



## Presentation Véronique ANASTASIE - PLANETGOUT France and Usa



Véronique ANASTASIE has more than 20 years of experiences becoming an expert in food, gastronomy, and taste culture in France. Consultant in strategy and development, and also a teacher, and speaker about quality products. She proposes a new method: to develop everybody through the 5 senses, with good tastings by good products, having the best relationships, during food animations & culinary events.

- **For the professionals:** Since 1990, she made quality audits of a lot of food farmers, producers and restaurants as a Food-processing quality engineer, to maintain the quality of products, to be certified, in France and Europe programs on quality Certification ISO 9000 as organic products. Since 1996, also for culinary Guides (*2500 chefs in France*), journalism, writing for books, magazines... radio, tv media, from 2012 Guide Tourism Paris. She wrote also for the press, and for gastronomy guides, websites, multimedia to defend French culinary heritage.

> **Services animations and events for corporate and tourism in B2B:** from 2005 to 2023 with a team of experts she created new concepts to educate by the sensory and the taste culture, to transmit her knowledge on the quality products and the cooking, through the story of the food, and the chef. By the way, she organizes for groups of persons sensory Tasting games to learn how to eat better; with more attention and pleasure, amazing at every moment of the day. With a selection of professional's foodies, Planetgout animates groups in enterprise and uses these sensorial technics to develop tourism. We propose services adapted for: visits, making workshops and meals with animation by the delight of the savours, at any time of the day: one concept, also for different purposes, by Sensory&Taste events, adapted at any enterprise, depending on the number of persons, budget, prices on request.

> **Concepts by the cultured taste:** Sensory Workshop or Buffet - Sensory culinary Meals, Sensory&Taste animations&events, - Workshop Food&Cooking - Blind tastings on 20 products, from salt courses to sugar, wine pairing.. Educ'Taste Tours - Workshops on the pastry and the cooking - Gourmet Trip - Tour in Paris and in France, also in Las Vegas, with high-level tastings - Learning about food, recipes, and cooking. We propose workshops and games around the 5 senses and enigmas. As in Oenology for Wines, we develop the New Science of Gastrology for Food & Gastronomy, with fresh products, from each season, through a new way of learning a lot about yourself, on nutrition, pairing in tastings. With quizzes, blind Tests, questions on sensory techniques, and cooking, how to feel and enjoy a fantastic world discovering the pleasures of all the tastes, with special flavours, on earth!

> **Services animations and events for the consumers in B2C:** she created 1997 a Center of Food nutrition by the 5 senses awaked, making experiences with a team of experts as in a Club, in order to develop the culture of taste. With experts, she analysed the impact of quality food on human-beings development, through the pleasure of high-level tastings. It brings you to a better alimentation, having more knowledge in gastronomy, the Neuro Happiness, by pleasures of tastings. Services conferences SPEAKER on the topics: on the quality of each product as the vegetables, the meats, the fishes, the cheeses. Also, she proposes professional training on the 5 senses and the world of flavours, and meetings to discover all the techniques of tastings, for 200 products in France.

**References Events for enterprises and Groups:** Eads, Airbus, Cnes, Thales, Réalix, GIF, Samsung, Trade Clubs... Regional council of Paris, Ile-de-France - Committee of promotion of Paris and the surrounding area (8 departments), Guides, press, culinary critic. - The markets of Paris, the MIN Rungis Regional council of the tourism of Paris and the surrounding area, city of Paris - The restaurants guide of the Paris for Agencies for groups, around the poles of tourism in the city. Event on the Gastronomy and Culinary heritage in Paris, and in France. International Festival on cocoas and chocolates (Brazil, Ecuador, Madagascar, Venezuela) for the artisanal confederations (10 000 professionals), to defend biodiversity, sustainable food, and quality chocolates with 2 AWARDS - Shows cooking for promotion on the craft men and the good chefs. Food exhibitions and culinary events for corporate. - Pastry, chocolate Fairs - Fair and Party of regions - Animation in the city - Training: food and culinary schools, universities, enterprises, restaurants - Networks animations in Hotels - \*Animation Guy Savoy restaurants Bistros from Paris, Las Vegas - Alliance Française - Promotions in major fairs such as EUROPAIN - SIRHA as a partner of GLevents (*Group N°1 in France: the organizer of SIRHA in the World, also Olympics Games, Exhibition Universal Milan, Word Cup of Foot, Rugby...*).

\*In France [www.planetgout.com](http://www.planetgout.com) - (Paris) e mail: [planetgout.anastasie@gmail.com](mailto:planetgout.anastasie@gmail.com) +33(0)610 926 430

In USA [www.planetgout-usa.com](http://www.planetgout-usa.com) (Site under construction)

In Las Vegas : Visits & Tastings the best of the chocolates, pastries, macarons, foie gras, caviars.. Blind tastings - Gourmet tour, discovering selection of restaurants\*, animation for groups in Hotels, in conventions - Workshops chocolate & cooking...