



Gerard Bertholon
Chief Strategy Officer

Gerard Bertholon, chief strategy officer since 2012, joined Cuisine Solutions in 1989, as corporate chef. In 1982, while working for the world renowned Orient Express train, he first began using the sous-vide technique to prepare 70% of all proteins served on the train.

In 1999, he was a co-founder of Fiveleaf, a gourmet food brand with Daniel Boulud, Thomas Keller, and Mark Miller, a concept that brought sous-vide preparations of the world's greatest chefs into homes. He trained in France with two, three-starred Michelin chefs, Alain Chapel and Louis Outhier, who he cites as his greatest inspirations. Prior to joining Cuisine Solutions, Bertholon served as executive chef in top French restaurants including La Panetière in Rye, NY that earned three stars from The New York Times.

In 2012, he was named Maitre Cuisinier de France, one of the culinary world's highest honors. This very exclusive and prestigious society focuses on the continuity of French culinary traditions. The organization's motto is "To preserve and spread the French culinary arts, encourage training in cuisine, and assist professional development."

In 2013, Bertholon was named Chevalier de l'Ordre du Mérite Agricole, by the French Ministry of Agriculture and was inducted into the Académie Culinaire de France in 2014. He is also a major contributor to *Sous-Vide Magazine*, the world's first publication dedicated to the art and science of the cooking method.