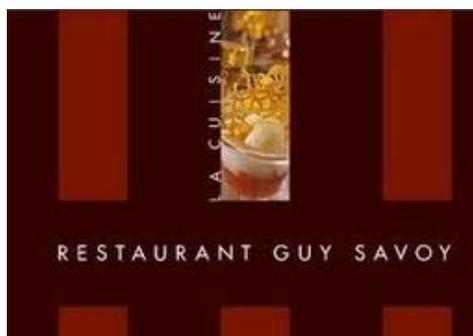




DEPARTMENT ANIMATION & EVENT MANAGEMENT

Sensory & Taste



In Guy Savoy Restaurant

CAESARS PALACE – LAS VEGAS

PLANETGOUT

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" I am what I eat, if I do not know what I eat, I do not know whom I am "

Presentation Véronique ANASTASIE - PLANETGOUT France and Usa



Véronique ANASTASIE since 15 years of experiences became an expert in food, gastronomy and taste culture in France. Consultant in strategy and development, also a teacher, speaker about quality products. She propose a new method : to develop everybody by the sensory, with good tastings by good products, having best relationships with food animations & culinary event.

- **For the professionals** : since 1990 she made quality audits of a lot of restaurants as a Food-processing quality engineer, to maintain the quality of products from food farmers, producers, to be certified, as organic for France and Europe programme on quality certification ISO 9000; since 1995, also **for culinary Guides(2500 chefs in France)**, radio, tv medias.

Services animations and events for corporate and tourism BtoB : since 2005 with a team of experts to educate by the sensory and the taste culture, to transmit our knowledge on the quality products and the cooking by the story of the food and the chef. By the way of eating better with attention and more pleasure, in every moments of the day, for groups of persons. With a selection of professionals foodies, Planetgout animate groups in the enterprise and tourism. We propose services adapted : **visits, meals with animation by the delight of the savours** at any time of the day for also different purposes, on events. We adapt our concepts at any enterprise and budget, from 15 to 80 persons and more on demand.

Concepts by taste culture : Sensory buffet - Special culinary meal, evening meals, special events, - Workshop cooking - Blind tastings on 20 products sugar and salt, wine pairing... Educ'Taste Tours - Workshops on the pastry, on the cooking - Gourmet Trip - Tour in Paris and in France with high level tastings - Learning on food, recipes and cooking. We propose workshops, **games around the 5 senses** and enigmas. As in oenology for wine, but around gastronomic meals with fresh products from each season, a new way to learn by the taste. With quizz, blind tests and questions on sensory techniques, on cooking, about special flavours to feel, how to **enjoy a fantastic world to discover the pleasure of all the tastes, on earth!**

- **For the consumers** : she created since 1997 a center of food nutrition by the 5 senses, making experiences with a team of experts as in a Club, in order to develop the culture of the taste... With experts, she analysed the impact of quality food for the human-beings development, by the pleasure of high level tastings, *the happiness by a better alimentation, having more knowledges in gastronomy...*

Services conferences : on the topics on the quality of each product : the vegetables, the meats, the fishes... the cheeses. Also she propose professional trainings on the 5 senses and the world of flavours, meetings to discover all the techniques of tastings, for 200 products in France. She wrote also for press, books and for gastronomy guides, website to defend french culinary heritage.

References Events for enterprises and Groups : Réalix, Eads, Airbus, Cnes, Thalès, GIFi, Samsung, Trade Clubs... Regional council of Paris, Ile-de-France - **Committee of promotion** of Paris and the surrounding area (8 departments), guides, press, culinary critic - The markets of Paris, the MIN Rungis Regional council of the tourism of Paris and the surrounding area, city of Paris - **The restaurants guide of the Paris for Agencies of group** around the poles of tourism in the city. **Event on the gastronomy and Culinary heritage** in Paris and in France. International Festival on cocoas and chocolates (Brazil, Ecuador, Madagascar, Venezuela) for the artisanal confederations (10 000 professionals), to defend biodiversity, food durability and quality chocolates with **2 AWARDS** - Shows cooking for promotion on the craft men and the good chefs. Food exhibitions and culinary events for corporate.-Fair and Party of regions - Animation in the city – Training : food and culinary schools, universities, enterprises, restaurants - Networks animations in Hôtels – **Animation Guy Savoy** restaurants Bistrotts from Paris - Promotions and big exhibitions as **EUROPAIN – SIRHA as a partner of Glevents** (Group N°1 in France : organizer of SIRHA in the World, also Olympics Games, Exhibition Universal Milan, Word Cup of Foot, Rugby..).

-In France www.planetgout.com - (Paris) +- -

In Usa www.planetgout-usa.com (Site under construction) (In **Las Vegas** : Visits & Tastings the best of the chocolates, pastries, macarons, foie gras, caviars.. Blind tastings - Gourmet tour, discovering selection of restaurants, animation for groups in Hôtels, in conventions- Workshops chocolate & cooking..)