



JOUVENS JEAN

CHEF | SOLDIER | PHILANTHROPIST

CHEF JOUVENS JEAN

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MEDIA KIT

FROM THE CHEF

My Culinary Philosophy, as a Chef that is...
Cooking is the easy part.

Not paying attention to the most minuscule details is what will break you at the end of the day. My motto is, I am not a chef I'm an artist. I say this only because I take pride in my craft, but the reality of it is that I'm just a cook. I'm not a doctor saving anyone's life, I'm just a cook...

We chefs, like artist, are sometimes blinded by our own egos thus, this obscurity could sometimes make us develop a, for lack of a better word, super hero complex and cloud our judgments.

This may lead us a stray from what should be one of our primary duties and that is to lead our team, our culinary soldiers, soldiers that would go to battle for their general at a moment's notice without hesitation.

As a general you must command the respect of your troops, not only by the position you hold but, by the great leader that you are. They will do whatever it is that you tell them to do because you are the chef. The trick is to make them want to do what you ask of them because of the kind of leader you are.

That's all I got...

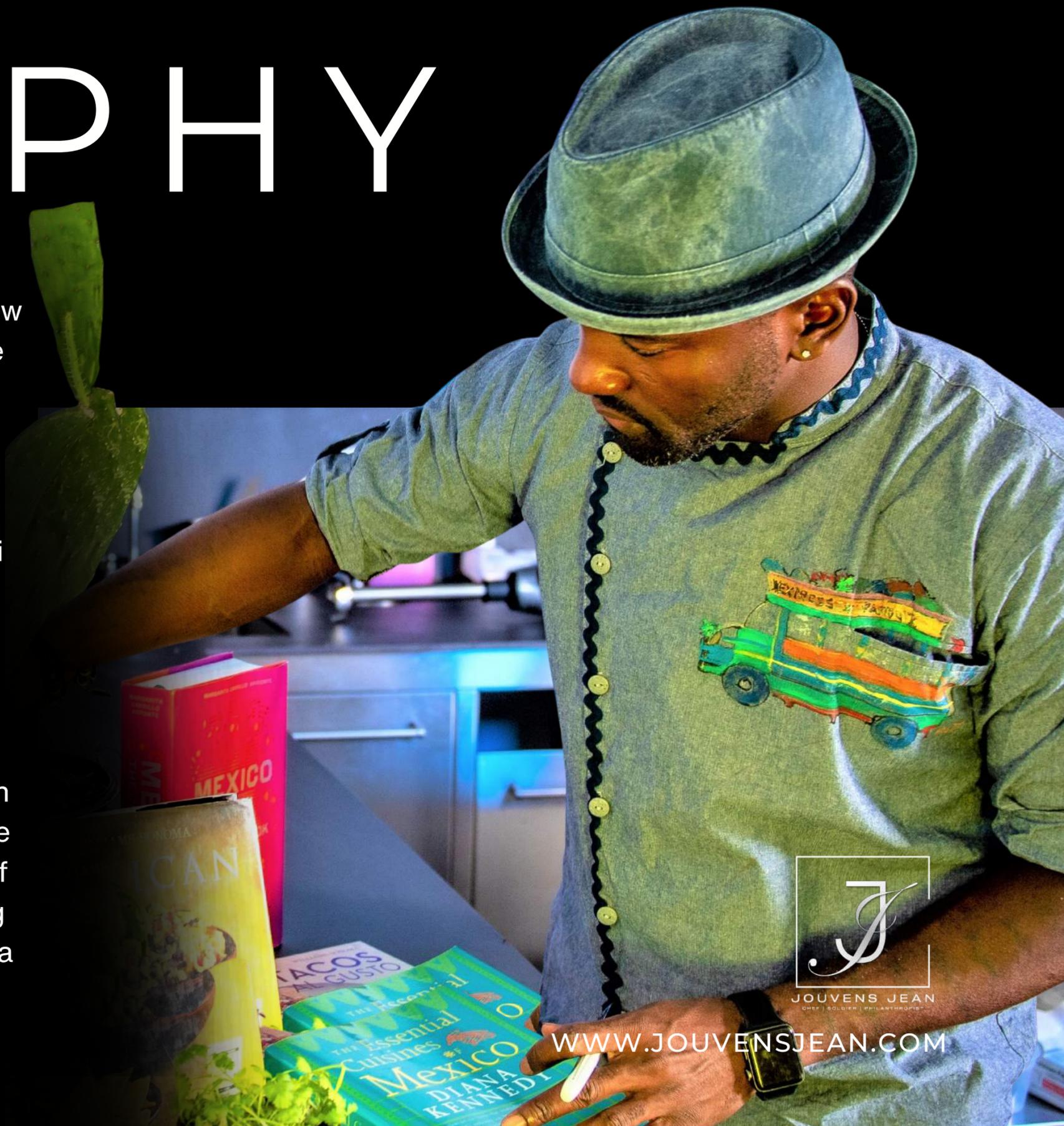


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BIOGRAPHY

Few can claim to have come out on the Food Network's popular show "Chef Wanted" and ended up being the chosen one. Fewer still have also emerged victorious on the same network's notoriously competitive show, "Cutthroat Kitchen". He was sent out for a third time by the network to battle Bobby Flay on his show "Beat Bobby Flay". To solidify his champion status, he was crowned the Creole "Chopped" Champion on the same network. Throw in "author Yon Ti Epis, Bahamian born, U.S. raised, Haitian origin, and international travel exposure" and you end up with the recipe of acclaimed celebrity Chef Jouvens Jean.

