotel
December 2008



Joël Robuchon



Alain Ducasse



Philippe Rochat



Ferran Adria



Nadia Santini



Eric Fréchon

ITS GREAT AWARDS "LES GRANDS PRIX"

The Grand Prix of "Culinary Art"

awarded to a great contemporary Master

- 1990 Frédy GIRARDET (Switzerland), Joël ROBUCHON (France)
- 1991 Pierre WYNANTS (Belgium)
- 1992 Juan Mari ARZAK (Spain)
- 1993 Bernard PACAUD (France), Giorgio PINCHIORRI and Annie FEOLDE (Italy),
Alain DUCASSE (Principality of Monaco)
- 1994 John BURTON-RACE (United Kingdom), Pierre KOFFMAN (United Kingdom),
Ferran ADRIA (Spain)
- 1995 Francis MALLMANN (Argentina), Pierre GAGNAIRE (France)
- 1996 Gordon RAMSAY (United Kingdom), Santiago SANTAMARIA (Spain)
- 1997 Eckart WITZIGMANN (Germany)
- 1998 Louisa VALAZZA (Italy), Nadia SANTINI (Italy)
- 1999 Harald WOHLFAHRT (Germany), Dieter MUEILER (Germany)
- 2000 Alfonso IACCARINO (Italy)
- 2001 Daniel BOULUD (USA)
- 2002 Michel BRAS (France)
- 2003 Marc VEYRAT (France)
- 2004 Philippe ROCHAT (Switzerland)
- 2005 Thomas KELLER (USA)
- 2006 Heston BLUMENTHAL (United Kingdom)
- 2007 Alain DUCASSE (France)
- 2008 Eric FRÉCHON (France)

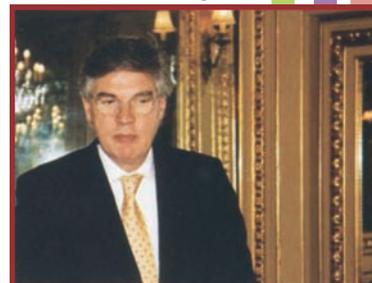
The Grand Prix of "Gastronomic Culture"

rewarded a Country, a Region or a City which is worthy of being known as an High Place for Gastronomy or a personality distinguished in a matter related to the gastronomic culture

1990	The Town of Paris, Gastronomical European Capital (France)
1991	Camilo J. CELA, Nobel Prize of Literature (Spain)
1992	Pierre SCICLOUNOFF (Switzerland)
1993	Ecole Hôtelière de Lausanne (Switzerland),
1994	Ecole Hôtelière de Nice (France)
1995	La Fondation de la Bibliotheque Internationale de Gastronomie, B.IN.G. (Switzerland)
1996	Count Giovanni NUVOLETTI PERDOMINI (Italy)
1997	Ridel GLAS, Georg RIEDEL (Austria)
1998	Traditions et Qualité (France)
1999	Massimo ALBERTINI (Italy)
2000	Jean FERNIOT (France)
2001	Région de la SICILE (Italy)
2002	James Beard Foundation (USA)
2003	Luciano PAVAROTTI (Italy)
2004	Les Amis de l'Académie Suédoise (Sweden)
2005	Town of Aleppo (Syria)
2006	Catedra Ferrán Adriá de Cultura Gastronómica Y Ciencias de la Alimentación - Universidad Camilo José Cela de Madrid (Espagne)
2007	Madrid Fusion (Spain)
2008	Docteur Jean VITAUX et Benoît FRANCE (France)



The friends of the Royal Swedish Academy, 2004



Ministro José Antonio Ribeiro



Ministro Manuel Pinho

The Grand Prix of "Food Science"

awarded to an institution or a person contributing mainly to the progress of nutrition and Food Science at an international level

1990	Federation of the National Foundations for the Nutrition
1991	Emile PEYNAUD, Oenologist (France)
1992	Doctor Jean-Marie BOURRE, Member of the National Academy of Medicine (France)
1993	Francisco GRANDE COVIAN (Spain)
1994	NESTEC, Research centre of Nestlé (Switzerland)
1995	British Nutrition Foundation (BNF) (United Kingdom)
1996	Professor Luigi TRAVIA, Founder of the Institute of the Science and the Food of the University of Rome (Italy)
1997	Michael BROADBENT, Expert Oenologist, Christie's (United Kingdom)
1998	Jacques PUISAIS, President of the Institut Français du Goût (France)
1999	Robert PARKER, author of the famous Parker Guide (USA)
2000	Gregorio VARELA, President of Spanish Foundation of the Nutrition (Spain)
2001	Bruno VELLAS, Professor of internal medicine and clinical gerontology, Hospital La Grave, Toulouse, Editor of the 'Newspaper of Nutrition, Health and Aging' (France)
2002	Professor MAC LEOD (France)
2003	Hervé THIS, Physico-Chimist INRA and Collège de France (France)
2004	Soour Noella MARCELLINO (USA)
2005	Carlo CANNELLA (Italie) and Ancel KEYS (on a posthumous basis) (USA)
2006	Docteur Margaret CHAN, Managing director of the World Health Organization (O.M.S.)



