



Curriculum Vitae
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Chef Jean-Louis Gerin,

- Maître Cuisinier de France
- Président of Academie Culinaire de France, US délégation 2010-2020
- 30 years as working-chef owner of Restaurant JEAN-LOUIS in Greenwich. 1983-2013
- Managing Director of operations, New England Culinary Institute 2013-2018
- Chevalier des Arts et des Lettres – Chevalier du Merite Agricole

Chef Jean-Louis Gerin a celebrated, award-winning master chef has earned the respect of his colleague around the world.

Consider one of the best restaurants in Connecticut and the north-east coast, Restaurant JEAN-LOUIS served as incubator to many young chefs and dining room team members. Chef Jean-Louis passion for coaching was essential to the overall success of the restaurant and catering teams.

Recognized in 2006 by the James Beard Foundation as the Best Chef Northeast, Chef Jean-Louis received the title of Maître Cuisinier de France in recognition of his ability to train new generations of chefs.

Since 2010 he is the President of the Academie Culinaire de France, the largest French culinary delegation outside France with a mix of American and French chefs, Pastry Chefs, Chef Instructors and Charcutier.

Chef Jean-Louis has also received the medal of Chevalier du Mérite Agricole as well as the medal of Chevalier des Arts et des Lettres from the French Government.

In April 2012, Chef Jean-Louis was “Champion” of television’s Food-Network Chopped Challenge.

Jean-Louis Gerin

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Education:

1975 – Diplome Brevet d'Etude Professionnelle & Certificate d'Aptitude Professionnel – Ecole Hôtelière de Thonon les Bains – France; One of the oldest culinary institute of France.

Three stars Michelin – Auberge du Pere Bise

Three stars Michelin – Oustau de Baumaniere

ServSafe – manager level 2018

HACCP – accredited 2019

Coaching - Teaching: Classes and seminars

1981 – Paris – La Varenne : Anne William, owner (3 séminaires)

1983 – Ecole Culinaire Ferrandi, for Guy Savoy

1983 – Ecole de Cuisine, Catherine Michel, Geneva Switzerland

2000/05 – Greenwich CT high school – Alliance Française adult culinary class

2011 – Oceania Cruise Line from Rio to Barcelona – Guest Celebrity chef and culinary demo guest-chef

2014 – White House, Washington DC – Guest chef demonstration-tasting “The evolution of Mother Sauces”

2014 – Assistant to Dr Bruno Goussault NECI Sous Vide certification classes

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2015 – Coach instructor – US Coast Guard Advance Culinary Program

2015 – Training on site Cooking 1 – Sandals Jamaica

2016 – Coach instructor – US Coast Guard Advance Culinary Program

2016 – Assistant to Dr Bruno Goussault NECI Sous Vide certification classes

2017 – Coach instructor – US Coast Guard Advance Culinary Program

2018 – Coach Judge, International Catering Cup – Lyon SYRHA

2019 – Judge, Trophee Passion – Paris

2019 – Oceania Cruise Line from Tokyo to Hong-Kong – Guest Celebrity chef and culinary demo guest-chef

Awards & recognitions

It was world-renowned French Chef Guy Savoy who brought Chef Jean-Louis to the United States. They met in 1978 and opened Restaurant Guy Savoy on Rue Duret in Paris where Chef Jean-Louis became Savoy's Chef de Cuisine. Chef Jean-Louis followed Savoy to the U.S. in 1984 and ultimately purchased Savoy's Greenwich restaurant renaming it Restaurant Jean-Louis.

He and his wife Linda, daughter of famous chef René Chardain, operated this fine dining restaurant for nearly 30 years before making the decision to join New England Culinary Institute. In 2016 Linda Gerin received a formal degree in Food Beverage Business Management.

1985 Esquire magazine Best new restaurant in America

1985 New-York Times

Excellent “Flawless French in Greenwich” Patricia Brooks

Validated by **3 stars** rating by Bryan Miller in his weekly New-York Times national food column.

1993 Maitres Cuisiniers de France

Member since 1993

Received the MCF **Toque d'Argent** for Lifetime Achievement in 2009

The French Government validates the title of Maître Cuisinier de France as a Master degree in Education.

MCF chefs mentor in-house & school hands-on certificate program and the revitalized apprenticeship European program. They serve worldwide as prestigious internship establishment.

