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FOOD DESIGN MASTÈRE
INAUGURATION

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FOOD DESIGN LAB
PRESENTATION

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INAUGURATION OF THE **FOOD DESIGN LAB**
WITH **TSUYOSHI ARAI**
& DESIGN AGENCY **ALICE DANS LES VILLES**

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In the context of the forthcoming opening of the **International Master in Food and Cook design** at École de Condé, the Michelin one-star chef *Tsuyoshi Arai* and *Alice dans les villes*, one of the leading design agency in Lyon, have addressed the way Japanese and French cuisine may interrogate the food design practice. Their project used the bento outside its original context to create new food consumption modalities.

Chef *Fabrice Chaffardon* also participated to the workshop in order to train École de Condé's students to the art of cutting and assembling food ingredients.

This event was an opportunity to unveil the new food design laboratory installed in the school by the high-end cuisine manufacturer *Perene* one of the partner of École de Condé for the *Master in Food and Cook design* program.





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ÉCOLE DE CONDÉ FOOD DESIGN LAB, A FIVE STAR EQUIPMENT!

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Perene is a French high-end cuisine designer and manufacturer which has been chosen over the years by many renown professionals such as the pastry cook star Christophe Michalak or Alain Ducasse and Paul Bocuse cooking schools.

The partnership with École de Condé is a strong commitment to follow the development of the most creative and innovative trends of the culinary scene.

Thanks to *Perene*, École de Condé is benefiting from an outstanding equipment, which is offering to its students an ideal framework to support their creative development.





















