

Discours SEMA – Gala Chaîne des Rôtisseurs

Dear guests, dear friends,

I am very happy to be here with you tonight within the walls of the newly opened Amber Room restaurant, to celebrate the first Baillage of the Chaîne des Rôtisseurs in Bangladesh.

In 1248, under Saint Louis, King of France, the Guild of Rôtisseurs was formed. Originally limited to roasters of geese, the Guild expanded in scope and in numbers, and in 1610 it received the present coat of arms by royal warrant.

One of the most prosperous of the Guilds, La Chaîne comprised many members who were attached to the noblest of families of France. This proved less advantageous during the French Revolution, for along with most other Guilds, La Chaîne suffered significant loss of membership and was dissolved.

Gastronomically speaking, 160 uneventful years passed until the revival of La Chaîne in 1950. Following recovery from World War II, three gastronomes and two professionals joined in Paris with a common goal - to restore the pride in culinary excellence which had been lost during a period of wartime shortages. In that year La Confrérie de la Chaîne des Rôtisseurs was officially incorporated, and the seal and coat of arms of the predecessor Guild were restored by Act of the French Government.

Today La Chaîne des Rôtisseurs is the oldest and largest gastronomic organization in the world with more than 25,000 persons participating annually in its activities.

A key criterion which distinguishes La Chaîne from other organizations involved in wine or food is the interrelation between amateur and professional. In La Chaîne, different categories are represented, from professionals involved in food preparation, service in hotels, private clubs and restaurants; wine, food and equipment suppliers and world-renowned lecturers, to writers and critics, as well as knowledgeable laymen who, due to their interest in learning and/or well-traveled backgrounds, are in a position to enjoy the pleasures engendered by good cuisine, good wine and good company.

The Chaîne des Rôtisseurs today is a truly international gastronomic association, dedicated to honoring the preservation of the traditions and practices of the old French guild in a completely contemporary and international context. The principal goal of the Chaîne des Rôtisseurs is to bring professional and non-professional members in over 80 countries together to celebrate their passion for fine cuisines and wines and to aid and encourage the development of young chefs and sommeliers worldwide.

Apart from being internationally recognized, French cuisine has always been a huge part of our culture. In 2010, “The Gastronomic Meal of the French” was included on UNESCO’s List

of the Intangible Cultural Heritage of Humanity, emphasizing the importance of togetherness, the pleasure of taste, and the balance between human beings and the products of nature.

Despite its richness and diversity, Bangladeshi cuisine struggles to be recognized internationally. Shaped by the country's geography, the very unique meals of Bangladesh deserve special attention and should be promoted beyond the borders. In addition to being particularly healthy, the many rich aromatic dishes such as biriyani and korma are the results of many diverse influences from Persian to Turkish cultures, making Bangladeshi cuisine even more interesting.

From North to South, the Chaîne des Rôtisseurs is actively seeking ways to make la culture de la table more enjoyable and exciting. With the organization in Bangladesh, we now hold on to the promise of a richer landscape of gastronomic gems to taste and relish. In that sense, the country is entering a new era of culinary excellence with the synergy of our culinary talents and the dishes from the fruits of earth and sea, from the length and breadth of Bangladesh.