



FESTIVAL CULINAIRE BERNARD LOISEAU
BY CONSTANCE HOTELS, RESORTS & GOLF

AWARD CATEGORY:
BEST INITIATIVE IN HUMAN RESOURCES AND TALENT MANAGEMENT

True by Nature

06 Michelin Star Chefs

team with

06 Constance team

members, our “Island Chefs” for

01 week to compete in a

gastronomic challenge,
judged by an acclaimed jury

Participating Michelin Star Chefs- 2017



GARY KIRCHENS

CHEF DU RESTAURANT LA VILLA LORRAINE
BRUXELLES, BELGIQUE

*CHEF AT LA VILLA LORRAINE RESTAURANT
BRUSSELS, BELGIUM*



WILLIAM LEDEUIL

CHEF DU RESTAURANT ZE KITCHEN GALERIE
PARIS, FRANCE

*CHEF OF ZE KITCHEN GALERIE RESTAURANT
PARIS, FRANCE*



SONJA FRUHSAMMER

CHEF DU RESTAURANT FRUHSAMMERS,
BERLIN, ALLEMAGNE

*CHEF OF FRUHSAMMERS RESTAURANT,
BERLIN, GERMANY*



ALYN WILLIAMS

CHEF DU RESTAURANT ALYN WILLIAMS
LONDRES, ROYAUME-UNI

*CHEF OF ALYN WILLIAMS RESTAURANT
LONDON, UK*



KEISHI SUGIMURA

CHEF DU RESTAURANT LE BENATON
A BEAUNE, FRANCE

*CHEF OF LE BENATON RESTAURANT
BEAUNE, FRANCE*



TITTI QVARNSTROM

CHEF DU RESTAURANT "BLOOM IN THE PARK"
MALMO, SUÈDE

*CHEF OF BLOOM IN THE PARK RESTAURANT
MALMO, SWEDEN*



Participating Constance chefs - 2017



KEVIN HOOK

Chef de Partie
CONSTANCE BELLE MARE PLAGE,
MAURITIUS



VISHAL SAULICK

Chef de Partie
CONSTANCE LE PRINCE MAURICE,
MAURITIUS



BEHAN SULAKSHANA

Chef de Partie
CONSTANCE HALAVELI,
MALDIVES



SOUROVE SARKAR

Chef de Partie
CONSTANCE MOOFUSHI,
MALDIVES



PHALLA LACH

Chef de Partie
CONSTANCE LEMURIA,
SEYCHELLES



JERECO DIDAL

Chef de Partie
CONSTANCE EPHELIA,
SEYCHELLES

The Jury Members- 2017



DOMINIQUE LOISEAU

PRÉSIDENTE DE BERNARD LOISEAU SA
RELAIS BERNARD LOISEAU, France
PRESIDENT OF BERNARD LOISEAU SA
RELAIS BERNARD LOISEAU, FRANCE



ECKART WITZIGMANN

CHEF 3 ÉTOILES MICHELIN, ALLEMAGNE
3 STARS MICHELIN CHEF, GERMANY



PATRICK BERTRON

RELAIS BERNARD LOISEAU, FRANCE



DAVID MOORE

FONDATEUR ET DIRECTEUR DU CÉLÈBRE RESTAURANT
2 ÉTOILES PIED À TERRE, ROYAUME-UNI

FOUNDING DIRECTOR OF FAMOUS 2 STARS
RESTAURANT PIED A TERRE, UK



GIUSEPPE VACCARINI

MEILLEUR SOMMELIER DU MONDE 1978, ITALIE
BEST SOMMELIER OF THE WORLD 1978, ITALY



FARAH QUINN

CHEF STAR, INDONÉSIE
CELEBRITY CHEF, INDONESIA

➤ One kitchen team member participates from each of the 6 hotels of Constance Group in Mauritius, Maldives and Seychelles

▶ Selected through an internal competition at each hotel



- A common list of ingredients is given to the participants
 - ▶ Including 2 compulsory local ingredients
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- Each participant is assigned a Michelin Star chef as a Mentor for a week to prepare.
- ▶ Competition hosted in Mauritius



- A 4 course culinary contest between the participants.
- ▶ Jury of Michelin star chefs, celebrity Chefs presided by Mme Bernard Loiseau



Repères historiques / Historical landmarks

2016



PARTICIPANTS

- Berwyn Davies - Glasshouse Restaurant, UK
- Oliver Roeder - Bembergs Hauschen, Germany
- Michel Husser - Restaurant Le Cerf, France
- Tommi Tuominen - Demo Restaurant, Finland
- Marc de Passorio - Restaurant L'Esprit de la Violette, France
- Yusuke Goto - Restaurant Amour, Japan

GAGNANTS / WINNERS

- Michel Husser - Restaurant Le Cerf, France
- Kritesh Halkory - Constance Le Prince Maurice

