



Chef Guy Martin

Class patron of Le Cordon Bleu 2014 autumn session culinary arts graduation ceremony

From the Savoyard region in France, Guy Martin grew up in a family who transmitted an appreciation for good food, and in accordance with the seasons. His enthusiasm for the culinary arts grew when he received a copy of *The Encyclopedia of Practical Gastronomy* by Ali-Bab. The book was a revelation to the young man, prompting him to try out the recipes every evening from a collection of 5000. With this experience in hand, his career started with a position of *commis chef* in a restaurant in Annecy.

Guy Martin went on to further his career in 1982, with the prestigious *Relais & Château* chain as Head Chef in the outstanding *Château de Coudrée*, and then in 1983 in *Château de Divonne* where he became Director and Head Chef. After six months there he obtained his first Michelin

star and then in 1990 his second.

In 1991 he took charge of the prominent Restaurant *Le Grand Véfour* as Executive Chef and Director. His proposition of inventive and colorful culinary recipes led him to obtain his third Michelin star in 2000.

Much of Guy Martin's inspiration comes from his travels, his appreciation of Japanese culture, and also the produce from his native Savoyard region. The source of his creativity lies essentially in the arts, inspiring the colors, structures and savors of his cuisine. A cuisine of pleasure and harmony.

In 2001 Guy Martin was voted Best French Chef of the year and ranked amongst the top seven Chefs in the world. The same year a dream came true for him, with the opening of his own restaurant *Le Sensing*, a contemporary restaurant where all senses are heightened.

One can find the inventive cuisine of this Michelin-starred Chef in the prestigious House of *Baccarat La Cristal Room* or more recently at *Le 68* in the sublime House of Guerlain. Since over ten years Guy Martin's signature dishes have been served by Air France in 1st class.

In January 2011, Guy Martin crowned his success when he bought *Le Grand Véfour*, and inaugurated his culinary school *L'Atelier Guy Martin*, in Paris.

His international career extends with development in Japan, the United States, and more recently on Marlon Brando's island in Polynesia. Two restaurants in Saint-Barth are soon to open.

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Desirous to share his passion, he has written numerous books on the culinary arts.

His talent and commitment have been rewarded with several distinctions throughout his career; “Chevalier of the Order of Arts and Letters”, “the Order of Academic Palms” and “Officer of the Legion of Honor”. Recognition is not only on a national level, but also on an international, having been awarded “Chef of the 21st Century” in Japan in 1999 and “Chef of the year” by the *Guide Gault et Millau* and the *Champérard Guide*.

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