His experience has allowed him to effortlessly transcend in the culinary industry. He has opened countless restaurants and hotels in several countries, he's taught culinary arts in the U.S., China and the Caribbean, he's won numerous awards and accolades and with all of his accomplishments he is still able to remain humble. Despite being well versed in a variety of culinary concepts, the food of Haiti plays a central role in his culinary mastery.



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BIO

GRAPHY

Chef Jouvens has become one of Haitian Creole cuisine's biggest exponents and innovators. This desire to push the cuisine forward is tempered by his profound respect for its principles, and unpretentious nature. He has spearheaded a variety of projects in Haiti, one of which he's extremely passionate about, The Chef Jouvens Foundation. Concretely the foundation's primary focus is concentrated on the youths of Haiti. His theory behind creating the foundation is that even if he can't change the world, he hopes to inspire the mind that will.



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AWARDS



2007 Michael E. Hurst Student Forum and Salute to Excellence Award

2008 Outstanding Leadership Award from Florida International University

2010 ProStart Pineapple Award
FRLAEF Participant of the Year

2011 Legacy Magazine Honoree of The Top 40 Under 40 Leaders of Today and Tomorrow

2012 Seafood Chef of the Year, Most Innovative Dish of the Year and Gold Greater Miami Convention & Visitors Bureau, Black Hospitality Initiative Alumni Achiever Award



WINNER of Food Network's Chef Wanted Season 13

WINNER of Food Network's Cut Throat Kitchen Season 6



AWARDS

2015 Service to country: U.S. Army Sergeant Winner of Army Best Warrior Competition

2016 Service to Humanity: The Chef Jouvens Foundation

2018 Haiti Chefs Iconic Dinner at the James Beard House NYC

2019 Brand Ambassador for Chefs Uniforms (chefs clothing apparel)

2021 Publix Super Market Guest Chef Appearance

Featured in Food Network's Beat Bobby Flay Season 19

BEAT BOBBY FLAY



Featured in Food Network's Creole Chopped Champion Season 54 Episode 8



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IN THE PRESS

IN PRINT

DIVERSITY MAGAZINE - EDMONTON
SunSentinel - SOUTH FLORIDA
MIAMI HERALD - MIAMI
NEW TIME - MIAMI
LeNouveliste - HAITI
DineOut Magazine - MIAMI
NB MAGAZINE - HAITI
JETBLUE MAGAZINE - INTERNATIONAL
LA PRESSE - MONTREAL
Montreal Gazette - MONTREAL

EVENTS AND CHARITY

SHARE OUR STRENGTH - MIAMI
TASTE OF HAITI - MIAMI
TASTE OF NORTH MIAMI - MIAMI
MONTREAL EN LUMIERE - CANADA
CANADA YULEATS - CANADA
GOUT ET SAVEUR LAKAY - HAITI
SOUTH BEACH WINE & FOOD FESTIVAL
- MIAMI

TV APPEARANCES

CHANNEL 4 - MIAMI
CHANNEL 6 - MIAMI
CHANNEL 7 - MIAMI
CHANNEL 10 - MIAMI
FOOD NETWORK - USA
ZNS TV 13 - BAHAMAS
CTV - CANADA
ISLAND TV - MIAMI - HAITI

The Miami Herald

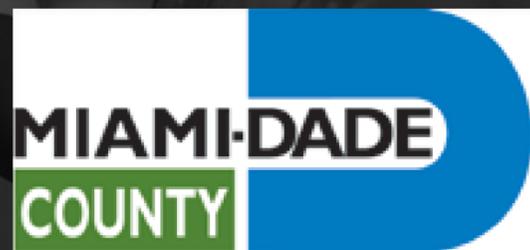


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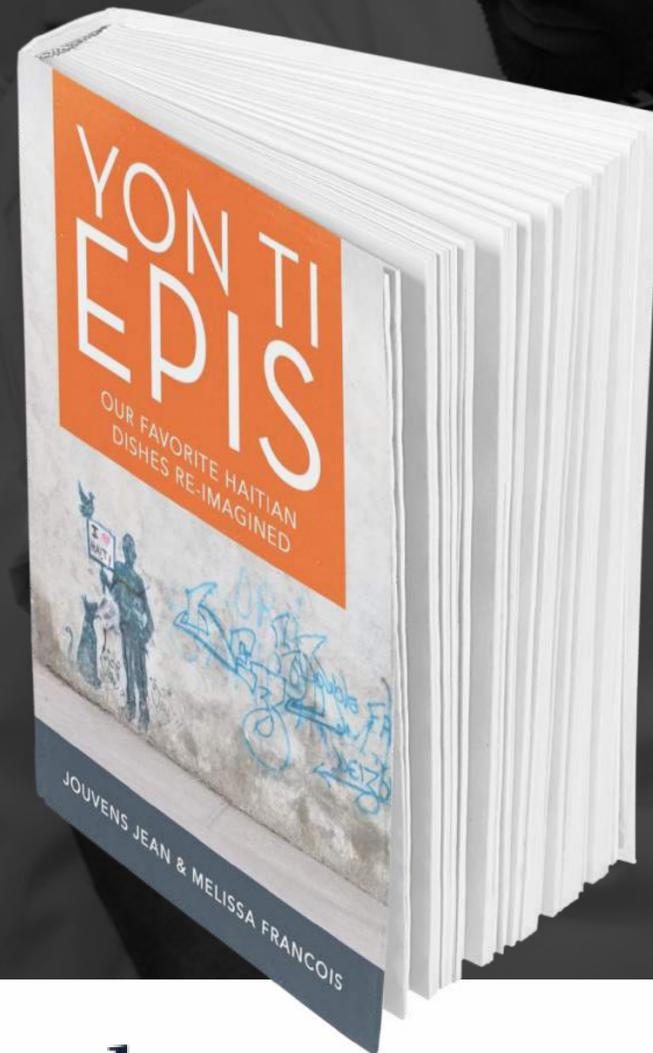


