

THE MEMBERS OF THE JURY

Mrs DOMINIQUE LOISEAU has graciously accepted to preside over this very prestigious event for the 5th consecutive year.

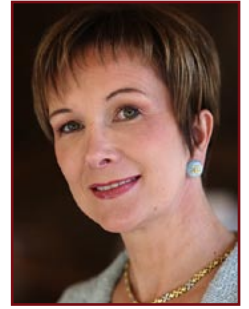
Dominique Loiseau worked 15 years with her husband Bernard Loiseau. She assisted and supported him in all the projects which made possible to turn their Relais & Châteaux of Burgundy into one of the most beautiful of Europe and to acquire in Paris the restaurants Tante Louise and Tante Marguerite.

After the departure of Bernard Loiseau, Dominique took back the reins of the group, by motivating her teams to remain the best. Thus the third star has been preserved for six consecutive years by the Chef Patrick Bertron.

In 2007, Dominique Loiseau opened a new restaurant in Beaune: Loiseau des Vignes, a new concept which proposes 70 high-class wines by glass.

The Bernard Loiseau brand is a reference of art of living.

Dominique Loiseau is also vice-president of the international association of Relais & Châteaux. The President of the Republic Nicolas Sarkozy recently decorated her in the National Order of the Legion of Honour; handed over at the Elysée. She is also devoted to her three children: Bérangère (21 years old), Bastien (19 years old) and Blanche (14 years old).



The panel comprises 5 Members

1. PATRICK BERTRON

Since his nomination as Chef of the Relais Bernard Loiseau in 2003, Patrick Bertron has made many changes by adding new recipes having in mind the spirit of the values of Bernard Loiseau.

With a smiling and cordial discretion, Patrick Bertron manages to propose at the same time traditional cuisine, refined, powerful in savour and respectful of the product. By imposing his style, Patrick Bertron shows that he continues the unfinished work of Bernard Loiseau.



2. JEAN-LUC NARET

Jean-Luc Naret is the Managing Director of the Michelin Guides since 2003 which he has developed into a global company in the last five years.

With a collection of 26 Michelin Guides in 23 countries, he has reinforced the position of Michelin around the world as the global reference in terms of gastronomy. He is a graduate of Ecole Hôtelière de Paris, and he has worked in luxury hotels for more than 20 years. Upon completing his studies, he was hired as a train manager on the Venice Simplon Orient Express. He later worked in Bora Bora before joining Le Bristol in Paris as Deputy Manager.



At the age of 29, he came to Mauritius as General Manager of the One & Only Le Saint Géran in Mauritius and for the same company was active in the opening of The Palace of Lost City in South Africa and the One & Only Ocean Club in the Bahamas. He came back to Mauritius in 1996 to create and build The Residence Mauritius.

Then he was offered to manage the \$450 million renovation of the Sandy Lane in Barbados, which quickly began one of the best resorts of the world. Before joining Michelin, he was the head of operations for a group of hotels belonging to His Highness the Aga Khan. He is the proud father of three children with twins girls aged 17 who were born in Mauritius.

3. JACQUELINE DALAIS

She constitutes a living label of the Mauritian restoration. Jacqueline did not lose anything of her simplicity and this human warmth characteristic to the Chefs.

Nothing amazing for the person who manages the “Jacqueline Dalais Group Restaurant” to be part of the very select club of the “Ladies cooks of France”.

Today, Jacqueline Dalais employs 60 people, is committed in the restoration, the caterer service and consulting. She is in charge of the following fields, Domaine de Saint Denis, Domaine de la Mare Longue, La Maison Créole de Chamarel and la Ferme de Mont Choisy. The retirement is definitely not part of the plans for this great lady of the Mauritian gastronomy.



4. CHRISTOPHER BARBER

Chris Barber is a dynamic and charismatic food professional with a career that has encompassed many of the aspects of the food business. From award winning chef, to acclaimed food writer, restaurateur and business consultant, Chris has an unrivalled insight into the world of chefs, restaurants and food.

Chris spent 11 years as personal chef to HRH The Prince of Wales. During his time with the Prince of Wales, Chris developed close links with many top chefs and influential people in the food world such as Raymond Blanc, Antonio Carluccio, Gennaro Contaldo and Marco Pierre White, helped develop the organic farm and kitchen garden at Highgrove and was instrumental in developing a self-sufficient strategy for the kitchens in the Prince’s various residences.



In January 1998 Chris and Kate Barber opened The Goose at Britwell Salome, which quickly became one of Britain’s most highly-rated pub-restaurants. Since 2000, Chris has written for many national and local magazines and newspapers, including a 5 year stint as food writer for Country Life Magazine.

In February 2005 Chris stood down from the board of The Capital Group to concentrate fully on his own consultancy, Leiths Food Solutions. LFS now has an enviable client list of chefs, restaurants and hospitality businesses which is ever growing.

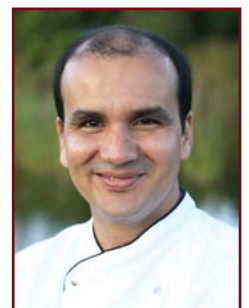
Chris is a founder and director of the hugely successful Henley Food Festival, one of the premier independent food events in the UK. In July 2008 Chris launched Inside Great British Kitchens, a media venture that films the best of British chefs for web and other media broadcast.

5. WAHABI NOURI

Born in the Moroccan port Casablanca, Wahabi Nouri left his country to Germany for cook training into the wine-growing estate Nack. Afterwards he worked in famous houses namely Harald in 1991 and “L’Aubergine” in Munich.

Until the end of the 90’s Nouri worked with the international Spitzencarterer Company & Kofler International, where he became Chef de Cuisine.

With the millenium change, he moved to Hamburg, where he leads the renowned restaurant “Piment”. He did not wait too long before receiving Honors from the Gastronomic Critics: He received his Michelin Star in 2001, Gault Millau rated the Piment 18 points.



The two other honors were his participation to The Bocuse d’Or in 2004 and 2006, he was also the lucky winner of the Bernard Loiseau Culinary Festival in 2007 and Gault Millau distinguished him as 2010 “cook of the year”.