



TAILOR-MADE CULINARY EXPERTISE



SUMMARY

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DUCASSE PARIS IS DUCASSE CONSEIL'S PARENT COMPANY

DUCASSE Paris, a house of reference in the domains of cuisine and lifestyle, is for the cuisine lover as much as for the professional wishing to deepen their expertise or develop a quality offering.

DUCASSE Conseil gives access to DUCASSE Paris' expertise, know-how and network, without branding nor involvement in the daily operations.



OUR APPROACH

DUCASSE Conseil is the activity of the DUCASSE Paris Group dedicated to the transmission of knowledge for the benefit of all professionals in the catering industry, Hospitality and Tourism.

DUCASSE Conseil offers strategic, operational and financial issues to help design or improve F&B offers, concepts and identities while constantly striving to match F&B services with the market segmented expectations

The consultant chefs, from the brigades of Alain Ducasse's restaurants, are impregnated with his philosophy and product culture and convey these messages in each of their actions.

At their side, project managers and consultants ensure the management of projects, the realization of quality deliverables, meeting objectives, deadlines and of the budget in advance.

The expertise and pragmatism of our teams always keep a link with operational and to propose concrete solutions, as well as an effective implementation and guarantee of the quality in the long term.



METHODOLOGY, SERVICES AND TEAM



DUCASSE CONSEIL, OPERATIONAL EXPERTS FOR ALL CATERING



OUR VISION

Simple, effective solutions based on Alain Ducasse's values of sustainability and excellence

OUR MISSION

Transmit our expertise and our vision of sustainable catering for all, by supporting professionals in France and abroad.

OUR VALUES

Rigor
Responsibility
Adaptability

OUR PROMISES

On operational external viewpoint

Detailed analysis and relevant responses

Close collaboration with the teams in charge of operational implementation

WHAT MAKES US UNIQUE

The complementary profiles that make up our team

The network of experts we can call on

The DUCASSE brand, a guarantee of rigor, excellence and know-how



THE TAILOR-MADE CULINARY EXPERTISE

We provide F&B professionals with **BESPOKE and NON-BRANDED** consultancy services, with **NO INVOLVEMENT IN THE DAILY OPERATIONS**.

OUR BUSINESS MODEL

Our fees are based on the time and level of expertise dedicated to the project

We take no % of the top line nor the bottom line of the P&L

Full independence towards suppliers or manufacturers

OUR METHODOLOGY

1

Operational diagnosis and recommendations

2

Technical and operational implementation

3

Staff training

4

Quality follow-up

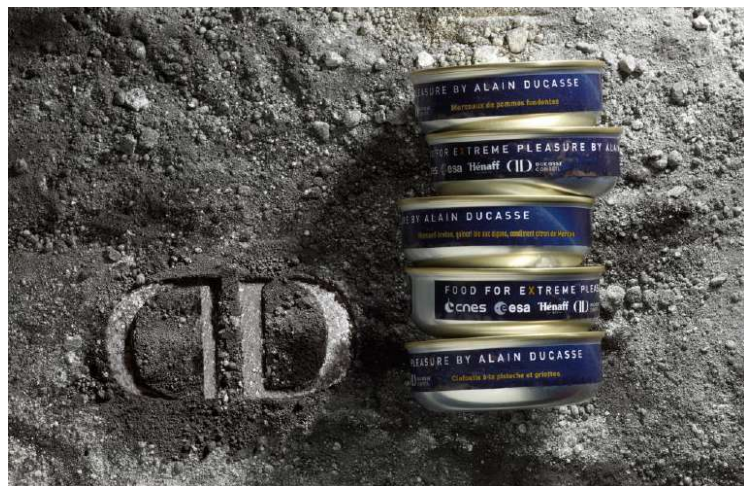
OUR EXPERTISES

CREATION OF OFFERS



- Benchmark and drafting of trend reports
- Definition of concepts and positioning
- Design of a culinary identity and its markers
- Creation of recipes for cuisine, patisserie, chocolate, bakery, etc.
- Creation of a wine list, cocktails and mocktails
- Sourcing local products and recommending suppliers

OPERATIONAL EXCELLENCE



- Operational diagnosis
- Optimization of processes and generalization of best practices
- Provision of teaching tools
- Operational engineering: review of kitchen plans and equipment in conjunction with your kitchen designer
- Assistance in recruiting key personnel
- Training in cooking, pastry-making, baking, mixology and sommellerie
- Definition of simple, effective service standards

BUSINESS DEVELOPMENT



- Preparation or review of business plans and feasibility notes
- Market studies
- Implementation and monitoring of KPIs
- Restaurant audits and effective operational recommendations
- Social media strategy development
- Promotional strategy development

OPERATIONAL MANAGERS AND EXPERTS COMMITTED TO YOUR PROJECT

CHEFS

Guarantors of Alain Ducasse's expertise, their profiles and diverse experience in France and abroad meet our customers' expectations.

CONSULTANTS

Know-how in project management, privileged interlocutor of customers.

They bring a marketing, strategic and financial dimension to projects without being disconnected from the reality of operations.

And all our external experts who work with Maison
DUCASSE Paris



Jérôme Lacrosonnière
Director



Marie-Pia De Roquefeuil
Business Development
Manager



Gwendal Le Ruyet
Senior consultant chef



Imtinenla Cier
Consultant chef



Hisanobu Shigeta
Consultant chef



Andréas Valero
International project
manager



Anthony Terrone
Consultant pastry
chef



Frédéric Moreau
Consultant chef

OUR R&D KITCHEN IN ARGENTEUIL



OUR TRAINING KITCHEN IN ORGENTEUIL



RECENT REFERENCES



SOME OF OUR RECENT REFERENCES BY TYPE OF ACTIVITY

COLLECTIVE CATERING



IGESA



HOTEL INDUSTRY & RESORTS



DAIOS COVE
LUXURY RESORT & VILLAS

KIMPTON®
HOTELS & RESTAURANTS

COMMERCIAL CATERING



Kure
BAZAAR



AU
PETIT
RICHE

ONBOARD CATERING



THEY TALK ABOUT US...

“

From start to finish, from design to tasting, we were impressed by the quality of the work of the DUCDSSE Conseil teams. We couldn't have done this with anyone else!

Ismaël Emelien
Founder of ZOÏ

“

I had the opportunity to collaborate with DUCDSSE Conseil through an exceptional partnership, and I must say that it has truly transformed our culinary offerings. The level of expertise and attention to detail from the teams was remarkable!

Bassel Salim Ommar
Group General Manager, Ohi Bin Ohi Hospitality

“

As the financier of the restaurant SAFRAN DE Villaroche, I can see that the return on investment from this partnership with DUCDSSE Conseil is very positive, both in terms of customer attendance, guest satisfaction, team training and confidence, as well as the economic results.

Emmanuel Saquet
Director of the Works Council (CSE), Safran



DUCDSSE
CONSEIL

THEY TALK ABOUT US...

“

With the expertise of DUCASSE Conseil, we have transformed our culinary approach over the past three years. Guided by our culinary philosophy of "Eating well, deliciously, and thoughtfully," our teams go above and beyond every day to prepare homemade dishes, emphasizing the simplicity of ingredients and prioritizing authentic, fresh, local, and seasonal cuisine.

Thank you to the entire DUCASSE Conseil team for their support, and to our teams for their exemplary dedication.

Laurent Djebarni
Head of food and hospitality, IGESC

“

The creation of this magnificent restaurant marks just the beginning of a highly promising partnership between Elinor North America and DUCASSE Conseil. It will undoubtedly appeal to all lovers of classic French cuisine, brought up to date.

Brian Poplin
PDG, Elinor North America

“

This collaboration promises to elevate Ponant's culinary standards to better meet the high expectations of our French and international passengers.