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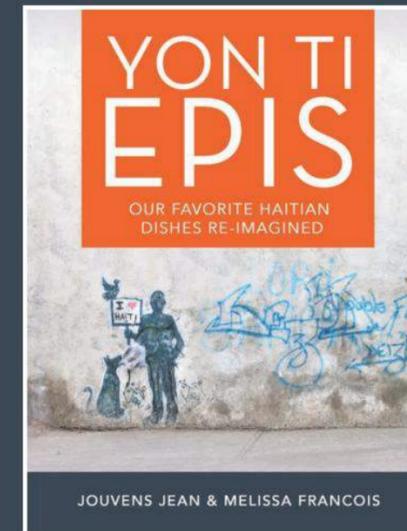
JOUVENS JEAN AUTHOR



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YON TI EPIS

OUR FAVORITE HAITIAN DISHES RE-IMAGINED
JOUVENS JEAN & MELISSA FRANCOIS



"YON TI EPIS" ("A LITTLE BIT OF SPICE"), takes the readers on an imaginative journey of traditional Haitian cuisine to a place of reinterpretation from the authors perception of the cuisine. The authors are two professional chefs of Haitian origin who have added their "je ne se quoi" to their traditional family recipes in order to exemplify the cuisine's exotic flavors.

The magical appeal of Haitian cuisine is in its very unpretentious nature. The flavors are bold and robust. The cuisine demonstrates a primary influence of African culinary aesthetic with a derivative of Taino, Spanish techniques and a touch of French sophistication. This eclectic cuisine originates from a blend of several culinary styles.

Haitian cuisine carries a uniqueness and an appeal that is intriguing to all that have sampled it. Peppers and herbs are often used as flavor enhancers. Thus, dishes are seasoned in a liberal fashion that captivates the palate. The authors have taken some of their family's humble recipes and added "YON TI EPIS" to them as to translate the cuisine through their creative lens.

Paperback 978-1-6655-2703-3

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Tap Tap Diaries is a book that pays tribute to Haiti's culinary heritage as seen through the eyes of Chef Jouvens Jean.

40 days, 40 nights...

From within his FOOD TRUCK, Jouvens Jean would dive headlong into the world of food in Haiti – and in all of its 10 departments – in search of images (both photographs and videos), stories, faces, ingredients, recipes and, above all, culinary practices unique to each part of the country. This process was another way of discovering Haitian history and the various facets of the country's culture.

All this work allowed him to put together TAP TAP DIARIES while, each time, stopping along the way to pass along some training or to cook for children using what he'd learned from those who had played host to him.

Through these meetings, he will share his journey and his story in order to try to serve as an example and inspire the youth of rural Haiti.

Each step of this culinary voyage would be documented and would allow Jouvens to go into schools that had been selected by the Chef Joujea Bear Foundation to concretely meet the Foundation's goals.

The Tap Tap Diaries project is divided into two parts.

PHASE 1

Creating a book – a recipe book that pays tribute to the gastronomy and people of Haiti.

PHASE 2

Raising awareness and providing training for young people in rural Haiti.





THE CHILDREN

The power of Chef Jouvens's dream is basically found in its capacity to offer a child the ability to dream and to give them the necessary tools to meet their personal goals. While Jouvens's journey obviously helps facilitate this result, it's also accomplished by allowing young people to gain good fundamental knowledge of the culinary arts in order to sow within them the passion and desire to learn more about this craft.

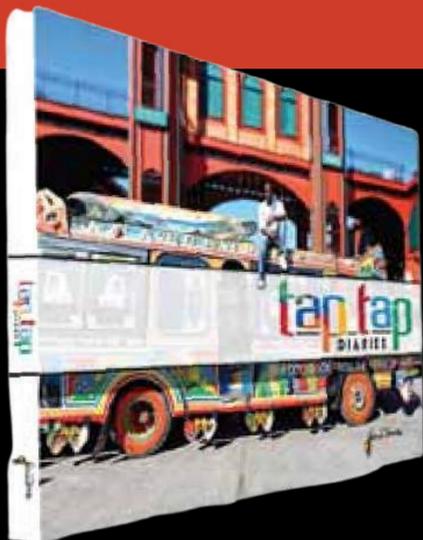
THE FOOD TRUCK

In order to make his projects a reality, Jouvens brought to Haiti a food truck that he used in Florida as part of his work. This truck will be adapted and redecorated to look like a tap tap – Haiti's typical form of public transportation, and former symbol of a colorful and imaginative artisanal culture.



