



FOR IMMEDIATE RELEASE

**BALTIMORE, MD; February 1, 2019.** – The International Sous Vide Association (ISVA) announces Cuisine Solutions, Inc. and the Culinary Research and Education Association (CREA) as the title sponsors for their inaugural Sous Vide Summit conference, taking place July 19 – 21, 2019 in Wilmington, DE.

The conference will bring together some of the top names in sous vide cooking during three days of workshops, interactive panels, demonstrations, and tastings for 150 attendees. Confirmed speakers and topics include **Gerard Bertholon** (Cuisine Solutions) and **AJ Schaller** (CREA), **James Briscione** (Angelenas, Food Network personality), **Meathead Goldwyn** (AmazingRibs.com) presenting “Sous Vide Que”, **Scott Heimendinger** (Modernist Cuisine), **Jason Logsdon** (Amazing Food Made Easy), **David Pietranczyk** (Breville / Polyscience) - presenting “Sous Vide: Beyond Steak”, and **Cole Wagoner** (Anova Culinary) presenting “From Inspiration to Instagram”

### **What is Sous Vide?**

Sous vide (French for “under-vacuum”) is an innovative cooking technique in which food is vacuum sealed and cooked in water at precise temperatures until it’s perfectly cooked through. Once limited to professional chefs, the sous vide method now allows even home cooks to deliver consistent, creative, and restaurant-quality results in their kitchens.

### **About Cuisine Solutions and CREA**

Cuisine Solutions and their chief scientist, Dr. Bruno Goussault, pioneered the science of sous vide, one of the most important innovations in modern cuisine. Their distinguished culinary team was among the first in the world to recognize the power of the sous vide method and today, leading chefs around the world depend on sous vide products from Cuisine Solutions. CREA was founded by Dr. Goussault in 1971 to instruct chefs in the art and science of sous-vide cooking. Today, CREA continues to train chefs in both Paris and Sterling, VA and teaches online and off-site courses in locations throughout the world.

### **About The International Sous Vide Association**

The ISVA is an independent association that’s unaffiliated with any particular brand or machine. Its mission is to fill an important need within the sous vide community by providing credible information, education, networking opportunities, and engaging events for enthusiasts (both professional and amateur) of the sous vide cooking method. Over time, our vision is to build the Sous Vide Summit into the top stand-out conference(s) for sous vide cooks globally.

For more information, visit [www.theisva.org](http://www.theisva.org), [www.cuisinesolutions.com](http://www.cuisinesolutions.com), and [www.lecrea.com](http://www.lecrea.com). For inquiries contact co-founder and CEO, Mike La Charite, [mike@theisva.org](mailto:mike@theisva.org).

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