Hervé Gastinel
Président of Ponant Cruises



Commercial catering

SOME REFERENCES...

OUR MISSION

To stand out from other brands and offer its customers a unique experience, Kure Bazaar partnered up with DUCDSSE Conseil and the Manufacture de Biscuit Olain DUCDSSE to create a delicious, healthy culinary offer. This partnership replicates the brand's responsible values at a signature location in the heart of Paris.

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|--------------|---------------------|
| EXPERTISE | Commercial catering |
| LOCALIZATION | Paris (France) |
| DATE | Since 2023 |



WELLNESS RANGE CREDITED FOR A RESPONSIBLE COSMETICS COMPANY

Kure
B A Z A A R

THE GOOD NAIL PHILOSOPHY

OUR APPROACH

1 A NEW TYPE OF COOKIE MADE BY OLAIN DUCDSSE

The DUCDSSE Conseil teams worked with the chef at Olain DUCDSSE's Manufactures de Biscuit to research the benefits that plants have to offer and develop a range of cookies showcasing these benefits. To guarantee the highest quality, Kure Bazaar and DUCDSSE Conseil jointly approved the taste they were looking for after in-house testing.

2 RECIPE CREATIONS

The DUCDSSE Conseil teams created recipes based on Kure Bazaar's global concept, including a signature salad, cakes and healthy sandwiches. Each recipe was documented in the form of an instruction sheet, and in-house tests were conducted at DUCDSSE Conseil's R&D laboratory.

3 TRAINING FOR KITCHEN AND PASTRY STAFF

DUCDSSE Conseil trained Kure Bazaar's operating staff to execute the new range, teaching them the necessary culinary and plating techniques, and guidelines to organize production. The aim of these training sessions was to enable all of the staff to prepare DUCDSSE Conseil's recipes flawlessly.

4 ASSISTANCE FOR THE OPENING

Our DUCDSSE Conseil consultant chef assisted the Kure Bazaar staff on site during the launch to ensure its success. Subsequently, there was a debriefing between the managers to discuss possible corrective actions.

OUR MISSION

In 2023, ZOI is creating a wellness center in Paris to develop preventive health. Ducasse Conseil created the center's entire F&B offering in collaboration with Manufactures de Chocolat, Café et Biscuit Clain Ducasse.

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| EXPERTISE | Commercial catering |
| LOCALIZATION | Paris (France) |
| DATE | Since 2023 |



DUCASSE CONSEIL AND PREVENTIVE HEALTHCARE



OUR APPROACH

- 1

CREDITING ON F&B OFFER

DUCASSE Conseil researched and developed recipes for broths, juices, ice creams, chocolates, cookies and coffee aligned with Zoī's wellness philosophy, meeting specific criteria for a healthy diet.
- 2

TABLEWARE SELECTION

DUCASSE Conseil offered the client advice on a selection of tableware to incorporate at the new center.
- 3

STAFF TRAINING

To guarantee a quality of service on par with the new F&B concept, DUCASSE Conseil's "Hospitality" expert went on site to train the operating staff. This included mastering service standards, explaining the food on offer and providing training in sales and communication techniques.
- 4

ASSISTANCE FOR THE OPENING

During the grand opening, the expert assisted the staff with the roll-out.
- 5

QUALITY FOLLOW UP

Two post-opening quality audits were carried out to ensure that the staff had mastered the appropriate hospitality practices, both followed by a detailed audit report.

OUR MISSION

DUCDSSE Conseil was commissioned to carry out an operational diagnosis of the current activity, provide hospitality training, and offer recommendations for social media. This collaboration aims to enhance the excellence of Pâtisserie Margot by blending French tradition with local innovation, to offer a unique and refined experience to their clients.

| | |
|--------------|---------------------|
| EXPERTISE | Commercial catering |
| LOCALIZATION | Ibiza, Spain |
| DATE | Since 2024 |



PÂTISSERIE MARGOT – REPOSITIONING OF A PASTRY TEA ROOM IN IBIZA



OUR APPROACH

1 OPERATIONAL DIAGNOSIS

DUCDSSE Conseil was commissioned to carry out an operational diagnosis of the current activity, provide hospitality training, and offer recommendations for social media. This collaboration aims to enhance the excellence of Pâtisserie Margot by blending French tradition with local innovation, to offer a unique and refined experience to their clients

2 HOSPITALITY TRAINING

DUCDSSE Conseil conducted hospitality training to optimize customer reception and service. We worked on team organization, the implementation of service standards, and the management of customer interactions. This intervention strengthened the staff's skills while respecting Pâtisserie Margot's values of French excellence.

3 RECOMMENDATION ON SOCIAL MEDIA

DUCDSSE Conseil optimized Pâtisserie Margot's presence on social media by offering pragmatic content and engagement strategies, thus enhancing their online visibility while reflecting their values.

OUR MISSION

H. de B. Minceur is recognized for its unique slimming methods while maintaining the pleasure of eating. DUCDSSE Conseil developed 20 slimming recipes based on shared values such as taste and well-being.

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| EXPERTISE | Commercial catering |
| LOCALIZATION | Paris (France) |
| DATE | Since 2024 |



CREATION OF A HEALTHY FOOD OFFERING FOR A SLIMMING CENTER



OUR APPROACH

- 1

RECIPE CREATIONS

Based on the H. de B. slimming approach, DUCDSSE Conseil developed 20 slimming recipes following a strict set of guidelines, focusing on showcasing French terroir and meeting the requirements of a slimming diet. H. de B. slimming aims to relearn how to eat by restoring taste and flavor to food while adhering to the cure.
- 2

CULINARY SHOOTING

DUCDSSE Conseil orchestrated a culinary photoshoot to showcase the creations while capturing the precise movements of the chefs, in order to present the techniques used in an immersive way.
- 3

COOKING WORKSHOP

DUCDSSE Conseil led a cooking workshop for the H. de B. slimming franchisees during their annual seminar.
- 4

PRESS LUNCH

DUCDSSE Conseil provided services during a press day organized by HdeB slimming, offering guests the opportunity to taste some of their culinary creations.

OUR MISSION

DUCDSSE Conseil worked alongside a naturopath in designing an innovative culinary offer based on the principles of naturopathy. The DUCDSSE Conseil teams developed a salad bar concept that combines taste pleasure and well-being, emphasizing a diet that is both healthy and flavorful.

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| EXPERTISE | Commercial catering |
| LOCATION | Londres (UK) |
| DATE | Since 2024 |



DEVELOPING A HOLISTIC CULINARY CONCEPT IN THE HEART OF LONDON



NOTRE APPROCHE

- 1

CRÉATION OF THE CULINARY IDENTITY

After an on-site visit, the DUCDSSE Conseil teams developed the culinary identity of the 3 Sisters concept. This included a benchmark of potential competitors in various cities around the world, with particular emphasis on those geographically close. They also designed the buffet structure to accommodate the salad bar.
- 2

RECIPE CREATIONS

DUCDSSE Conseil conducted extensive research and development to combine taste and nutritional benefits in each recipe created. This led to the creation of 24 distinct recipes, including sandwiches, signature salads, toppings, sauces, energy bars, as well as children's dishes;
- 3

COORDINATION WITH THE KITCHEN DESIGNER

Following the visit to the premises intended to host the 3 Sisters concept, the DUCDSSE Conseil teams collaborated with the kitchen designer to define the layout and optimal equipment necessary for the production of the developed recipes;
- 4

TRAINING OF OPERATIONAL TEAMS

The consulting chef from DUCDSSE Conseil trained the operational teams of 3 Sisters to ensure the perfect execution of the recipes.

OUR MISSION

Shepherd's Hollow, which boasts a beautiful reception area, wanted to showcase American cuisine with French influences for its banquet events, and improve service standards.

