**Beat: Vips**

# INTERNATIONAL CULINARY JOURNALISM AWARD By ATOUT FRANCE

**CULINARY ARTS AND HOSPITALITY MANAGEMENT**

PARIS, 22.12.2018, 10:33 Time

**USPA NEWS -** Gastronomy and Culinary Pleasures seem to be Inseparably Linked to the Country of France. Its Inhabitants are Proud of their Local Specialties and like to enjoy a Long Meal with Several Different Courses. Not a Surprise the French Meal has been declared to be a “World Intangible Heritage“ by UNESCO in 2010. Every French Region has its Own Specialties which are Worth Trying during your Journey. Travel from One Region to Another and stroll through the Numerous Characteristic French Markets.... Crêpes and Cidre in Brittany, Moules Frites in Normandy, Waterzooï in Nord-pas-de-calais, Chantilly Cream in Picardy, Flammekueche in Alsace, Pink Biscuits in Champagne, Cacasse Ã  Cul Nu in the Ardennes, Madeleine Cakes in Lorraine, Boeuf Bourguignon in Burgundy, Andouillette in Lyon, Fondue in Savoy, Ratatouille in Provence, Bouillabaise in Marseille, Aligot in Auvergne, Roquefort in Aveyron, Cassoulet in Castlenaudary, Espellette Pepper in Basque Country, Truffles in the Dordogne, Duck in Gascony, Tarte Tatin in Loire-et-Cher, Petit Beurres in Pays de la Loire, Croque Monsieur in Paris, Brocciu in Corsica....

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FRANCE is the World´s Leading Tourism Destination. It has occupied this Position for Over 25 Years and this represents a Veritable Opportunity for the French Economy. Today however, within the Context of a Global Tourism Industry that is on the Rise, the Destination must further enhance its Allure in order to attract this Flow of New Travellers, most notably from the Emerging Markets. ATOUT FRANCE, the French State´s Only Tourism Body, works to this End, focusing on the Objective set by the Ministry for Europe and Foreign Affairs : to welcome 100 Million Visitors to France in 2020.

In order to improve the Fluidity of the Journey experienced by these Travellers and to help them discover the Entire Diversity of the French Tourism Offer, ATOUT FRANCE has built a Promotional Strategy based around 16 Internationally Renowned Destination Brands (Bordeaux, Alps-Mont-Blanc, La Champagne, Normandy, Provence, etc.). The Worldwide Notoriety of Each of these Brands make them Genuine « Headline Acts », that are capable of showcasing the Wider Territories to which they belong. Furthermore, the Agency encourages the Emergence of New Tourism Destinations through the Establishment of its Destination Contracts.

With nearly 100 Years of History, FERRANDI Paris is the Leading Reference in Culinary and Hospitality Management Education in France. Its Uniqueness lies in a Training Offer that ranges from Vocational Programs to Master's Degrees and a Diverse Student Body that includes Young People and Adults, both Established Professionals and Career Switchers, from France and Around the World. FERRANDI Paris trains up to 2500 Students and 2000 Adults from France and Abroad each year on 4 Campuses: One in the Very Center of Paris, Two in the Greater Paris Region and One in Bordeaux. FERRANDI Paris is a School of the Paris Ile-de-France Chamber of Commerce and Industry, a Public Body. FERRANDI Paris is the First Culinary and Hospitality Education Institution to deliver Bachelor's Degrees accredited by the French Ministry of Higher Education, Research and Innovation.

Was held on December 17, 2018 at The French School Of Culinary Arts And Hospitality Management FERRANDI (Paris) the Ceremony of "International Culinary Journalism Award" to the Best 2018 Culinary Review written by a Foreign Journalist. It was organized by ATOUT FRANCE and handed by its President Philippe FAURE.

The Jury was made of :
* Philippe FAURE - President of Atout France and Founder of "La Liste" (World Ranking Gourmet Restaurants)
* Elaine SCIOLINO - Journalist & Former Chief Editor of New York Times in Paris

* Christian MANTEI, CEO Atout France
* Pierre SANNER - Director of "Mission Française Du Patrimoine et Des Cultures Alimentaires" (Director of French Heritage and Gastronomy Tradition Committee)
* Jean-Claude RIBAUT - Former Food Columnist Le Monde Newspaper

The FINALISTS were :
* Oswaldo Enrique ESCALONA (Mexico) for "Lyon - La Capitale Française de la Gastronomie"
* Peter GRAHAM (England) for "Stockfish"
* Patricia SERRADO (Portugal) for "Na rola dos Vinhos de vale do Loire"
* Philip SWEENEY (England) for " A Ticket to Dine l"
* Von Helge BENDL (Germany) for "Salz in der Suppe" (Du Sel dans la Soupe)

The WINNERS were :
* 1st Place - Peter GRAHAM for "Stockfish"
* 2nd Place - Philip SWEENEY for " A Ticket to Dine l"
* 3rd Place - Von Helge BENDL for "Salz in der Suppe" (Du Sel dans la Soupe)

Also, The Seven (7) Foreign Best Candidates applying for a Residence Stay in Paris were selected and will be granted with a Training in French Famous Restaurants in order to complete their Professional Learning. They will be starting from January 2019 :
* Daisy CONDE (Equator)
* Bilel WECHTATI (Tunisia)
* Diop ALIOUNE BADARA (Senegal)
* Andy Kyai Tuck CHOY (Malaysia, living in Beijing)
* Awa BEYE (Senegal)
* Octavio MUNOZ AZUELA (Mexico)
* Michael MATHAL ( Lesotho)

Source : Ceremony of "International Culinary Journalism Award" to the Best 2018 Culinary Review written by a Foreign Journalist. It was organized by ATOUT FRANCE. Held at French School Of Culinary Arts And Hospitality Management Ferrandi (Paris) on December 17, 208.

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