



+ 10 DAYS BEFORE THE FINAL, THE FRENCH AND THAI CANDIDATES CONFIDE THEMSELVES

WHERE DO THEY STAND A FEW DAYS BEFORE THE FINAL? WHAT DOES THE COMPETITION REPRESENT? WHAT ARE THE VALUES TO BE TRANSMITTED TO YOUNG PEOPLE?

Davy Tissot (France) and **Panuvit Khaokaewen** (Thailand) have one thing in common: their link with Lyon, the capital of gastronomy. The former grew up in the suburbs of Lyon, the latter trained at the Paul Bocuse Institute, then worked as a commis with the starred chef Christian Têtedoie. A few days before the final, in the final stages of their preparation, they give their impressions.

A FEELING OF NATIONAL PRIDE
"I grew up in Les Minguettes (N.B: a disadvantaged district of Lyon) and today I am wearing the colours of France in the most prestigious competition there is", **Davy Tissot** sums up. Concentrating on the training sessions that he follows in order to leave nothing to chance on D-day, the French candidate does not forget what constitutes the DNA of the event and makes it unique: "The Bocuse d'Or is a competition that unites a team, coaches, partners and supporters around a common objective... It is a human and collective adventure". In the final stretch, the Thai team is just as committed: "We are pushing

ourselves and giving all our energy, and we can't wait to show it to the other teams. This year, the Thai team might just surprise you!". **Panuvit Khaokaewen** announces the colour.

STRONG VALUES

Beyond the competition, the candidates insist on the values conveyed by the Bocuse d'Or: "Catering is a profession of passion where anything is possible. Transmission is essential. I was lucky enough to be taught a skill and a way of life. Today, I would like my assistants, all the young people around me, to take my place one day. That would be my greatest victory", says **Davy Tissot**. Passing on the baton to future generations, in a federative and collective spirit, is also what the Bocuse d'Or is all about: "The Bocuse d'Or is about sharing and exchange", he reminds us. "Team France, for example, created in 2012 to support and supervise the French candidate, has a vital role to play: financial support from partners, purchase of products and equipment or training, transmission of know-

how or training, transmission of know-how, logistical management, communication campaign, etc. But it also carries out in-depth work: structuring a model to train the new generation for the Bocuse d'Or, to inspire them and to continue the story."

A story that is written day by day, up to the final, and afterwards...

"The competition is also an excellent way of learning and improving in a short time. The journey can be difficult, but in the end, the lessons learned are worth it", reminds **Panuvit Khaokaewen**.

For him, the Bocuse d'Or is really the culinary Olympics. "Thai cuisine is a subtle balance of all flavours, it is a mixture of sweet, salty, sour, spicy, all in one bite. There are multiple dimensions to discover, but when they are combined together, it creates a great harmony." And, no doubt, unforgettable moments of emotion in a few days' time. The countdown has begun, in 10 days the candidates will enter their kitchens for two days of competition on 26 and 27 September, during Sirha Lyon.

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