This Food Truck will be equipped with all the necessary equipment to cook and serve meals, in addition to being used when Jouvens heads out to provide culinary training.

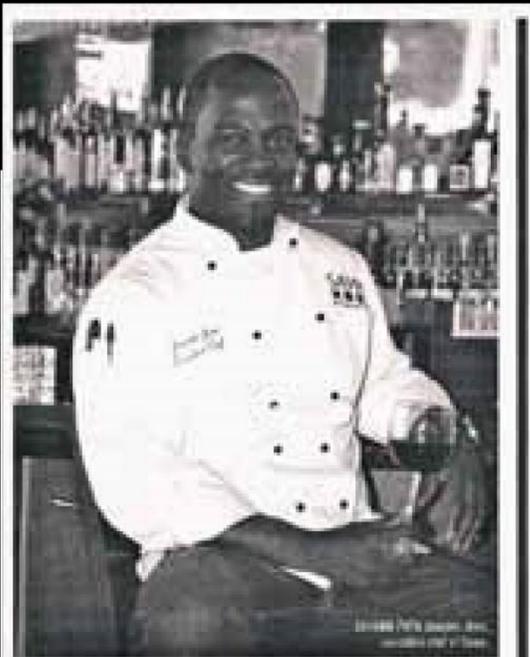
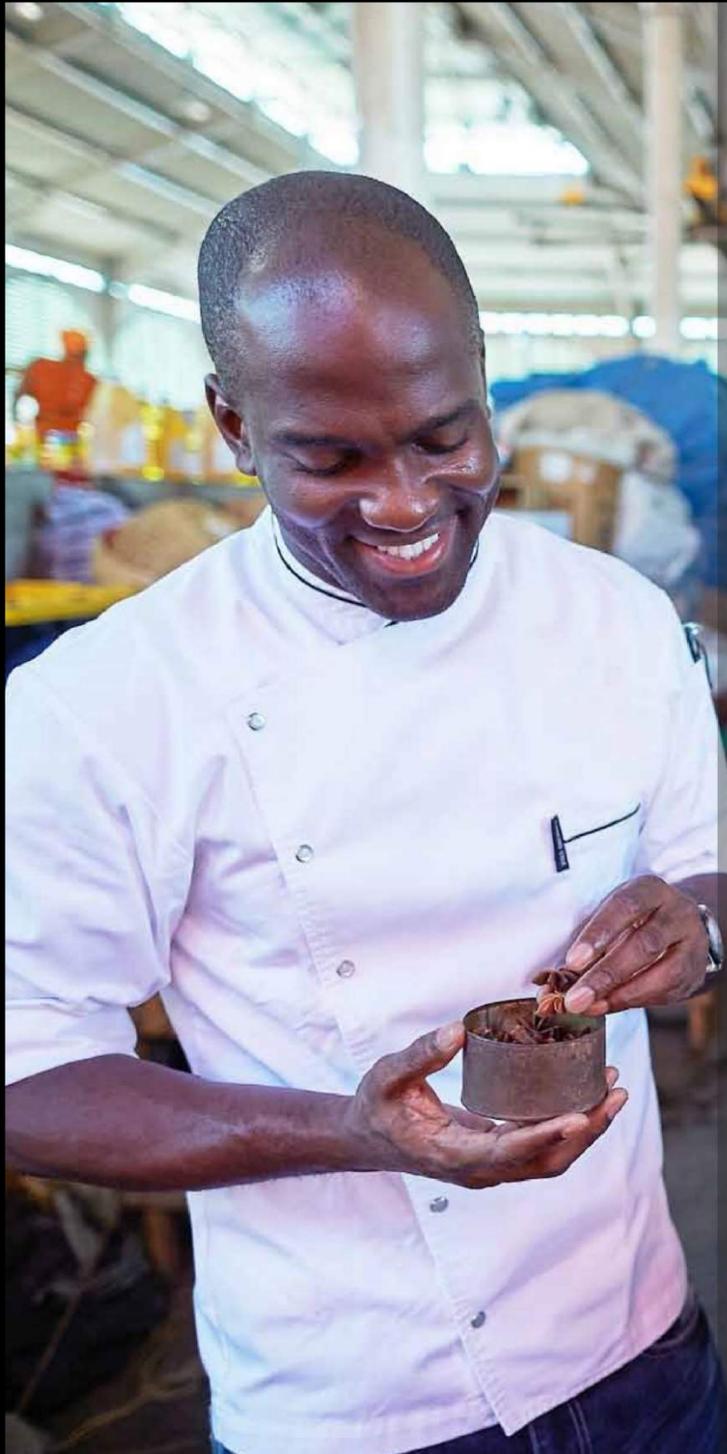
Each year, the Chef Joujea Bear Foundation intends to make culinary training available to 40 young people, as well as allowing them to complete an apprenticeship abroad to perfect their technique and hone their abilities.



