



Seminar in the heart of haute cuisine

Seven GrecoTel executive chefs had the opportunity to travel to Paris for a special three-day educational seminar in high gastronomy at Centre de Formation Alain Ducasse, the culinary school founded and directed by the world's preeminent chef, Alain Ducasse.

The charismatic Ducasse dominates the global gastronomy world, with restaurants on three continents that between them count 21 Michelin stars. His signature approach to haute cuisine is taught at Ducasse Education.

True to its commitment to excellence through continuous training and improvement, GrecoTel provided an opportunity for seven of its leading executive chefs to attend the Centre de Formation Alain Ducasse and experience in person how the world famous chef interprets and implements his gastronomic philosophy, especially through the new trends in breakfast, lunch, finger food, and brasserie menus.

Sakis Tzanetos (Cape Sounio), Evangelos Fronimakis (Amirandes), Nikolaos Kopanakis (Caramel Boutique Resort), Ioannis Kounalakis (Olympia Riviera Resort), Manthos Nesfyges (Club Marine Palace), Pericles Touloupis (Mykonos Blu), and Konstantinos Karapanagiotis (Corfu Imperial) participated in Ducasse Education, a special program created by the Centre de Formation Alain Ducasse in collaboration with GrecoTel, from 27 February to 1 March 2017. The seminar included visits to top Parisian restaurants, including the three Michelin-starred Alain Ducasse au Plaza Athénée, where they were also had the chance to go behind-the-scenes to observe the kitchen's operation.



Grecootel aims to build on its collaboration with Ducasse Education which has been invaluable in exchanging knowledge and experience in planning, developing recipes, and preparation techniques behind the high level of quality of the Alain Ducasse fine dining experience that Grecootel strives to offer its high-level international clientele at its luxury resorts in Greece.