



NEWS RELEASE

Dolce Chantilly Chef wins Supreme French Accolade

10th February 2004: Alain Montigny, Executive Chef at Dolce Chantilly, the leading conference & resort destination owned and operated by Dolce International and situated near Paris, has been awarded 'Meilleur Ouvrier de France' (MOF), the highest award to be given in France on the grounds of professional excellence. Alain will be presented with his Gold Medal in March this year.

'Meilleur Ouvrier de France' translates as best workman of France and takes place every three years. It is the most prestigious award for Chefs, created in 1924 under the French Government regulations as a means to honour perfectly accomplished work.

The 2004 competition was the 22nd since the contest began. 500 hundred chefs entered, but after the first round this number was reduced to 48, all of whom went to the final, which was held on the 28th and 29th January at the Hotel School of Toulouse. The final lasted four and a half hours, where competitors were required to prepare a number of compulsory dishes and also a 'freestyle' programme. The judging panel consisted of several Grand Masters of French Cuisine, who were looking at technique, ingredients, style and the overall quality of the dishes prepared.

During the competition, Alain was filmed by a French TV channel that will produce a 90 minute documentary following five chefs as they compete for the title. Alain was the only chef of the five to make it into the final.

Alain Montigny is just 32 years old but has already won several major awards. In 1996, he received the *Grand Prix d'honneur national de recettes régionales*, in 1998 he won the 1st price of the "Toque d'Or" national Trophy and the 3^d place at the *Prix national "Prosper Montagné"* and finally in March 2003, the *Prix de l'Académie Nationale de Cuisine*.

Following receipt of the award, recognized by leading French Chefs such as Paul Bocuse, Joël Robuchon and Pierre Troisgros, Alain is now considered to be a "French Ambassador" entitled to wear the blue, white and red collar chef's jacket. But, as it is a lifetime award, he is no longer permitted to enter future culinary competitions in France.

Renowned for its cuisine; Alain has worked at Dolce Chantilly since September 1997. Dolce Chantilly features a fine dining restaurant 'Carmontelle' and two main restaurants as well as private dining facilities, 200 ****bedrooms, 33 meeting rooms, an 18-hole golf course and a fitness centre.

Prior to joining Dolce in 1997, Alain worked in leading properties such as the Hotel Crillon in Paris and the Part des Anges restaurant in Compiègne.

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About Dolce International

Dolce International own and operate 23 Conference and Resort Destinations throughout North America and Europe and are the global leader in learning through meetings and leisure.

Founded by Andrew Dolce, Chairman and CEO, in 1981, Dolce International is the most recognised name in the conference centre industry. Dolce International has announced an aggressive expansion programme which will double the number of its properties globally within the next three years, concentrating on destinations close to gateway cities across Europe.

Notes for Editors

An image of Alain Montigny shown in his new Meilleur Ouvrier de France uniform is attached for your use.

Further information, additional images, interviews and visits to any of the Dolce Conference Destinations can be arranged by speaking with:

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