

THE ISLAND COOKS

OBJECTIVE AND ROLE

- Knowledge-sharing and mastery of local produce.
- Full application of the know-how transmitted by international chefs
- Serving as worthy ambassadors of the Indian Ocean Islands in the realm of gastronomy.

1. CURSLEY LEBRASSE

CHEF DE PARTIE, CONSTANCE LEMURIA RESORT OF PRASLIN

Cursley is 29 years old and works for Constance Lémuria Resort of Praslin since last year and since ten years for the Constance Hotels. He is very proud to take part for the third time in the competition.

Naturally discrete, Cursley is a relentless worker, and he endeavors to progress and always learn more and better. He is fond of research through the culinary readings, and in particular on the most modern aspects of the culinary techniques during his time off. Once at home, Cursley does bodybuilding, his favourite sport. He is expecting a lot with the Festival and the Chef who will be part of his team.



2. ATISH SHARMA RAMPHUL

CHEF DE PARTIE, CONSTANCE LE PRINCE MAURICE

Atish is 28 years old and works for Constance Le Prince Maurice. He was one of the best during the pre-selection.

He is very happy for having been selected and to represent Constance Le Prince Maurice. It will be his first participation to the Culinary Festival and he is self confident and hopes to be the winner of this edition.



3. MUNGUR HARRISH

CHEF DE PARTIE, CONSTANCE BELLE MARE PLAGE

Harrish is an insatiable, calm and serene worker with an excellent sense of organization. He likes music, video games and pastry.

The contest will enable him to share his knowledge and it is a real challenge for him. His objective is to win the contest and bring back the trophy to Constance Belle Mare Plage.



4. PATRICK TRAVADY

CHEF DE PARTIE, CONSTANCE BELLE MARE PLAGÉ

Patrick also called as “Yano” is 31 years old, married and lives in Flacq. He loves football, cinema and of course gastronomy... He is well known for his legendary appetite as he is a gourmand and gourmet.

He is a real Epicurean, in love with life. Sincere, jovial and right, Patrick is an example for his colleagues. He knew how to develop his talent and he is promised to a beautiful career within Constance Hotels Experience.

After twelve years with Constance Belle Mare Plage of which seven at Blue Penny Café, it is his fifth participation to the Culinary Festival Bernard Loiseau, and he hopes to win this year the supreme trophy.

Patrick dreams to become chef and to be able to create his own dishes. To win the competition, he hopes to create a very strong team spirit with his European Chef.



5. NURKOO RAKESH

CHEF DE PARTIE, CONSTANCE BELLE MARE PLAGÉ

Rakesh is 28 years old and works for Constance Belle Mare Plage since 8 years.

Rakesh wanted to take part in this contest to prove his capacities, for the spirit of the contest and to develop his creativity.

He actually works at the Blue Penny Café as entremetier and is looking forward learning other responsibilities.



6. SHAM MICHAEL

CHEF DE PARTIE, CONSTANCE BELLE MARE PLAGÉ

Sham, employee of Constance Belle Mare Plage since 13 years, is a talented and an expert of the Mauritian culinary tradition.

His rigor contributes mainly to the maintenance of the quality of the restoration at the restaurant La Spiaggia. He has a charming personality and is looking forward to work within a team spirit.

His sense of responsibility and his will to do well makes him a potential candidate for the first prize.