THE BOOK

Within this culinary work, Chef Jouvens Jean explores Haiti's 10 departments in a food truck made to look like a tap tap, while hunting for flavors, ingredients and local recipes. Haitian cuisine is brimming with unique traditions and techniques: from cassava production in the North (Cap-Haïtien), to that of Dous Makòs in the West (Petit-Goâve), and pain de riz (rice bread) in Artibonite (St-Marc) – readers will delight in every last morsel of Haiti's culinary repertoire.

IN THE NEWS....



Progressive Dinner

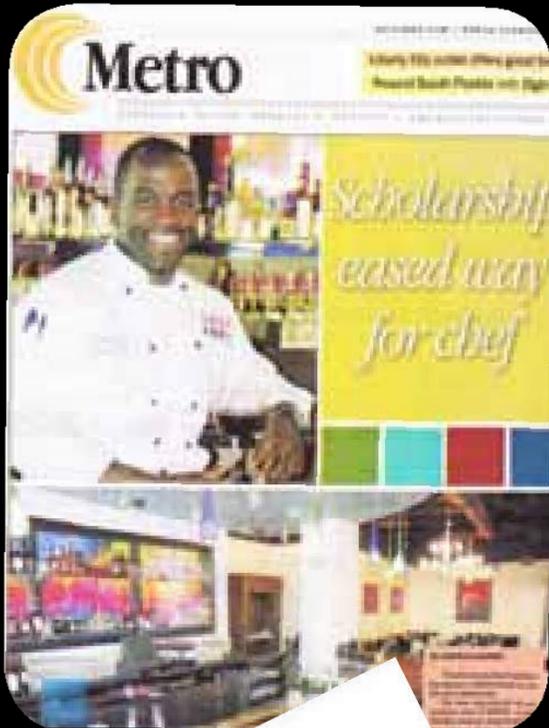
When Lebanese restaurateur Kamel Zaki asked how with sampling Middle Eastern and Japanese flavors at Sawa Restaurant & Lounge, chef Jouvens Jean came up with a dual concept blend of mussels, tabbouleh, tempura and sushi. We asked the Bahamian chef and FIU School of Hospitality grad which dishes at Miami restaurants would complete his perfect meal. Jean was quick to praise (and name) the status of fellow culinary talents. —Virginia Cox

2007/06 I tried a longgrass carpiche in Brazil once, and then added our ingredients [at Sawa Restaurant & Lounge] to make a major revision. For me, carpiche and mojito are the best and most. Village of Miami Park, 300 San Lorenzo Ave., Coral Gables, 305.447.6031

2007/08 Marc Vidal [executive chef at Saba] has got this little fish [made de albacore] I found that has a poached quail egg and a little bit of center. It's amazing with a rice you wouldn't expect. It really blew me away. W/South Beach, 2201 Collins Ave., Miami Beach, 305.538.1117

2008 The one here at Prime One Twelve is a riff on [I'm convinced] in a honey wine glass with sweet soy sauce, cauliflower and served on baby bok choy. I think it has a delicate mushroom garnish... but it's perfect. 117 Green Dr., Miami Beach, 305.542.8117

2008 I would love the warm, brown chocolate brownie cake with vanilla ice cream at Heston's. It's simple but it's a stick-to-your-ribbs kind of dessert. 200 Atlantic Blvd., Coral Gables, 305.528.0144



GLOBAL TAKES

It's easy to make the connection between coastal Mediterranean dishes and other world flavors, when you consider trade routes and colonization that criss-crossed the globe. For Jouvens Jean, executive chef of Sawa in Coral Gables, Fla., foie gras added an extravagant note to pita sliders with *meze* and goat cheese (\$12, recipe, plateonline.com). The dish combines his fine dining background,

his Bahamian heritage and the Middle Eastern influence of the restaurant's Lebanese owners. In Charleston, S.C., shrimp and grits may be the city's bread and butter, but Chef Nico Romo calls his restaurant with Asian flair, "a French restaurant with Asian flair," and his dim sum menu draws the line straight down the middle of those two vastly different cuisines. "Dim sum is a great idea because people are tempted to invest in a small, adventurous plate they can share," he says. Romo applies this theory to his *escargot* dumplings (\$6, recipe, plateonline.com), which tuck the snails out of sight and inside a wrap with garlic cilantro cream and potato duck confit paired with tomato fennel salad. Ditch that for his duck confit steamed bun (\$1.50, recipe, plateonline.com), a twist on an Asian pork bun, filled with goat cheese seasoned with truffle oil. "It's one of those things I couldn't remove from the menu if I wanted to," Romo says. "I just take something French and make it more familiar and attractive to everyone."



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it's more Miami," says sous chef Jouvens Jean. "It's got a Latin flavor and vibe."

For this Latin/Asian concept, the 6-ounce churrasco is marinated in olive oil, garlic, onion, cumin, brown sugar, red wine and soy sauce for two hours. "It's a tough, chewy cut, but marinates really well and has great flavor and texture," says Jean.

