



SABERING CHAMPAGNE AT A DINNER IN MONACO!

Biography

Michel D. Bouit ~ President & CEO, Michel Bouit International, Inc. Chicago (**MBI, Inc.**)

Born in Burgundy, France he completed his education and culinary apprenticeship that included his nomination as "*Best Apprentice of France*". He went on to garner a wealth of culinary knowledge and experience working in the kitchens of many fine establishments throughout France and Switzerland. Deciding to try out his culinary talents in the U.S., he held many chef positions in California, including Hyatt Corporation in Los Angeles. He came to Chicago to accept the prestigious position of Executive Chef and Director of Dining Services for the Exchange National Bank in Chicago, a position he held for 20 years. Throughout his illustrious 45-year culinary career, he has been actively involved in national and international competitions in the roles of competitor, ACF-sanctioned culinary judge on international panels in France, Moscow, Singapore and the U.S. and serving as culinary coach, mentor and event organizer. A seasoned competitor, Chef Bouit was awarded a silver medal in 1980 and a gold in 1976 at the *International Culinary Olympics* in Frankfurt, Germany and took many top awards at the *Pan American Culinary Olympics* in New Orleans and *Culinary Arts Salon* in Chicago.

Establishing a Chicago-based culinary consulting firm in 1991 was his next step. His company specializes in creating and leading international culinary adventures for the gourmet traveler -groups and independent travelers. He creates and leads bi-annual International Culinary Studies Programs for U.S. culinary students in France, Italy, Spain, Germany, and many other European destinations. His background as a chef, together with his vast network of friends and colleagues in the global culinary community provides him with the unique *cache* that he offers as a tour leader “*par excellence*”. As a global company, MBI, Inc. orchestrates national and international culinary competitions and events. Chef Bouit is known and respected worldwide as an expert in the culinary field.

Chef Bouit has presided over the Bocuse d’Or United States National Selection as its Executive Director for over 20 years. He has been responsible for the selection of the candidate to represent the U.S. at the Bocuse d’Or World Cuisine Contest held in Lyon, France, one of the world's most prestigious international culinary competitions.

In addition to the U.S. competition, he has personally accompanied every U.S. Candidate to the Bocuse d’Or to Lyon, France providing all logistics and mentoring during the rigorous training sessions leading to the Bocuse d’Or World Cuisine Contest. Bouit lends his expertise as a French native and garners input from other experienced chefs while in France.

Chef Bouit served as the Chairman for the American Culinary Classic, held in Chicago in 1987, 1991, 2003 and 2007. He is a Certified Executive Chef and Honorary Lifetime Member of the American Culinary Federation, holding many elected offices on the Board of Directors both nationally and locally to include ACF Central Regional vice-president, and National Secretary-Treasurer; President, ACF Chicago Chefs de Cuisine. He is a Fellow of the American Academy of Chefs and has been the recipient of numerous professional and business awards throughout his career, including “*1989.ACF National Chef of the Year*”.

He presently serves as president of Les Disciples d’Escoffier-USA and Ambassador for Les Amis d’Escoffier Society of Chicago. As ambassador, he orchestrated two Gala Dinners for society members and guests in Monte Carlo and Lyon.



A Taste of France

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