

The Food and Wine Academy

“Rougie “ Foie Gras Demonstration

Founded in 1875 and based in the medieval town of Sarlat in the beautiful Périgord region of France, Rougié is the world’s #1 producer of foie gras and moulard duck specialties. Rougié is the active partner of award winning restaurants around the world, always bringing innovative culinary solutions for consistently outstanding duck delicacies.

In 2007, Rougié opened The School of Foie Gras in Pau, France where foie gras seminars and master classes are taught by celebrity Chefs, Michelin-starred chefs and Bocuse d’Or nominees. Today, Rougié can be found in 120 countries around the world, available to Chefs and gourmets wherever they go. Ducks are farmed in France, Bulgaria, Canada and China.

Jocelyn Deumie, Rougié Culinary Advisor and Corporate Chef for Asia, is a French chef is based in Japan. We are pleased to invite chef Deumie from Rougié to introduce the history, the origin and demonstration of the foie gras dishes and cooking techniques with your tasting opportunities. Workshop details as follows:

“Rougie “Foie Gras Demonstration

Session A

Date: 5 Jun 2014 (Thurs)

Time: 11:00am – 1:00pm

Session B

Date: 6 Jun 2014 (Fri)

Time: 11:00am – 1:00pm

Venue: Western Food Lab, THB207, Basement 2, School of Hotel and Tourism Management

Guest: Chef Jocelyn Deumie