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| EXPERTISE | Commercial catering |
| LOCALIZATION | Michigan (USA) |
| DATE | 2020 - 2022 |



DEVELOPING AN EVENTS CONCEPTS IN MICHIGAN (USA)



OUR APPROACH

1 ON-SITE AUDIT
DUCASSE Conseil visited the venue to conduct a full operating audit of the establishment and the local market so as to familiarize itself with the products available, consumer expectations and the competition.

2 REVIEW OF KITCHEN PLANS AND EQUIPMENT
The kitchen had to be redesigned to optimize space and speed up delivery for the establishment's new banquet service.

3 RECIPE CREATIONS AND SERVICE SCRIPTS
Some fifteen recipes with step-by-step technical instructions were created, paying particular attention to visuals. Five buffet events were also created, using detailed set-up diagrams and service scripts.

4 TRAINING
DUCASSE Conseil trained the kitchen staff to prepare the recipes correctly, while teaching best food hygiene and regeneration practices. The front-of-house staff also honed their service sequences through personalized on-site training, to be able to handle events for up to 300 people.

OUR MISSION

Following the renovation of its lounges and bar, Au Petit Riche called on DUCDSSE Conseil to raise the quality of its culinary services, based on the Loire Valley terroir, in order to become the Parisian benchmark for bourgeois cuisine.

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| EXPERTISE | Commercial catering |
| LOCALIZATION | Paris (France) |
| DATE | 2021 - 2022 |



REINVENTING A HISTORIC BRASSERIE IN THE HEARTH OF PARIS



OUR APPROACH

1 REPOSITIONING AND IMPROVING THE CULINARY OFFER
DUCDSSE Conseil revamped the spirit of the restaurant's cuisine by developing key features such as the daily set menu, signature dishes and Loire Valley products. This involved creating new offerings, such as brunch and afterwork menus.

2 RECIPE CREATIONS
Both savory and sweet recipes were created to align with the brasserie's new positioning.

3 STAFF TRAINING
DUCDSSE Conseil trained the kitchen and pastry staff at its training center in Argenteuil to ensure that they fully grasped the recipes and embraced the culinary philosophy of the project.

OUR MISSION

Based on an already defined artistic brief and taking into account the supply constraints inherent in this region, we created more than 150 recipes for a mediterranean restaurant WDHQJ and a Chocolate concept 974 DELIGHTS inside Galeries Lafayette.

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| EXPERTISE | Commercial catering |
| LOCATION | Doha (Qatar) |
| DATE | Since September 2018 |



CREATION OF A RESTAURANT AND A CHOCOLATE CONCEPT STORE AT GALERIES LAFAYETTE IN DOHA



OUR APPROACH

1 SUPPORT IN SETTING UP A RESTAURANT AND BEDROOM/PASTRY SHOP
Before creating over 150 recipes for these 2 outlets, the entire team focused on the specifics of the Middle Eastern cuisine appreciated by local customers: spices, seasonings, presentation. We then added a Western touch to offer original recipes.

2 TEAM TRAINING
The various kitchen brigades and the entire service team have been trained to ensure the highest quality of service, and are guided by service scripts drawn up by us in accordance with local customs.

3 OPENING ASSISTANCE
The DUCASSE Conseil project team is on hand at every restaurant opening to ensure that this pivotal period goes smoothly.

4 QUALITY FOLLOW-UP
Quality reviews are regularly organized to make any necessary corrections and maintain contact with operational departments.

OUR MISSION

□ panoramic view and appealing cuisine: the Belvédère gets a makeover with a breathtaking view over the lake, is a contemporary brasserie in Le Mesnil-Saint-Père, midway between Dijon and Paris. DUCDSSE Conseil was chosen to revise the entire dining experience, offering quality cuisine to go with the venue's special atmosphere, while satisfying local demand.

EXPERTISE Commercial catering

LOCALIZATION Troyes (France)

DATE 2018 - 2022



CREATING A CONTEMPORARY BRASSERIE OFFERING IN TROYES

LE BELVÉDÈRE
MESNIL-SAINT-PÈRE

OUR APPROACH

1 **□ NEW DINING EXPERIENCE**
In line with the specifications, our team conceived a new identity, created the menu's structure and chose all of its components. The 68 recipes created were all tested and approved beforehand. Our team selected the tableware range (glassware, cutlery and table decor).

2 **KITCHEN STAFF TRAINING**
The head chef, sous-chef and the entire kitchen staff were trained ahead of the official opening to enable them to implement the new concept. Our experts were on hand to support the kitchen and front-of-house teams during soft openings, the grand opening and quality controls.

3 **SEASONAL MENU UPDATES**
To revitalize the menu and offer seasonal products, the DUCDSSE Conseil team updates the menu twice a year, swapping out 50% of the dishes. It also regularly creates festive menus (New Year, Mother's Day and Easter).

OUR MISSION

DUCDSSE Conseil was asked to analyze the F&B offering of a French brasserie in Sao Paulo and make adjustments to both its cuisine and service. All of the restaurant's competitiveness indicators were reviewed, including kitchen organization, service, procurement and cost reduction. Thanks to the improvements made, the restaurant won the award for best French restaurant in the city!

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| EXPERTISE | Commercial catering |
| LOCALIZATION | São Paulo (Brésil) |
| DATE | Since January 2018 |



A PARISIAN RESTAURANT IN THE HEART OF SAO PAULO

CHEF ROUGE

OUR APPROACH

- 1 SITE VISIT AND MEETING WITH SUPPLIERS**
A chef and a consultant visited the restaurant in January 2018 to get a feel of the place, meet suppliers, learn about supply constraints and identify areas for improvement.
- 2 A STREAMLINED KITCHEN**
For one week, a DUCDSSE Conseil chef worked in the kitchen alongside the restaurant's head chef. This was an opportunity to give advice on how to organize stocks and dish delivery, optimize the kitchen staff's work hours and pool orders with suppliers.
- 3 OPTIMIZED FINANCIAL RESULTS**
The consultant was able to analyze the establishment's key numbers (payroll, material costs and overheads) and, together with the owner, implement a strategy to optimize costs and make the restaurant more competitive.
- 4 STAFF TRAINING**
The chef was trained in Paris, learning innovative culinary techniques (such as sous-vide cooking) and contemporary, original plating methods. The front-of-house and kitchen staff were then trained on site to improve service.
- 5 QUALITY FOLLOW UP**
DUCDSSE Conseil regularly carries out quality controls to maintain the quality of service and ensure that recommendations are followed.

OUR MISSION

Building on its expertise in Collective catering, Constellation Culinary Group wanted to open its own restaurant, but wanted to call on the experience and expertise of a well-established partner. DUCDSSE Conseil created and deployed the entire offer of a French brasserie, taking into account local specificities and customer expectations.

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| EXPERTISE | Commercial catering |
| LOCALIZATION | Charlotte, NC (USA) |
| DATE | 2017 - 2019 |



LA BELLE HELENE : THE ULTIMATE FRENCH BRASSERIE IN CHARLOTTE (USA)



OUR APPROACH

1 AUDIT OF CHARLOTTE'S MARKET AND POTENTIAL RIVALS

A chef and a consultant visited local restaurants, studied the most successful ones, looked at average spend per person and got a feel for what Charlotte's residents wanted.

3 CREATING THE F&B CONCEPT

Set lunch and dinner menus, à la carte menu, afternoon tea, Sunday brunch: DUCDSSE Conseil created every recipe (renewed seasonally), and also put together a signature cocktail menu to generate a friendly atmosphere appealing to a wide audience.

2 COORDINATION WITH INTERIOR DESIGNERS

DUCDSSE Conseil commissioned an interior design firm to draw up plans, create its visual identity and interior design, and assist on the project in collaboration with Elio North America.