Repênes historiques / Historical landmarks

2015



PARTICIPANTS

Serge Vieira - Serge Vieira restaurant, France

Martin Obermarzoner - Jasmin restaurant,
Hotel Bischofshof, Italy

Michael Caines - Gidleigh Park, United Kingdom

Denis Feix - Giardino restaurant, Columbia Hotel,
Germany

William Frachot - L'Hostellerie du chapeau Rouge, France

Alexandre Bourdas - Saquana restaurant, Honfleur, France

GAGNANTS / WINNERS

William Frachot - L'Hostellerie du chapeau Rouge, France

Amit Chandel - Constance Ephelia, Seychelles



2014



PARTICIPANTS

Tim Allen - Restaurant Launceston Place,
Royaume-Uni / United Kingdom

Jacob Holmstrom - Restaurant Gastrologik,
Suède / Sweden

Mirto Marchesi - Restaurant La Table d'Adrien,
Suisse / Switzerland

Masashi Ijichi - Restaurant La Cachette, France

Jens Rittmeyer - Restaurant Kai3, Allemagne / Germany

Nicolas Masse - Restaurant La Grand' Vigne, France

GAGNANTS / WINNERS

Masashi Ijichi - Restaurant La Cachette, France

Dammika Sarath - Constance Halaveli, Maldives



01. PRESENTATION

► Initiative aimed at:

- Learning & development of participating team members (Island Chefs)
- Learning & Development of assisting Commis and Waiters
- Boost team member morale through friendly competition
- Improve Employer Brand image of Constance

► What's different:

- An internal team member challenge with the coverage of a big PR event
- Michelin star chefs' participation
- Internationally acclaimed jury

02. COMMUNICATION & IMPLEMENTATION

- All Sous Chefs and Chef de Partie of Constance are invited to contest
- 3 stage rigorous selection process in each Constance hotel-
 - Theoretical questionnaire
 - Design of 2 traditional recipes
 - Creation of dishes with specified local products

03. CONCEPTION

▶ Event

- Hosted in one of the Constance hotels in Mauritius
- 7 day long event- training for a week with Michelin star chefs and final competition on Day 7

▶ Costs

- All Michelin star chefs and jury members participate only for a complimentary stay at the hotel during the contest
- Sponsorships help keep the event a zero cost challenge

04. EVALUATION

▶ Developments

- Started as a culinary competition only
- Over the years, have also included other competitions in the event:
 - Sommelerie contest
 - Table service contest
 - Cocktail making competition
 - Pastry contest
- And more to come...

04. EVALUATION

► PR & Press

- Several journalists and PR influencers are invited as guests to the competition.
- Some of the invited guests of 2017:



MERCOTTE - France

CRITIQUE CULINAIRE FRANÇAISE, BLOGUEUSE ET ANIMATRICE TÉLÉ

FRENCH CULINARY CRITIC, BLOGGER AND TV PRESENTER



PIERRE HERMÉ - France

UN PÂTISSIER FRANÇAIS AU SOMMET DE SON ART

FRENCH PASTRY CHEF AT THE PEAK OF HIS CAREER



ØRJAN JOHANNESSEN - Norvège

BOCUSE D'OR 2015



FRÉDÉRIC BAU - France

CHEF PÂTISSIER, DIRECTEUR DE LA CRÉATION DE LA MAISON VALRHONA

PASTRY CHEF, CREATIVE DIRECTOR OF VALRHONA

GROWTH OF TEAM MEMBERS

- ▶ Winning team member gets a cross exposure at the famed 'Le Relais Bernard Loiseau', Burgundy
- ▶ Following the Festival, 95% of participants had career growth/promotion. Few stories:



KRITESH HALKORY

Constance Prince Maurice, Mauritius
Participated as Sous Chef in 2016,
Promoted to Chef de Cuisine of
L'Archipel in 2017



BISHAM JUMANGALSING

Constance Belle Mare Plage, Mauritius
Participated as Sous Chef in 2015,
Promoted to Chef de Cuisine of
La Spiaggia in 2017



AMIT CHANDEL

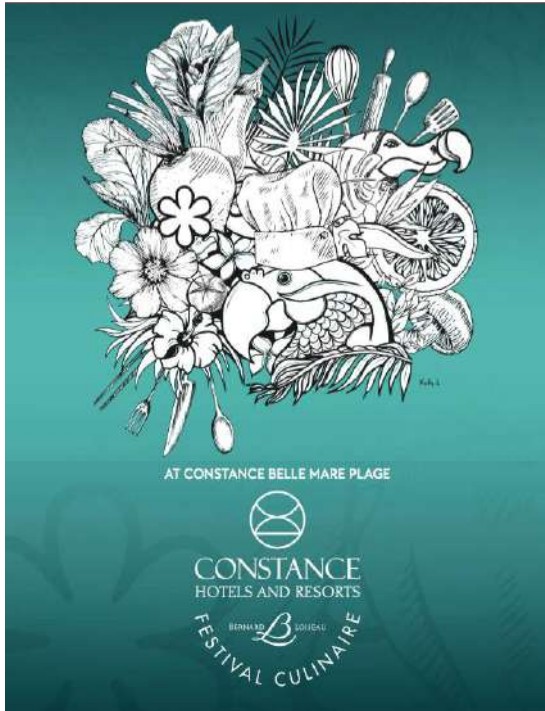
Constance Ephelia, Seychelles
Participated as Sous Chef in 2015,
Promoted to Chef de Cuisine of
Cyan in 2016



DAMMIKA SARATH

Constance Halaveli, Maldives
Participated as Sous Chef in 2014,
Promoted to Chef de Cuisine of
in 2015

AN ANNUAL CHALLENGE, *building talent with True Experiences*



- A great opportunity for local chefs to train with Michelin starred chefs
- An extraordinary culinary competition in collaboration with the acclaimed Maison Bernard Loiseau, France
- An event that provides an unmatched learning experience besides boosting the Employer Brand of Constance



SUMMARY

VIDEO...

THANK YOU

