

Date : July 4th, 2008

2:30pm – 4pm

Management & Gastronomy

Moderator : **Michel Cloes**, CEO Chef Culinary Network, Paris



What are the economic models of Gourmet Inc International? From the neighborhood bistro to the Michelin-three-star restaurant set in a luxury hotel, how do chefs and restaurateurs choose the right development model? Each panelist represents a different and successful model. How do Web technology and the savvy world gourmet customer behavior impact these choices?

Laurent Plantier, CEO Groupe Ducasse

- History and presentation – Groupe Ducasse
- The New York and Las Vegas Experiences
- The “Châteaux & Hôtels de Collection” Concept



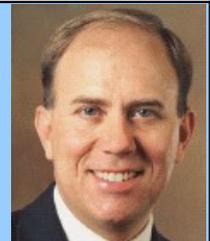
Jacques Olivier Chauvin, CEO Relais & Châteaux

- History and Presentation - Relais & Châteaux
- The “Grands Chefs” concept



Robert Scott, Vice President, Starwood Hotels

- Experience and philosophy
- Core brand value of “renewal”
- Innovative programs
- In-house concepts vs. working with third parties



Sacha Drazien, Directeur Commercial Open Table France

- The internet landscape
- Meeting the needs of your audience
- Get the most from your website
- Technology and yield management strategies



Jacques de La Bussière, Fondateur de Bel Canto

- Bel Canto : an independent niche theme restaurant
- Relevancy of the menu in a theme restaurant
- International growth: London 2008



Dominique Loiseau, CEO, Bernard Loiseau SA
VP – Relais & Châteaux

- History & presentation of Bernard Loiseau SA
- First Three-Star independent house to be listed on the Paris stock exchange
- Choice of networks: Relais & Châteaux, Tour operators