2009 LA TOQUE D'ARGENT des Maitre Cuisiniers de France

La Toque d'Argent was created by Mr. Andre Surmain and was presented for the first time to our great friend chef Andre Soltner from Lutece (NYC) in 1967. Since then La Toque d'Argent has traveled throughout the United States. Each year the Maitre Cuisiniers de France vote to elect their Chef of the year; This lifetime achievement celebrates a chef's dedication to his work, his art, his involvement in his community, his charity effort and his leadership in culinary education.

2000-2013 Zagat Survey

28/30 for Food (2012) – highest score in CT

One of the three Best of CT every year since Zagat CT beginning (2000 – 2012/13)

To this day no other chef or restaurant achieved this success

Top in Food & Service (2000 – 2012)

#1 rated for food and popularity (2000 -2012)

Most popular in CT (2000 – 2012)

“Best value in CT” 2012/13

Nationwide – America's Top Restaurants Zagat United States (2000 – 2012)

2006 James Beard Awards

*****Winner***, Best Chef Northeast (2006)**

Nominee, Best Chef Northeast (from 1993 to 2006) James Beard longest continuous nomination.

More than 12 dinner fund-raisers for James Beard House in NYC – All sold-out

Chef Jean-Louis had the honor of cooking for Chef James Beard himself in 1985

2011 New-York Times – “Contemporary French and Consistently Elegant” Patricia Brooks

Excellent is the highest rating

2012 Chopped Champion Chef Jean-Louis Gerin

Reversal of Fortune May 08 2012. Show rated 8.5/10 – TV Food Network

<http://www.imdb.com/title/tt2150753/>

2010 Academie Culinaire de France ACF-USA

President elected, American Delegation – July 2010

Academie Culinaire de France was founded in 1879.

Since becoming President-Delegate for America in 2010, Chef Gerin reorganized the Academie into a vibrant association of Celebrity Master Chefs, American and French. For the first time since 1879 a scientist, Dr Bruno Goussault, was inducted into the Academie (2018) as well as Celebrity Chef Thomas Keller, a double three-star Michelin in America, as well as a Japanese/American chef and a wine-maker, Laurent Drouhin. In 2019 the first lady front of the house, Georgette Farkas, was inducted.

2010-2017 International Culinary Compétition – Académie Culinaire de France

Coach/advisor to America candidates on the last four competitions:

TROPHEE PASSION March 2019 – BRENDAN SCOTT – a 23 years old Californian chef
INTERNATIONAL CATERING CUP – SYRHA January 2019 – Coach to Team USA
TROPHEE PASSION 2017 – ADAM MONETTE – NECI graduate and adjunct
TROPHEE PASSION 2014 – SAMUEL BENSON – Winner Prix du Dauphin Grand marnier Lapostolle
TROPHEE PASSION 2012 – JEFFREY LIZOTTE – Winner Grand prix de patisserie Valrhona
TROPHEE PASSION 2010 – LUKE BERGMAN – GOLD WINNER

Writer:

Published in “**The Pleasure of Cooking**” 1985 - 1986

8 feature articles including 2 cover story

Membership & Affiliations

Alliance Française de Greenwich

Board member 1985-2012 – Honorary board member 2012-2019

Focus on French Cinema Board Member for chef gala dinner 2000-2019

In French with Subtitle – FIAF, NYC Guest Chef

Chevaliers du Tastevin : Chevalier for 15 years – Commandeur Emeritus since 2010

Chaine des Rôtisseurs : Member since 1985 – Médaille d’honneur 2011

Share Our Strength: Co-Founder SOS lower Fairfield County, Connecticut

Run fund-raiser for 10 years before settling as advisor

March of Dimes: Cincinnati and New-York City – fund raising events for 4 years

Stowe Wine and Food Classic: Board Member

United Nation – Fund-raiser chef, CT

America Best Chef

Chef’s Role

The Chefs Connection

Other honor and distinction:

- Forbes Traveler: Top Ten Most Romantic Restaurants in the U.S.
- Fodor’s: Fodor’s Choice
- Gayot: Sophie Gayot east coast Favorite
- 36th Annual Best of Boston: Best New England Restaurant
- Google: CT Favorite Places
- **U-Tube** www.youtube.com/watch?v=xlaahD1JIQE -- <https://www.youtube.com/watch?v=XHm1CAzRi0Y>
<https://www.youtube.com/watch?v=3MscQ5IMdgY> -- https://www.youtube.com/watch?v=IM9L9K_sPm0
- American Academy of Hospitality Sciences: Five Diamonds Award for excellence in fine dining
- International Restaurant & Hospitality: International Award of Excellence