Gary Kucy, executive chef at Morels Restaurant at the Lodge in Osprey Meadows, Tamarack Resort, Tamarack, Idaho, relegates the salad part of a beef salad to a garnish, albeit an important one. For his Kobe carpaccio salad, he chooses a lesser-known cut that still delivers tenderness, marbling and flavor. "I use the Kobe top round for its great flavor and price point," says Kucy. He cuts the American Kobe top round, which he sources from Snake River Farms, Boise, Idaho, into 2-inch diameter logs, then wraps and freezes them individually. The appetizer sells for \$12.

He slices the logs for service into paper-thin coins, and builds an overlapping circle with the carpaccio. For the salad, he combines blanched asparagus spears, shaved fennel and grilled marinated radicchio that's been julienned and chilled. He dresses the salad with a mixture of lemon oil, lemon juice, minced shallots, honey and pepper, then puts it in the center of the carpaccio. The meat is sprinkled with smoked sea salt, fennel fronds and fresh thyme, and a drizzle of extra-virgin olive oil finishes the dish.



Celebrity chefs cook up

SHERVIN BAIN
Staff Writer

Recipe for a BubbleQ: Mix 150 FIU students with 26 celebrity chefs and about 3,000 hungry guests. Place evenly along the Delano beachside, add a DJ and let sizzle for four and a half hours. This event is best served with champagne.

About 150 students woke up early on Tuesday, Wednesday, Thursday and/or Friday to get to the "Perrier-Jouët BubbleQ hosted by Tom Colicchio & Friends," the event they had signed up for by the South Beach Wine & Food Festival. The event was hosted and organized by the University's School of Hospitality and Tourism Management students.

"Have you ever used a knife?" said Jouvens Jean, a SHTM alumnus and team leader for the team in charge of working with Al Roker, one of the celebrity chefs to showcase one of his recipes prepared by SHTM students. Jean was getting his team ready to work.

Students were split into 2 teams to work with different celebrity chefs. Some students work in the "Cold Kitchen," while others worked in the "Hot Kitchen," where food was cooked.

The students had a choice between three different shifts, ranging from 8 a.m. until 11 p.m. "I've been in the kitchen all day. I'm exhausted," said Heather Wheeler, SHTM first-year graduate student. "This is my first festival so I'm really excited." On Thursday, Michael Moran

chef instructor and BubbleQ culinary coordinator, and the students finalized all event. Acc prepared 2 Moran through "Work great co "This i and I ar I'm ho Th plann by th "T diff go gr

LA VIDA LOCAL

Most wanted chef

Chef Jouvens Jean, executive chef at Pierre's at Morada Bay in Islamorada, won Thursday night's season finale of Food Network's *Chef Wanted* — and turned down the job. Jean decided to stay in Islamorada



instead of taking his grand prize title of executive chef at Nikki Beach's new Ibiza location.

"We were so impressed by him, but we guess it was a little too far from home," says Julie Fogel, Global PR and Communications Director for Nikki Beach Worldwide, who added, "However, it doesn't mean the door is closed."

"While I was thrilled at and appreciative of the opportunity to work for such a prestigious company, I ultimately decided that it was best for me at this time to remain in

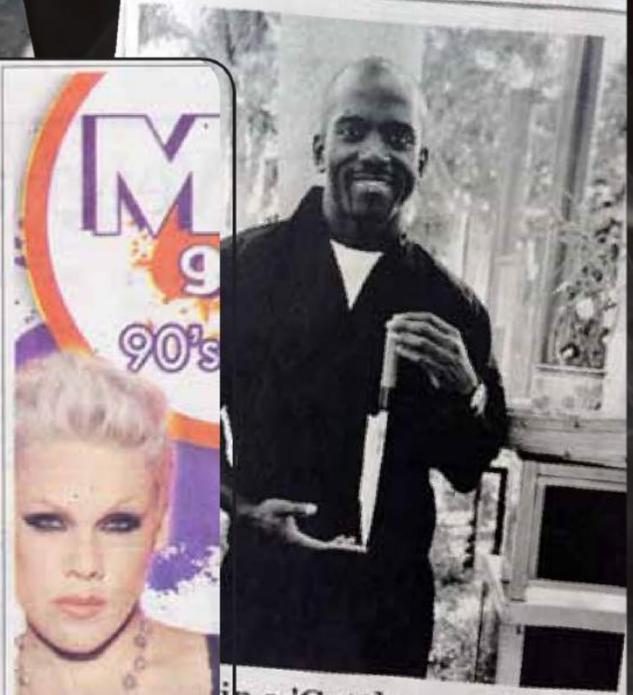
South Florida where I could be closer to my father," Jean said. "With Pierre's, I have the chance to roll out an exciting new menu and be a part of re-vamping an iconic Florida Keys location. For me, this scenario is win-win-win, but I am grateful and honored to have been chosen."

POETRY NIGHT
Former Sonic Youth member and Coral Gables-born Thurston Moore joins Miami native and inaugural poet Richard Blanco and Parks and Recreation writer Megan Amram at 7 p.m. Sunday at O, Miami Poetry Festival's closing event at the New World Center.



Tickets are \$20-\$30 (includes tote gift bag) or \$50 (gift bag plus a copy of Blanco's book *One Today*). For more info, visit www.newworldcenter.com. Moore will also be making some noise at 2 p.m. Sunday at Sweat Records, 5505 NE Second Ave. Admission is free but

LESLEY ABRAVANEL



in a 'Cutthroat Kitchen'



Chef Gilligan and his whole team have a toast after preparing a fantastic dinner at The James Beard House

MINUTE NEWS

Goût & Saveurs
Festival de Gastronomie
23 Septembre - 2 Octobre 2011

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Goût et Saveurs, les chefs sont prêts!