Sister Noella Marcellino 2004



Robert Parker 1999

The Prize of "Setting the Table"

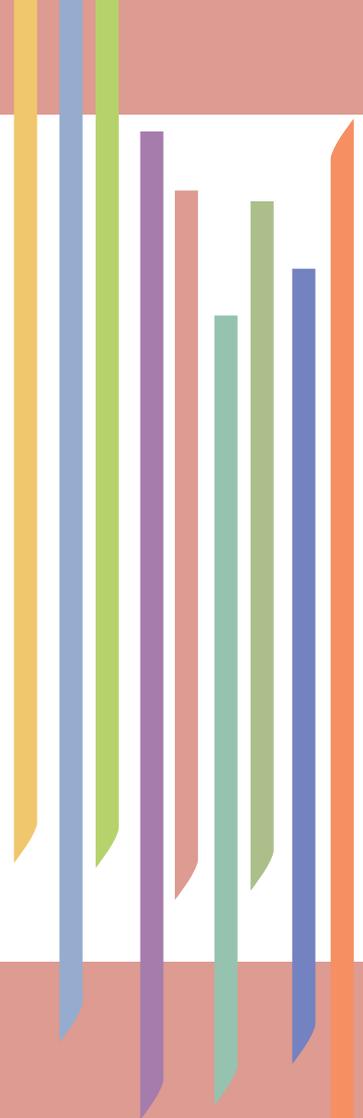
2000	Nadine de ROTHSCHILD (France)
2001	Alain GRUBER (Switzerland)
2002	Ville de Limoges (France)
2003	Vista Alegre (portugal)
2004	Maison Christofle (France)
	Maison Baccarat (France)
2005	La "OLA" de Gemmal Bernal for Ceramica Industrial Montgatina (Spain)
	Leitão & Irmão, Joalheiros da Coroa (Portugal)



Vista Alegre 2003



lisbonne 2008





Dominique Gathier 2004



Yannis Baxeannis 2005



Christoforos Peskias 2007

The Prize of "Chefs of the Future"

awarded to young talented Chefs

- | | |
|------|---|
| 1996 | Benoît GUICHARD (France), Michel del BURGO (France), Philippe ROCHAT (Switzerland) |
| 1997 | Martin BERASATEGUI (Spain) |
| 1998 | Eric FRECHON (France), Philip HOWARD (United Kingdom) |
| 1999 | Sergi AROLA (Spain), Hélène DARROZE (France) |
| 2000 | Karl Heinz HAUSER (Germany), Elena ARZAK (Spain) |
| 2002 | Maximilien ALAINO (Italy) |
| 2004 | Dominique GAUTHIER (Switzerland)
Benoît VIOLIER, (Switzerland)
Pascal BARBOT, (France)
Alain LLORCA, (France)
Quique DACOSTA, (Spain) |
| 2005 | Nicolas CAFORA ECHAVARRIA, (Argentina)
Francisco RONCERO, (Spain)
Dani GARCIA, (Spain)
José AVILLEZ, (Portugal)
Yannis BAXEVANIS, (Greece) |
| 2006 | Oscar VELASCO, (Spain)
Christoforos PESKIAS (Greece) |
| 2007 | Fernando del CERRO (Spain)
Albert ADRIA (Spain)
Karol OKRASA (Poland)
Wojciech Modest AMARO (Poland)
Mathias DAHLGERN (Sweden)
Carlo CRISCI (Switzerland)
Yann GHAZAL (Syria) |
| 2008 | Juan José CUEVAS (NY USA) |

The Prize of "Memories and Gratitude"

2000 | Paul BOCUSE (France)
Fredy GIRARDET (Switzerland)
Gualtiero MARCHESI (Italy)
Michel and Albert ROUX (United Kingdom)
Benjamin URDIAIN (Spain)
Pierre WYNANTS (Belgium)



