



CONCLUSIONS OF TOKYO MEETING
G9 – ADVISORY BOARD OF BASQUE CULINARY CENTER

Last year, in our meeting held in Lima, Peru in september, 2011, we decided that the next meeting would be held in Tokyo, Japan. It has been an honor to be here, to recognize the suffering of the people and to have had the opportunity to visit the farmers and producers affected by the earthquake and tsunami that devastated Japan on march 11, 2011.

Next Steps of the Council

We have spent September 23 and 24, 2012, discussing a wide range of issues, which, to our understanding, could be the keys in the education process for the Basque Culinary education program as well as to any other culinary curriculums. In our sessions, we thought about and adopted a series of guidelines which will be important for the future development of the Council.

G9, the name this Advisory Council of the Basque Culinary Center is also known, has, as fundamental mission to help the Basque Culinary Center in its strategies, contents and training practices. Basque Culinary Center is an university and reserach institution that wants to be a pioneer in the field of gastronomy. The BCC, following the line of contemporary cooks, will share this knowledge with the educational insitutions of the whole world which wish to do so.

In the session held in Tokyo we analysed and workd on the map of contents and subjects that the Basque Culinary Center teaches. We identified 5 areas of analysis which influence the task of contemporary cook and which could be taken into account in their education (see annex)

- 1) Social changes occured;
- 2) Evolution of high cuisine during the last 50 years;
- 3) Intredisciplinarity in the work of the cook;
- 4) Relation between the cook and the society;
- 5) Influence of new Technologies of information and Communications

During all this year we will work in order to contextualize and identify all the culinary movements and tendencies from the 1960 up to today, taking Nouvelle Cuisine as starting point. Considering all the texts published until now as reference, this work will be the



embryo of the book of the History of Modern Cuisine, which the Basque Culinary Center will publish in 2015, and will share it with the whole world.

In order to deploy the working plan we have made, this Council will establish a technical secretariat which will revitalize all our activities. For that purpose we commit ourselves to find the necessary financing through private sponsors or other formulae that we will explore.

Also, as the Statutes foresee, the Council, after 3 years of functioning, this Council will have the following composition from now on:

- On one part, it is constituted by advisors with full right.
- On the other part, the advisors who, by renewal, stop being advisor, will become honorary members. They will be able to attend all the sessions that would be organized.
- Lastly, in every session of the Council three cooks and experts of themes related with the subjects to be dealt with.

In all the cases, participation of the members will not be remunerated.

Likewise, we decided that the next session of the Advisory Committee of the BCC be held in New York City, during the fall of 2013. Also, we advanced that the meeting of 2014 will be held in Brazil.

Lastly, we want to thank the Japanese people for having taken us in at this 2012 Meeting, and especially for having shared with the world their admirable culinary tradition. Therefore, we congratulate ourselves for the agreement of collaboration which the Hattori Culinary and Nutrition School and the Basque Culinary Center will sign.

Tokyo, 24th September 2012

Members of the International Advisory Board: Ferrán Adrià, Dan Barber, Massimo Bottura, Alex Atala, Gastón Acurio, Yukio Hattori and Joxe Mari Aizega,

Guests in Tokyo Meeting: Joan Roca, Harold McGee and Sven Elverfeld

ANNEX .- IDENTIFIED AREAS OF WORK

Over the next years we will be concentrating on the following areas that we believe can influence the culinary education:

1) Social Changes

In recent years, various social changes that have an important impact on cuisine have been accelerated. These include:

- Globalisation that affects products, techniques, information...
- Widespread availability of means of transport that make travel possible.
- Emergence of new means of communication.

2) Evolution of Modern Cuisine

Over the last 50 years, there have been movements, styles and trends that have led to substantial changes in modern and contemporary cuisine. We have identified a series of decisive changes, among which we can mention:

- Importance of plated cuisine
- Introduction of pastry chefs in restaurants
- Influence of world cuisines in haute cuisine recipes
- Great number of new techniques, concepts and preparations
- Evolution of the menu with the spread of the long tasting menu
- Interaction between the different areas that make up a restaurant
- Evolution of crockery, in search of a dialogue between container and contents
- Change in the concept of luxury that has occurred with contemporary haute cuisine
- Etc.

3) Interdisciplinary nature

In recent years, some chefs have started to converse with other disciplines. Such as:

- Physics and chemistry, which help to understand the behaviour of food and its transformation.
- Nutrition and dietetics, which help to design and prepare healthy meals and establish productive dialogues with professionals from the health area.



- Biology, agriculture, ecology and sustainability, key issues that provide a direct link to human food and the challenges of our planet.
- History and anthropology that help to provide a good general culture that consolidates all good training.
- Art that acts as a model of reference in all its manifestations.
- Business management which is essential for the viability of projects.

4) Chefs and their Relationship with Society

Last year 2011, in the city of Lima, we reflected upon kitchen professionals and the values that many of them have been applying in their relationship with society. Those reflections were expressed in the *Open Letter to chefs of tomorrow*.

Chefs exercise their values in a wide range of relationships:

- Suppliers, including farmers, fishermen...
- Cultural agents
- Customers
- Workers and personal in learning processes
- Other chefs
- Schools
- Etc.

5) Communication and Information Technologies

Nowadays, communication and information technologies are essential for the correct performance of culinary professionals. Technologies have also been incorporated to the educational institutions that use them in their everyday teaching.

Among the applications of the above-mentioned technologies we can highlight:

- The Internet and new means of communication
- Access to gastronomic information
- On-line educational contents