4 MENU RENEWAL AND QUALITY FOLLOW-UP

In order to guarantee the constant quality of the recently implemented offer and monitor its performance indicators, DUCDSSE Conseil regularly visits the restaurant for on-site quality monitoring, menu renewal and additional training sessions.

OUR MISSION

A customer in the South of France asked DUCDSSE Conseil to come and observe the operations of its 2 restaurants. The restaurants were full but loss-making, and were suffering from a lack of control, framework and process.

EXPERTISE Commercial catering

LOCALIZATION Marseille (France)

DATE July 2018



OPERATIONAL DIAGNOSIS OF TWO RESTAURANTS IN MARSEILLE

OUR APPROACH

1 ON-SITE OPERATIONS AUDIT

The consultant and a DUCDSSE Conseil room expert were on site for 3 days to analyze the following elements in detail:

- Organization of front-of-house teams before, during and after a service
- Organization of service set-up and dispatch in the kitchen
- Ordering and receiving systems
- Inventory and stock management processes
- Analysis of key operating ratios
- Offer policy and customer relations

2 DIAGNOSTIC REPORT

Following this intervention, a diagnostic report was drawn up for the customer, outlining :

- Findings on existing methods
- A summary analysis of key operating ratios and KPIs
- A roadmap with recommendations for new methods, processes and supports to be implemented

OUR MISSION

Patchi, the leading chocolate manufacturer in the Middle East, wanted to diversify its offer and create a new dessert lounge concept. DUCDSSE Conseil was called in for an 18-month assignment to create the offering and support the teams.

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| EXPERTISE | Commercial catering |
| LOCALIZATION | Beyrouth (Liban) |
| DATE | 2017 - 2018 |



A NEW GOURMET UNDERTAKING FOR LEBANESE CHOCOLATIER PATCHI



OUR APPROACH

1 A NEW RANGE OF SWEET
To satisfy the client's expectations, our chefs and consultants created recipe cards for individual and shared desserts, macarons, candy, chocolates and petit fours. The project team also devised 26 drinks recipes including granitas, mocktails and hot chocolates.

2 ON-SITE TRAINING FOR THE PASTRY CHEF AND STAFF
Our consultant pastry chef trained the kitchen staff in the laboratory and on site to ensure they had all the necessary techniques and recipes to make the entire range of sweets and guarantee the highest quality. At the same time, our service and bar experts trained the expeditors and front-of-house staff.

3 ASSISTANCE WITH ROLL-OUT AND PILOT SITE OPENING
The DUCDSSE Conseil teams trained the expeditors and front-of-house staff on site to achieve the overall customer experience desired. This meant organizing production stations, teaching them "French-style" front-of-house service practices and training bartenders to prepare mocktails and hot drinks.

A photograph of a hotel room. In the foreground, a four-poster bed with a light-colored wooden frame is visible, covered with white linens and a light-colored quilt. Behind the bed is a large, ornate wooden wardrobe with multiple doors. To the left, an open wooden door leads into a bathroom, where a sink, mirror, and some toiletries are visible. The room has light-colored walls and a patterned rug. The text "Hotel and resort catering" is overlaid in the center.

Hotel and resort catering

SOMES REFERENCES...

OUR MISSION

Located in Chamouille (1 hour from Reims), the Hôtel du Golf de l’Dilette contacted DUCDSSE Conseil for a skills development program for their kitchen teams. The teams from DUCDSSE Conseil and the Hotel jointly identified training topics, which were carried out in our training kitchens in Drgenteuil.

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| EXPERTISE | Hôtels & Resorts |
| LOCALIZATION | Chamouille (France) |
| DATE | Since 2025 |



ENHANCING THE SKILLS OF OPERATIONAL TEAMS



OUR APPROACH

1 UNDERSTANDING OF THE ENVIRONMENT
As a first step, the DUCDSSE Conseil teams visited the hotel’s facilities and held discussions with the operational teams to co-develop training programs.

2 TRAINING SESSIONS FOR OPERATIONAL STAFF
The DUCDSSE Conseil consultant chef designed training programs on the following topics:

- Plating techniques
- Dessert improvement
- Highlighting plant-based ingredients

The teams were then trained on these topics in the DUCDSSE Conseil training kitchens.

OUR MISSION

From business planning to assistance with the opening of the Béret restaurant on the Corniche, including staffing, creation of restaurant concepts and recipes, and team training, all DUCDSSE Conseil's areas of expertise were put to work for this customer.

| | |
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| EXPERTISE | Hôtels & Resorts |
| LOCALIZATION | Casablanca (Maroc) |
| DATE | Since 2016 |



CREATION OF AN F&B PROJECT FOR A REAL ESTATE DEVELOPER



OUR APPROACH

- 1 BENCHMARK AND F&B CONCEPTS**
After scoping out the local market and competing offers nearby and internationally, DUCDSSE Conseil created different F&B concepts for a clubhouse, brasserie, bar and music hall.
- 2 REVIEW OF PLANS AND EQUIPMENT**
DUCDSSE Conseil reviewed the layout of the kitchens and back of house. Based on the concepts created, we also compiled a list of all the equipment and materials needed.
- 3 BUSINESS PLAN AND STAFFING NEEDS**
DUCDSSE Conseil reviewed all of the financial hypotheses and projections ahead of the project. We also carried out staff projections and determined staffing needs, defining job descriptions and distributing responsibilities.
- 4 RECIPE CREATIONS**
DUCDSSE Conseil's consultant chef created new recipes to meet the expectations of an international clientele.
- 4 MENU UPDATES AND QUALITY CONTROL**
DUCDSSE Conseil regularly carries out quality controls to maintain the quality of service and ensure that recommendations are followed. It is important to update the menu to keep the culinary choices relevant. DUCDSSE Conseil's consultant chefs review the menus on a seasonal basis, incorporating customer feedback.

OUR MISSION

Located in the Alps, MMV vacation clubs, having already worked on their catering to include more plant-based and local produce, now wanted to improve the presentation of their buffets. To this end, DUCDSSE Conseil's teams were commissioned to help MMV re-stage its buffet offering.

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| EXPERTISE | Hôtels & Resorts |
| LOCALIZATION | France |
| DATE | Since 2024 |



SUPPORT IN DEVELOPING A BUFFET OFFER



OUR APPROACH

- 1

REDUCTION OF A DRESSMAKING AND STAGING GUIDE FOR BUFFETS

On the basis of discussions and an on-site visit, DUCDSSE Conseil's teams drew up a staging guide with recommendations for dressing and arranging buffets.
- 2

SUPPORT ON THE TECHNICAL PLATFORM

The DUCDSSE Conseil teams worked on an MMV site with their teams to set up and optimize buffets, while sharing best practices for a successful start to the season.

OUR MISSION

The Hôtel de la Paix in Reims offers a 4-star hotel experience in a contemporary setting. Although the hotel side of the business has been successful, the adjoining restaurant, "Café de la Paix", was not enjoying the same success. The establishment therefore called on DUCDSSE Conseil to improve operations by taking simple, effective measures and reinvent its menu based on a distinctive type of cuisine.

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| EXPERTISE | Hôtels & Resorts |
| LOCALIZATION | Reims (France) |
| DATE | 2022 |



REINVENTING THE CUISINE AT A BEST WESTERN HOTEL IN REIMS



OUR APPROACH

1 REPOSITIONING AND IMPROVING THE CULINARY OFFER

After a site visit to understand and analyze the restaurant's environment, clientele, dining experience and operations, the DUCDSSE Conseil team identified what should be kept the same or improved on, while creating a new culinary identity.

2 RECIPE CREATIONS
The DUCDSSE Conseil team then reorganized the menu and created 20 new recipes inspired by products from the Champagne region. For consistency purposes, tableware was chosen and the teams learned about the importance of choosing the most appropriate recipient for each dish to improve presentation.