Les chefs des meilleurs restaurants d'ici et de la diaspora vont participer au festival...

Les chefs sont là. Quelques heures avant le lancement du Festival de la Gastronomie Goût et Saveurs, ils se sont rencontrés au Restaurant Quartier Latin, jeudi 22 septembre, en soirée. Et, comme des enfants heureux de se retrouver sur le terrain de l'un des leurs, ils ont dégusté du bi-boucané, du fromage... et parlé avec enthousiasme de leur profession passionnée.

Plus passionnée que Cynthia Verna, 20 ans d'expérience. « La cuisine n'est pas seulement une passion, c'est mon obsession », explique chef Cynthia, mère de trois enfants, propriétaire à Miami du « The Cuisine », qui a sauté sur le coup de Stéphane Berrouet de « Goût et Saveurs ». « L'objectif est d'organiser le Festival de la Gastronomie, cette extraordinaire célébration de la cuisine.

Les chefs des meilleurs restaurants d'ici et de la diaspora vont participer au festival...

« Cette ex-étudiante de Johnson and Wales Island... »

strategy

CHINESE HOSPITALITY

Joseph West is helping FIU, and perhaps South Florida, crack an increasingly popular Eastern market.
By Lauren Marshall

22 BFCED | JANUARY 2009

Atrio for Globalizing Cuisine

Nancy Powell
Senior/Special Events Columnist

If you are seeking a sophisticated alternative to South Beach, then aim your attention to Atrio, the luxurious signature restaurant at the Conrad Miami Hotel. Atrio's ultra-modern décor is bright and inviting in a striking color scheme; yellow orchids on each table, a charming waterfall flows down the wall, and lamps are elevated on statuary pedestals. The restaurant is dramatically located on the hotel's 25th floor and offers panoramic views of Miami's skyline from the dining room and intimate private dining.

The service is impeccable (as silverware is changed for every course) and the staff 'cover' each other to attend to patrons' needs. The location makes Atrio ideal for business lunches as well as a leisurely, decadent experience.

Atrio's ingenious menu was created by Chef de Cuisine **Michael Gilligan** as a synthesis of Latin American and Asian flavors, namely La-Sian. The appetizers are intriguingly segmented as "cool and crisp" or "bold and warm." Entrées are labeled "piquant and sensuous" or "robust and savory." "Classics" cover all-time favorites and Atrio's three-tiered platters offer either a seafood extravaganza (featuring oysters, prawns, crab claws, the daily sushi, tuna tataki, and steamed mussels) or a meat-lovers Churrasco platter (abundantly-stocked with skirt steak, veal chops, and rack of lamb) for two or more persons.

During my recent visit, Sous Chef **Jouvens Jean** was at the restaurant's helm. He deserves accolades for his expertise in staging a superb dinner. As an introduction of what was to follow, the amuse bouche was a refreshing cold cucumber soup, topped with a prawn, and served in a short glass. A moist, plump crab cake ensued; a romantic presentation encircled with colorful corn kernels and chopped red peppers; with micro greens and chipotle aioli. The Okonomiyaki (Asian-style pizza) comprised of Bluefin tuna, barbecued eel sauce, black olives, and...

Atrio continued on page 26

L'Chaim

February 26, 2008 • 20 ADAK I-5768

Class chef

Student has a lifetime passion for cooking

By SPENCER CAMERON
101 E. S.W. 11th St., Ft. Lauderdale

Jesse Shlachtmann, 20, is a culinary student at Florida International University's School of Hospitality and Tourism Management. During the South Beach Wine and Food Festival, Shlachtmann, 29, served as assistant culinary coordinator to chef and FIU professor Michael Moran during the event on Feb. 22.

"I'm honored to fulfill the role that I'm fulfilling in the festival," he said. "I've been a part of classes with Chef Moran and working with him is a great experience."

Shlachtmann was also a mazed in the fact that various celebrities participated in the festival. These celebrities included Al Roker, Emeril Lagasse and Bobby Flay. Flay is one of his inspirations.

Shlachtmann's grandfather who died before he was born.

"He (his grandfather) was a chef in South Florida who went to a culinary school in France and he passed on his technique and his experiences to my mother who worked in just about everything in his restaurants," he said.

Due to this, Shlachtmann, who grew up in Hollywood, has a lifetime passion for cooking.

"It's something that I've always wanted to do," he said. "I've always enjoyed cooking and I've always been able to learn how to cook."

Some of Shlachtmann's other inspirations include celebrity Chef Robert Irvine, Moran, and fellow FIU Hospitality teaching assistant Jouvens Jean. Bianca Rojas, a fellow assistant to Moran, enjoys working with Shlachtmann.

"Jesse is a hard-worker," she said. "He gets things done, he's very organized and he's a great partner. We work on everything and I couldn't ask for a better partner."

Although Rojas is not Jewish, she enjoys hearing about Shlachtmann's involvement in Judaism.

"Since we work together, he tells me that he goes to temple a lot with his family, and that he's involved in the community."