Memories and Gratitude

The Exceptional Priz of "the Millenary"

Le Guide Rouge 2000 - Michelin

Prizes to "Sommelier"

2001 | Jean-Claude JAMBON (France)
2003 | Enoteca PINCHIORRI (Italy)
2004 | Joao Adriano MELO PIRES (Portugal)
Christophe MENOZZI (Spain)
2005 | Manuel MOREIRA (Portugal)
Maria Jose HUERTAS Madrid (Spain)
2007 | James HAYES & his team "Per Se New York" (U.S.A)
Jesus FLORES (Spain)



Louis Villeneuve 2005

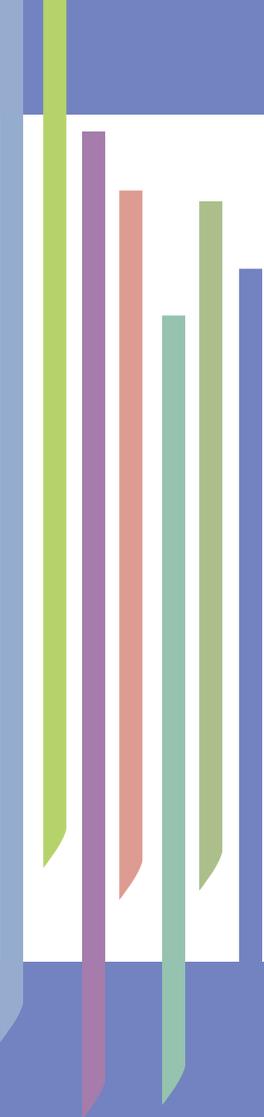
The Grand Prix of "Hearty Welcome and Service"

Grand Award of Art of entertaining, bestowed on a person for the quality of the room set up, the decor, the reception, service and welcome

2005 | Louis VILLENEUVE (Switzerland)
2008 | Juli SOLER, restaurant EL BULLI (Spain)

The Exceptional Grand Prix for "Traditional Gastronomy"

2008 | Gerd KAFER (Germany)



ITS PUBLICATIONS

By providing its cooperation and by helping to promote them, the International Academy of Gastronomy collaborates and encourages the publication of works edited by the National Academies.

ITS LETTER

Every quarter, the Academy edits a **newsletter**.

Among its contents are reports by the National Academies of national events, activities and works concerning the gastronomy of their respective countries, documentation on recent publications, and detailed minutes of the international events organized by the Academy itself, with particular attention to the Country where the event is taking place. The letter includes a continuous updating of all aspects of the international Academy activities.

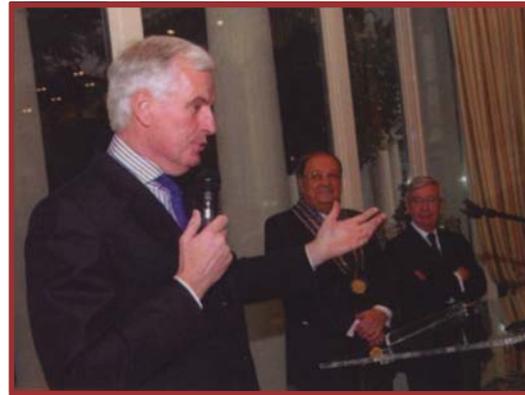
ITS WEBSITE

The website is on line to give information on any news concerning the International Academy of Gastronomy and its activities, with a Forum, a photo gallery, restaurants addresses.

The newsletter can be down loaded on the website. www.intergastronom.com



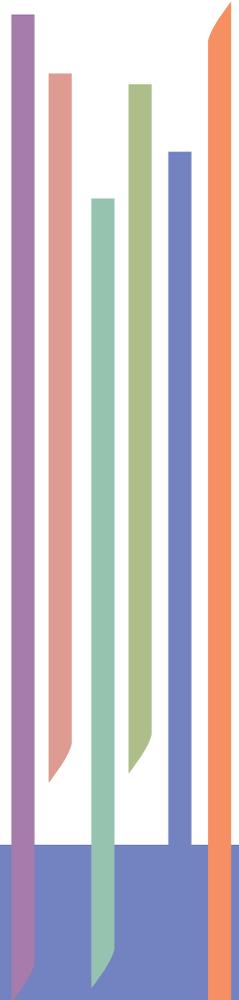
Group



Michel Barnier, Minister of the agricultural and the fisheries



Brussels 5 November 2008



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