3 ON-SITE STAFF TRAINING
The consultant chef went to the restaurant to train the kitchen staff before the new menu was launched to ensure that they fully understood the new culinary philosophy and the techniques required to execute the new recipes.

OUR MISSION

DAIOS COVE is a 5-star hotel-resort located in Crete. DUCDSSE Conseil was commissioned to design the OCEAN restaurant and the PANGEE buffets, as part of the hotel's commitment to offering top-of-the-range catering for its prestigious clientele.

EXPERTISE Hôtels & Resorts

LOCATION Crete

DATE Since 2019



A RESTAURANT IN A 5* RESORT IN CRETE

DAIOS COVE
LUXURY RESORT & VILLAS

OUR APPROACH

1 CREATING THE F&B OFFER

To create an upscale dining experience in keeping with the resort's image, the DAIOS COVE teams called on DUCDSSE Conseil to create a new culinary identity for the Ocean restaurant, designing the menu, reviewing the kitchen plans and selecting the tableware.

2 KITCHEN AND POSTRY TRAINING

In order to give them the means to deploy the offer, the kitchen brigade and service team were trained prior to the official opening. Our experts were on hand to support the kitchen and dining room teams during the opening and for quality monitoring.

3 MENU RENEWAL

To revitalize the restaurant offering, the DUCDSSE Conseil team renews the menu twice a year. This includes the lunch and dinner menus, as well as the breakfast menu.

4 QUALITY FOLLOW-UP

The DUCDSSE Conseil team ensures regular quality monitoring, during on-site visits to assess and maintain culinary standards, and to guarantee consistency in the offer deployed.

OUR MISSION

The French-inspired restaurant at the Brick Street Inn hotel in Zionsville, Indiana (USD) is a charming establishment with a relaxed and elegant atmosphere. Since 2020, the restaurant has worked with DUCDSSE Conseil to create typically French recipes and train its staff to offer its customers high quality French cuisine.

| | |
|--------------|---------------------------|
| EXPERTIZE | Hôtels & Resorts |
| LOCALIZATION | Zionsville, Indiana (USD) |
| DATE | 2020-2022 |



A FRENCH BISTRO IN THE HEART OF INDIANA



OUR APPROACH

1 NEW CULINARY OFFER AND RECIPES

DUCDSSE Conseil worked with the Brick Street Inn staff to redesign the cuisine on offer at the restaurant. The team was commissioned to create a concept book outlining the new culinary identity (lunch/brunch/afternoon tea/dinner), positioning, tableware and customer experience.

2 TECHNICAL ASSISTANCE, LIAISING CLOSELY WITH ARCHITECTS

DUCDSSE Conseil reviewed the kitchen plans to improve layout, flow and ergonomics, and to tailor the equipment to the future offering.

3 ASSISTANCE TO UPDATE THE CULINARY OFFER

DUCDSSE Conseil's consultant chef worked with the Brick Street Inn staff to create customized recipes, after discussions to improve the menus, and in-house testing in DUCDSSE Conseil's Parisian R&D kitchen to ensure that the quality and presentation of the dishes were up to standard.

4 OPERATIONAL TEAM TRAINING IN PARIS

DUCDSSE Conseil's teams rolled out a customized training program in Paris for the Brick Street Inn's staff, including practical training in DUCDSSE Conseil's Research & Development laboratory and immersive training at the DUCDSSE groups Parisian restaurants.

The program was designed to enhance culinary skills, hone presentation techniques and pass on Alain DUCDSSE's culinary philosophy.

OUR MISSION

A chef and a DUCDSSE Conseil consultant visited and analyzed the restaurants and kitchens on site. The diagnosis covered all aspects of the operations.

| | |
|--------------|------------------|
| EXPERTISE | Hôtel & Resorts |
| LOCALIZATION | Beyrouth (Liban) |
| DATE | 2017 |



AN OPERATIONAL DIAGNOSIS FOR CASINO DU LIBAN



OUR APPROACH

1 FRONT OFFICE

- Food offer and cards
- Culinary services
- Sommelier and bar
- Room-service and environment
- Overall coherence of the customer experience

2 BACK OFFICE

- Organization of kitchens, brigade, set-up
- Zoning, flow, distribution of production
- Culinary techniques used for restaurants and banqueting
- Equipment and condition
- Purchasing, supplies and technical data sheets

OUR MISSION

IHG called on DUCDSSE Conseil to create a complete F&B concept and customer experience for the launch of one of their international brands in a future 5-star hotel in Paris. The concept had to meet the client's expectations and local market needs. DUCDSSE Conseil was chosen for its in-depth knowledge of the local market and its expertise in both concept design and operational excellence.

EXPERTIZE Hôtels & Resorts

LOCALIZATION Paris (France)

DATE 2018



DEVELOPPING AN F&B CONCEPT FOR A 5-STAR HOTEL CHAIN IN PARIS

KIMPTON
HOTELS & RESTAURANTS

IHG
InterContinental
Hotels Group

OUR APPROACH

1 BENCHMARKING

DUCDSSE Conseil scoped the local competition and challenged the initial positioning envisaged by the in-house F&B staff.

3 LIAISING WITH DESIGNER AND ARCHITECTS

DUCDSSE Conseil reviewed the kitchen and front-of-house plans to improve layout, flow and ergonomics, and to tailor the equipment to the future offering.

2 F&B CONCEPT DESIGN

Taking into account a local market analysis, investor expectations and operational expertise, DUCDSSE Conseil created the entire F&B concept and customer experience for the hotel's main restaurant, bar, mezzanine and rooftop area, designing the venue's entire culinary identity (tableware, staff uniforms, customer experience and location of the bar and wine cellar).

OUR MISSION

The Montrachet hotel-restaurant is a nineteenth-century inn on the village square of Puligny-Montrachet (near Dijon, France), one of the world's most renowned wine destinations. DUCDSSE Conseil's teams have assisted the Montrachet hotel-restaurant for over 10 years, upgrading and enhancing its culinary services.

EXPERTIZE Hôtels & Resorts

LOCALIZATION France

DATE SINCE 2010



ASSISTANCE IN BURGUNDY'S WINE COUNTRY



OUR APPROACH

1 ASSISTANCE IN THE DESIGN OF À LA CARTE AND SET MENUS

To maintain the quality of Montrachet's dining experience, DUCDSSE Conseil helped the kitchen staff create new recipes for its set and à la carte breakfast, lunch and dinner menus. Every aspect of the dishes were scrutinized and, if necessary, corrected, including the products chosen, flavor combination, techniques and plating. A DUCDSSE Conseil chef was present for the final tasting, providing constructive criticism on the recipes presented.

2 HELP TO ORGANIZE THE KITCHEN AND ANTICIPATE TASKS

DUCDSSE Conseil provided the chef and kitchen staff with practical solutions to optimize and anticipate individual tasks to improve the flow in the kitchen and front of house.

3 IMMERSION DES ÉQUIPES DE PÂTISSERIE

Immersive training sessions were organized on a regular basis at DUCDSSE Paris restaurants to further the knowledge and training of the kitchen staff. During these observation sessions, Montrachet's staff had the opportunity to talk with the restaurant's chef and learn about culinary techniques and new products. Help to organize the kitchen and anticipate tasks

4 ASSISTANCE IN THE HIRING PROCESS

At Montrachet's request, DUCDSSE Conseil's teams helped screen job applicants, attended job interviews and gave feedback on the applicant's qualities and suitability.



Collective catering

SOMES REFERENCES...

