



PRESENTED BY CHEF FRÉDÉRIC MERCIER

Chef Frédéric Mercier's cuisine is filled with flavor. He describes his creations as natural and light with lots of vegetables—influenced by Asian and Southern France flavors as well as some Parisian and Italian twists.

Chef Mercier was passionate about cooking from an early age, influenced by his grandmother who was a renowned mycologist in the Loire Valley and who taught him to cook according to the seasons. He studied at Internat du Centre de Formation des Apprentis de Montereau, continued his culinary training at Restaurant le Petit Ritz in La Varenne-Saint-Hilaire, and then joined several restaurants in and around Paris, including L'Os à Moelle. He has trained and collaborated with many notable chefs, including Marc Veyrat, Michel Bras, Olivier Roellinger, Pierre Gagnaire, and Pierre Hermé.

For close to 20 years, Chef Mercier has served Groupe Sodexo in various roles, including Chef de Cuisine. He is currently a Culinary Expert for Sodexo brands in France.

GLOBAL CHEF SHARES THE

FLAVORS OF FRANCE

October 24 4:30 PM - 8:00 PM

Atrium Dining Hall

October 25 11:00 AM - 2:00 PM

AU Health Terrace Cafe