OUR MISSION

The Clariane Group was supported by DUCDSSE Conseil to strengthen the skills of its culinary and pastry teams working in nursing homes. This initiative aims to develop their expertise through training sessions organized at the DUCDSSE Conseil Research & Development Center.

| | |
|-----------|---------------------|
| EXPERTISE | Collective catering |
| LOCATION | France |
| DATE | Depuis 2025 |



TRAINING OF OPERATIONAL TEAMS IN MEDICALIZED SENIOR RESIDENCES



OUR APPROACH

- 1

UNDERSTANDING THE ENVIRONMENT

As a first step, the DUCDSSE Conseil teams engaged with Clariane’s teams to co-develop tailored training programs.
- 2

TRAINING OF THE STAFF

The DUCDSSE Conseil consulting chef designed training programs around the following themes:

 - Becoming a Clariane Cook: teaching Clariane’s kitchen staff the fundamentals of hot kitchen culinary techniques.
 - Pastry skills enhancement: providing Clariane’s pastry chefs with additional tools to create higher-quality desserts.

The teams were trained on these topics in the DUCDSSE Conseil training kitchens.

OUR MISSION

In 2023, Safran called on Ducasse Conseil to review some of the food on offer at its corporate cafeteria, Arc en Ciel. Following the success of their first collaboration, Safran decided to call on DUCASSE Conseil again to set up training programs to enhance the skills of Arc en Ciel's employees.

| | |
|--------------|---------------------|
| EXPERTISE | Collective catering |
| LOCALIZATION | Villaroche (France) |
| DATE | Since 2023 |



REINVENTING THE CUISINE OF A HIGH-VOLUME CORPORATE CAFETERIA



OUR APPROACH

1 DEVELOPMENT OF 4 KIOSKS CONCEPTS

Ducasse Conseil designed four different stands in one of the corporate cafeteria's rooms to offer Safran's employees a variety of concepts. After visiting the site and analyzing the food currently on offer, DUCASSE Conseil created a culinary identity for each of the new kiosks: Natura, Comme à la Casa, Ici et Là and Riviera.

2 OPERATIONAL SUPPORT FOR THE KITCHEN DESIGNER

DUCASSE Conseil's chef assisted Safran's kitchen designer with the layout work, reviewing the kitchen plans, providing recommendations on workflows and layouts, and checking to ensure that the equipment was suited to the identity of each kiosk.

3 CREATION SEASONAL RECIPES

Ducasse Conseil designed 50 Spring/Summer and Autumn/Winter recipes for the new stands. These recipes were allocated to the different stands, adding to Arc en Ciel's existing database of recipes.

4 TRAINING OPERATIONAL STAFF

To guarantee the quality of its meals, DUCASSE Conseil trained Arc en Ciel's staff to produce and organize seasonal recipes.

5 OPERATIONAL ASSISTANCE TO LAUNCH THE NEW CONCEPT

DUCASSE Conseil's team was on hand during the launch of the new concept to ensure that this pivotal period went smoothly.

6 MARKET MONITORING SUPPORT

Meetings between Arc en Ciel and DUCASSE Conseil were organized to share online culinary references, restaurant recommendations, suggestions of influencers to follow, and recipe inspirations, to boost the team's creativity and stay on top of culinary trends.

OUR MISSION

With nearly 150 establishments in France and overseas, IGESQ called on DUCDSSE Conseil to make its F&B services a key part of its overall offering. In addition to the purely culinary aspects, this also involved assistance with plating and service practices.

| | |
|--------------|----------------------------------|
| EXPERTISE | Hospitality and leisure catering |
| LOCALIZATION | France |
| DATE | 2021-2022 |



CREATING A CULINARY IDENTITY FOR THE FRENCH MINISTRY OF ARMED FORCES HOTELS



OUR APPROACH

1 OPERATIONAL AUDIT
DUCDSSE Conseil scoped the environment at 5 different establishments and interviewed the operating staff. After gathering the information needed, the consultants issued a recommendations report.

2 CREATING A CULINARY IDENTITY & RECIPE CREATIONS
DUCDSSE Conseil created a strong identity revolving around three concepts – eating well, gourmet cuisine and attention to detail – to define IGESQ's culinary philosophy. The DUCDSSE Conseil teams created recipes to liven up the hotels' buffets and showcase the expertise of IGESQ's chefs.

3 STAFF TRAINING
The regular chefs and pastry chefs were given face-to-face training on high quality cuisine, and provided with an accompanying training manual.

OUR MISSION

DUCDSSE Conseil was commissioned by Areas to revamp 4 culinary concepts at the leisure parks. All the cuisine, from the market buffet and seminar catering to fine dining, was updated, and customer satisfaction has increased after just a few months.

| | |
|--------------|---------------------|
| EXPERTISE | Collective catering |
| LOCALIZATION | France |
| DATE | Since 2017 |



RENEWED A CONCEPT AT CENTER PARCS



OUR APPROACH

1 DEFINING A NEW CULINARY IDENTITY

Following a tour of the facilities, the project team set about creating a culinary identity for the different locations, taking into account cost, space and equipment constraints.

2 STAFF TRAINING

All members of the kitchen staff and front-of-house staff were trained to deliver high quality. Soft openings were organized prior to the grand opening to practice under real-life conditions.

3 ASSISTANCE TO LAUNCH NEW CONCEPTS

The openings were a huge success and DUCDSSE Conseil was there at each park to support the staff during this crucial time. We continue to monitor them to ensure that the standards achieved are upheld.

OUR MISSION

Orpège, a subsidiary of Elix, is a leading premium corporate catering operator. Today's key issues regarding food and health don't just affect commercial caterings. As most people eat their lunch in the workplace, Orpège wanted to update the main components of its offering with DUCSSE Conseil's help to offer responsible, healthy and sustainable food.

| | |
|--------------|---------------------|
| EXPERTISE | Collective catering |
| LOCALIZATION | France |
| DATE | 2016 - 2019 |



HEALTHIER COLLECTIVE CATERING FOOD



OUR APPROACH

1 PLANT-BASED RECIPES
According to predefined specifications, DUCSSE Conseil created 32 recipe cards for plant-based dishes (8 per season) combining cereals, vegetables and pulses. Once the dishes were approved, DUCSSE Conseil worked with Orpège's staff to create step-by-step instruction cards including illustrations of the main steps to enable all of Orpège's cooks to prepare these recipes with ease.

2 STAFF TRAINING
DUCSSE Conseil organizes training sessions for around a hundred chefs a year, covering key culinary practices and basic concepts, using an instructional guide for the kitchen staff.

3 NEW EXECUTIVE CLUB CUISINE
To meet the expectations of companies' executive clubs, DUCSSE Conseil created fifty illustrated recipes to offer this exclusive cuisine at new locations.

OUR MISSION

The DUCDSSE Conseil team is working since 2016 on the creation of new culinary processes applied to production in central kitchens, new recipes to illustrate these processes, and the training of production managers in their proper execution.

| | |
|--------------|---------------------|
| EXPERTISE | Collective catering |
| LOCALIZATION | France |
| DATE | Since 2016 |



IMPROVING THE NUTRITIONAL QUALITY AND TASTE OF SCHOOL LUNCHES



OUR APPROACH

1 CREATION OF NEW CULINARY PROCESSES

DUCDSSE Conseil created new culinary processes that could be applied in central production kitchens for 5,000 to 50,000 meals per day: binding hot sauces with rice flour, gentle cooking of fish, plant-based sauces without using industrial stocks, and aromatic garnishes for sautéed meat.

2 CREATION OF NEW ADAPTED RECIPES

DUCDSSE Conseil created a variety of recipes using new culinary processes. These recipes, which had to adhere to a material cost pre-agreed with our client, also had to be fully feasible for the scale and methods of central production kitchens.

3 STAFF TRAINING

DUCDSSE Conseil's chef trained some fifteen production chefs at our training center and in the 15 central production kitchens across France to help them apply these new processes.

OUR MISSION

The Elior group, market leader in Collective catering in France, wanted to strengthen the culinary identity, economic performance and efficiency of its operations in various segments: Corporate, Education and Healthcare. In close collaboration with Elior teams, DUCDSSE Conseil carried out Since 2016 in-depth work to improve overall culinaryity as well as the development of recipes in modified textures, meeting patients' specific needs in terms of nutrition and taste pleasure.

| | |
|--------------|---------------------|
| EXPERTISE | Collective catering |
| LOCALIZATION | France |
| DATE | 2016 - 2021 |



NEW TEXTURE MODIFIED OFFER



OUR APPROACH

1 STREAMLINING PRODUCT COSTS
The project team pooled the hundreds of similar products used by the client to optimize costs and the time spent by operating staff on placing daily orders.

3 CREATING TEXTURE-MODIFIED RECIPES
After testing several natural texturizing agents in our kitchens, we devised procedures, created texture-modified recipes with a taste and color reminiscent of the original recipe, published an instructive booklet, and drafted a plating guide. No additional ingredients were added to the original recipe. The ingredients were simply prepared in a different way.

2 DRAFTING KEY OPERATING PROCEDURES
We then devised 130 culinary procedures to ensure that all Elior Santé sites had the same reference base for consistent cooking practices.

4 STAFF TRAINING
Several two-day training sessions are organized throughout the year to teach the staff at Elior Santé & Services about texture-modified foods.

OUR MISSION

The DUCDSSE Conseil team was tasked with improving operational processes, creating fun recipes, training central kitchen teams and formalizing various written and video tutorials.

| | |
|--------------|---------------------|
| EXPERTISE | Collective catering |
| LOCALIZATION | France |
| DATE | 2016 - 2019 |



CULINARY PROCESS REVIEW



OUR APPROACH

1 CREATION OF NEW CULINARY PROCESSES
DUCDSSE Conseil uses technical processes inspired by the catering industry to reconcile large-scale production with excellence. This is our way of contributing to the education of taste with less salt, less sugar, less fat and less animal protein.

2 MENU PLANS AND RECIPES
DUCDSSE Conseil created fun, innovative and festive recipes, based on cost constraints, and formalized the technical data sheets.

3 STAFF TRAINING
DUCDSSE Conseil trained the operational teams and supported them in implementing the various concepts in company restaurants, central kitchens and schools.

OUR MISSION

DUCDSSE Conseil has been asked to organize culinary workshops based on certain cooking techniques and types of cooking: sauces, soups, vegetable dishes, sous-vide cooking, stewing...

| | |
|--------------|---------------------|
| EXPERTISE | Collective catering |
| LOCALIZATION | USD |
| DATE | 2019 |



CULINARY WORKSHOPS FOR ELIOR CHEFS IN THE UNITED STATES



OUR APPROACH

1 RECIPE CREATIONS
Based on predefined specifications drawn up with Elior North America's teams, the DUCDSSE Conseil project-team was entrusted with creating the culinary workshop program, as well as some thirty adapted recipes.

2 EDUCATIONAL CULINARY WORKSHOPS
Once the program and recipes had been created, DUCDSSE Conseil's Chef Director flew to Cleveland (Ohio, USD) to set up and run the culinary workshops for the 10 Elior North America Regional Chefs.

Participants had the chance to visit the Culinary Vegetable Institute (a nearby farm) and stock up on fruit and vegetables. Chef DUCDSSE Conseil then shared and passed on our culinary philosophy throughout the recipes. At the end of the session, each chef had to create an original dessert, using the produce available, and respecting the culinary philosophy and techniques studied during the workshop.

OUR MISSION

DUCDSSE Conseil's partner Elio, France's leading Collective catering operator, wanted to make some adjustments to improve the culinary identity in its Education market (from daycare to university). We helped them adapt the cooking methods in their central production kitchens to put the emphasis back on taste, and create a culinary certification with strict criteria for quality and taste. Our support involved creating enjoyable recipes, training central production kitchen staff on how to execute them, and publishing cafeteria plating tutorials.

| | |
|--------------|---------------------|
| EXPERTISE | Collective catering |
| LOCALIZATION | France |
| DATE | Since 2016 |



EATING BETTER, FROM AN EARLY AGE



OUR APPROACH

- 1

RECIPE CREATIONS

DUCDSSE Conseil creates recipes that respect the commitment to quality and the commercial promise made in the new Rueil-Malmaison central kitchen, namely: simplicity of recipe and its feasibility, distinctive tastes, adaptation to the tastes of the guests, quality presentation without unnecessary decoration, and finally, respect for the imposed costs. The DUCDSSE Conseil team can also create festive menus with the same philosophy.
- 2

STAFF TRAINING

DUCDSSE Conseil assists production teams with culinary techniques and processes, as well as operational aspects, to ensure that recipes and the culinary workshop philosophy are properly deployed. Office teams also benefit from training in organization and set-up, trimming, preparation and regeneration of dishes.

OUR MISSION

Market leader Elicor Entreprises offers turnkey catering concepts for private companies in the industrial and tertiary sectors, as well as government agencies. Since 2016, DUCDSSE Conseil has been supporting this player in the creation of healthy and balanced recipes, training chefs in culinary fundamentals and recipe production.

| | |
|--------------|---------------------|
| EXPERTISE | Collective catering |
| LOCALIZATION | France |
| DATE | 2016 - 2019 |



HEALTHY, HIGH-QUALITY COOKING FOR THE WORKPLACE



OUR APPROACH

1 CREATION OF HORS D'OEUVRES RECIPES

DUCDSSE Conseil has created a collection of colorful, gourmet hors d'oeuvres for one of the focal points of the new Collective catering concept “La Cuisine de Chef”.

2 CHEF TRAINING

In order to maintain a satisfactory level of technical expertise and guarantee respect for culinary fundamentals at Elicor Entreprises sites, chefs receive annual training at our training center.

3 CREATING NEW CULINARY PRACTICES

In order to standardize kitchen techniques across all Elicor Entreprises sites, a book of culinary techniques and fundamentals has been drawn up, outlining the guidelines to be followed for cooking, seasoning and dressing according to the type of product.

OUR MISSION

The mayor of FURIANI asked DUCASSE Conseil to come and assess and support his pilot project for a self-managed central kitchen. The aim is to offer dishes of high taste and nutritional quality.

| | |
|--------------|-------------------------|
| EXPERTISE | Collective catering |
| LOCALIZATION | Furiani, Corse (France) |
| DATE | 2018 |



A HIGH-QUALITY SELF-MANAGED CANTEN EXPERIENCE ON A HUMAN SCALE



OUR APPROACH

- 1 ON-SITE DIAGNOSTIC
- Take stock of production areas (zoning, equipment, materials)
 - Observe team organization
 - Observe culinary techniques used
 - Take note of products used and types of supply
 - Analyze menu plans
 - Discuss with the customer to understand culinary orientations and desired choices

- 2 REPORT: FINDINGS AND RECOMMENDATIONS
- Following this on-site visit, the chef and consultant DUCASSE Conseil drew up a report outlining the current findings and recommendations for improving the offer and organization of production.

OUR MISSION

The DUCDSSE Conseil teams were asked to train all the chefs at the sites in France in culinary fundamentals and modified textures. Each season, they create new Sunday and festive recipes to brighten up seniors' menus. The new recipes created are distributed to all sites via video tutorials, so that every cook can perfect his or her skills.

| | |
|--------------|---------------------|
| EXPERTISE | Collective catering |
| LOCALIZATION | France |
| DATE | 2016 - 2023 |



DEDICATED SUPPORT FOR EHPADS



OUR APPROACH

1 GENERAL OVERVIEW
To learn more about the EMEIS offer and the techniques used on 36 of their sites, a global audit was carried out on different kitchens to refine the areas for improvement.

3 TEAM TRAINING
All production managers at our sites in France have been trained at our training center in culinary fundamentals and modified textures. DUCDSSE Conseil's head consultants then visited the sites to analyze their problems and come up with concrete, easy-to-implement solutions.

2 CREATION OF VIDEO RECIPES
Pour parfaire le niveau technique des équipes de cuisine et appréhender au mieux les créations de DUCDSSE Conseil, les chefs consultants éditent 45 vidéos tutorielles de 30 secondes chacune expliquant le déroulé de chaque nouvelle recette créée.

4 ORGANIZATION OF AN INTERNAL COMPETITION
At the same time, DUCDSSE Conseil co-organized an in-house competition with EMEIS to unite their chefs.



Onboard catering

SOMES REFERENCES...

OUR MISSION

Orbite is developing luxury space tourism, and has commissioned DUCDSSE Conseil to share its expertise with CNES at the first training seminar for space tourists.

| | |
|--------------|------------------|
| EXPERTISE | Onboard catering |
| LOCALIZATION | France |
| DATE | 2021 |



DISCOVERING NUTRITION IN SPACE



OUR APPROACH

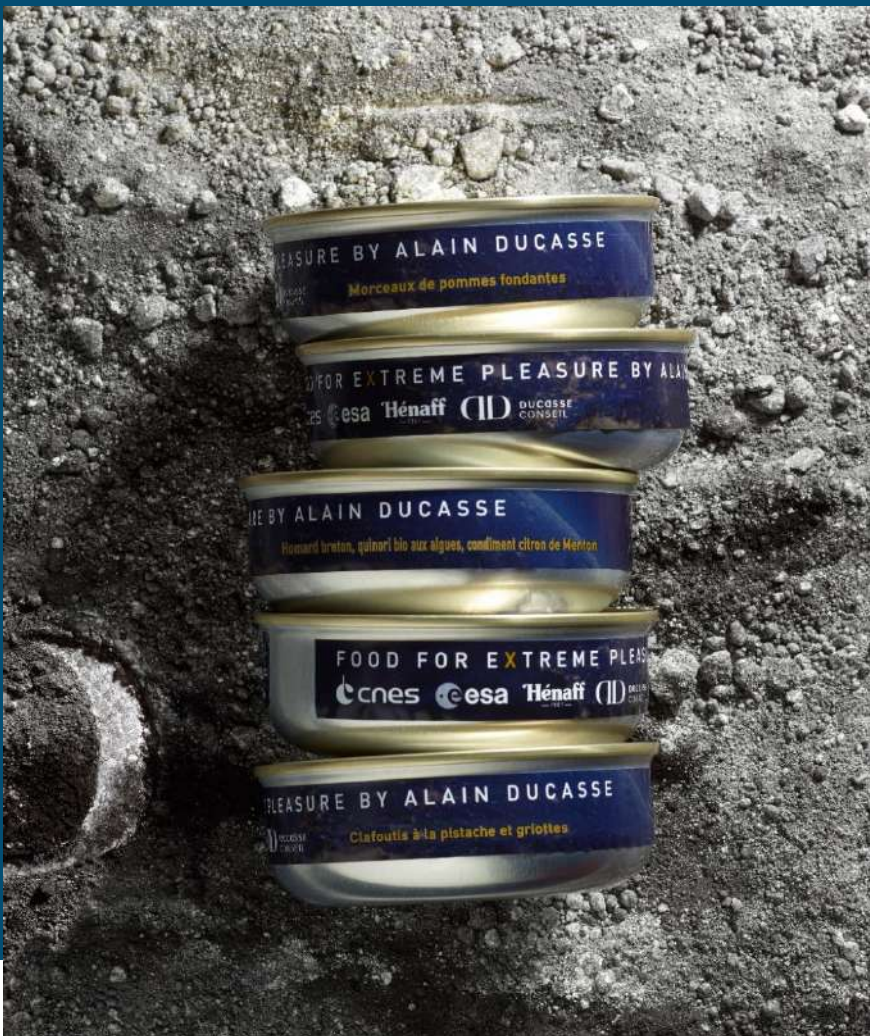
1 ROUND TABLE
To share its expertise and culinary achievements for space travel, DUCDSSE Conseil took part in a round table discussion with the mission's main participants and the CNES.

2 GOLD LUNCHEON
DUCDSSE Conseil organized a lunch for 15 people at the Hotel Haitza, reserved especially for the Orbite seminar. The event showcased examples of dishes created with CNES but adapted to a sit-down lunch.

OUR MISSION

The partnership between the Centre National d'Etudes Spatiales (CNES), the European Space Agency (ESA) and DUCASSE Conseil was aimed at creating a complete range of tasty, dietetic and nutritious meals for astronauts, based on specific manufacturing constraints.

| | |
|--------------|-----------------------------|
| EXPERTISE | Onboard catering |
| LOCALIZATION | International Space Station |
| DATE | Since 2006 |



DUCASSE CONSEIL RECIPES FOR ASTRONAUTS AT ISS



OUR APPROACH

1 MEALS PRODUCED IN PARTNERSHIP WITH HÉNAFF
DUCASSE Conseil teamed up with Hénaff, renowned for its expertise in creating and manufacturing canned foods, to meet the requirements of the CNES and international space authorities. The aim was to preserve the nutritional value and taste of the recipes so that the astronauts could experience the same flavors and pleasure of eating as on Earth, while meeting biological safety requirements.

2 CUSTOMIZED RECIPE CREATIONS
DUCASSE Conseil's recipes are a welcome change from daily routine and insipid freeze-dried products lacking in flavor. Their precise nutritional value is identified to help astronauts on board the ISS manage their energy requirements.

3 INTEGRATING RULES AND CONSTRAINTS
The production of these meals is subject to very stringent rules and constraints, so the recipes have to be prepared under the strictest hygiene conditions and according to specific production procedures guaranteeing perfect microbiological results (zero bacteria), low humidity, and no crumbs that could be inhaled, etc.

OUR MISSION

As part of its drive to move upmarket, Ponant has decided to upgrade its onboard catering services to strengthen its position in the luxury tourism sector. The aim is to combine French creativity and know-how with the company's operational and logistical constraints.

| | |
|--------------|------------------|
| EXPERTISE | Onboard catering |
| LOCALIZATION | Seas & Oceans |
| DATE | Since 2015 |



DUCASSE TAKES THE SEA



OUR APPROACH

- 1

OPERATIONAL DIAGNOSTIC

Carry out a complete diagnosis covering market elements (customers, competition), on-board products and services, purchasing and supply processes, business model and other external and internal constraints.
- 2

CREATING A F&B OFFER

Based on the conclusions of the operational diagnosis, the DUCASSE Conseil teams create 50 recipes each year to enliven all points of sale and every moment of the cruise. We also organize gala dinners.
- 3

TRAINING AND DEPLOYMENT ASSISTANCE

DUCASSE Conseil trains Ponant's operational teams: organization of training sessions ashore, quality monitoring by a DUCASSE Conseil manager.
- 4

QUALITY FOLLOW UP

To ensure that the quality of our offer remains constant, DUCASSE Conseil teams regularly visit the ship and make any necessary adjustments with Ponant teams.
- 5

CREATION OF A NEW Alain Ducasse

The teams at DUCASSE Conseil created Alain Ducasse's first restaurant at sea aboard the Commandant Charcot to meet the expectations of a demanding palace clientele.

OUR PARTNERS



DUCASSE CONSEIL THANKS ITS PARTNERS





THANK YOU

**PLEASE FEEL FREE TO CONTACT US IF YOU MAY NEED
ANY FURTHER INFORMATION.**

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