Continued on page 19

NEWSTHESIS...



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Legacy



Producing the 2011 'Top 40 Under 40 Black Professionals of Today & Tomorrow' in South Florida



Coup de chapeau À HAÏTI

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It's not just in Haïti, with the spotlight on three Haitian chefs and their culinary talents.

STEPHAN BERROUET DURAND
LE PLAZA HÔTEL - KAMÉ RESTAURANT

Chef de cuisine au Plaza Hôtel à Port-au-Prince, Durand a travaillé pendant 10 ans en tant que chef de cuisine à Haïti. Il est également passé par l'école culinaire de la capitale Haïti et a travaillé pendant un an en tant que chef de cuisine à New York. Il est diplômé de l'école de cuisine de l'Université de la Virginie à Charlottesville, en Virginie. Il a travaillé pendant 10 ans en tant que chef de cuisine à New York. Il est diplômé de l'école de cuisine de l'Université de la Virginie à Charlottesville, en Virginie.

NATACHA GOMEZ
MINI-BÉLICÉS

Natasha Gomez a travaillé pendant 10 ans en tant que chef de cuisine à Haïti. Elle est diplômée de l'école de cuisine de l'Université de la Virginie à Charlottesville, en Virginie. Elle a travaillé pendant 10 ans en tant que chef de cuisine à New York. Elle est diplômée de l'école de cuisine de l'Université de la Virginie à Charlottesville, en Virginie.

LE BALMORAL
MORADA BAY - PIERRE'S RESTAURANT

Journaliste et journaliste, Jean a travaillé pendant 10 ans en tant que journaliste à Haïti. Elle est diplômée de l'école de journalisme de l'Université de la Virginie à Charlottesville, en Virginie. Elle a travaillé pendant 10 ans en tant que journaliste à New York. Elle est diplômée de l'école de journalisme de l'Université de la Virginie à Charlottesville, en Virginie.

INNOVATIVE CARIBBEAN
WITH CHEF JOUVENS JEAN OF PIERRE'S MORADA BAY

Wednesday, February 17
6:00 am - 12:00 pm | \$95

Friday, February 18
Five to Table Clubhouse Dinner with Cash & Rampack Winery
6:30 pm | \$85 ++

Chef Jouvens Jean, Executive Chef at Pierre's at Morada Bay, gained acclaim as the winner of FoodNetwork's Chef Wars in 2003 — and turned down the grand prize title of Executive Chef at Niki Beach's new Bita location to stay in Miami. "With Pierre's, I have the chance to roll out an exciting new menu and be a part of re-imagining an iconic Florida Keys location. For me, this scenario is win-win-win, but I am grateful and honored to have been chosen." Chef Jean was born in the Bahamas, lived in Haiti and earned his secondary education in South Florida. He began his culinary career as a self-taught professional, but later in his journey, he fine-tuned his expertise through advanced education from top schools such as the Culinary Institute of America, Cornell University and Florida International University. His food reflects the best of his travels from places like China, Brazil, France, Peru and the Caribbean islands. He has worked in some of the world's finest luxury hotels and resorts such as the Conrad Hilton, the Ritz-Carlton, the Waldorf Astoria and the St. Regis. Chef Jouvens has worked himself as a fierce competitor and one of the Caribbean's best chefs by winning the 2007 Most Innovative Dish of the Year in the Taste of the Caribbean culinary competition. June 28, 2007 was proclaimed by the Mayor of Miami-Dade County as Jouvens Jean Day. Among his many awards and accolades, Chef Jouvens has had the honor of preparing a dinner at the esteemed James Beard House in New York City. The exceptional cuisine at Pierre's is based in classic French techniques, with Asian, Caribbean, and World influences.

Pierre's
LOUNGE & RESTAURANT
AT MORADA BAY

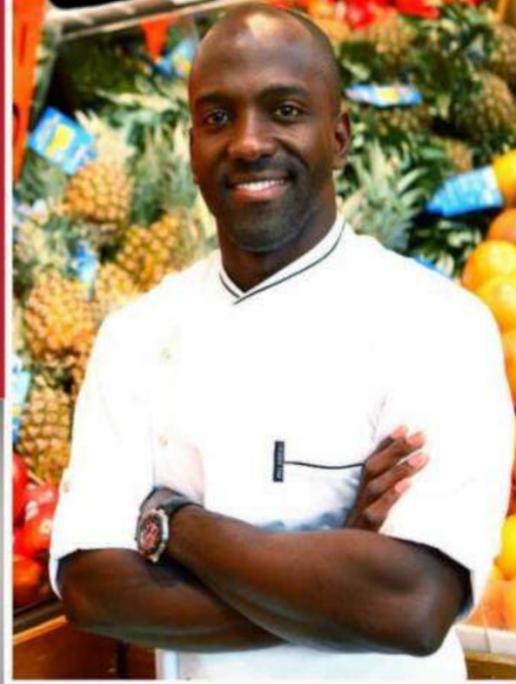
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and Shaved Watermelon Radish
Grilled Florida Litcher Tail with Forbidden Blue Pear, Lemongrass, Coconut,
Green Pesto Puree, and Garlic Sesame Noodle
Cocoa & Passion Fruit Key Lime Pie

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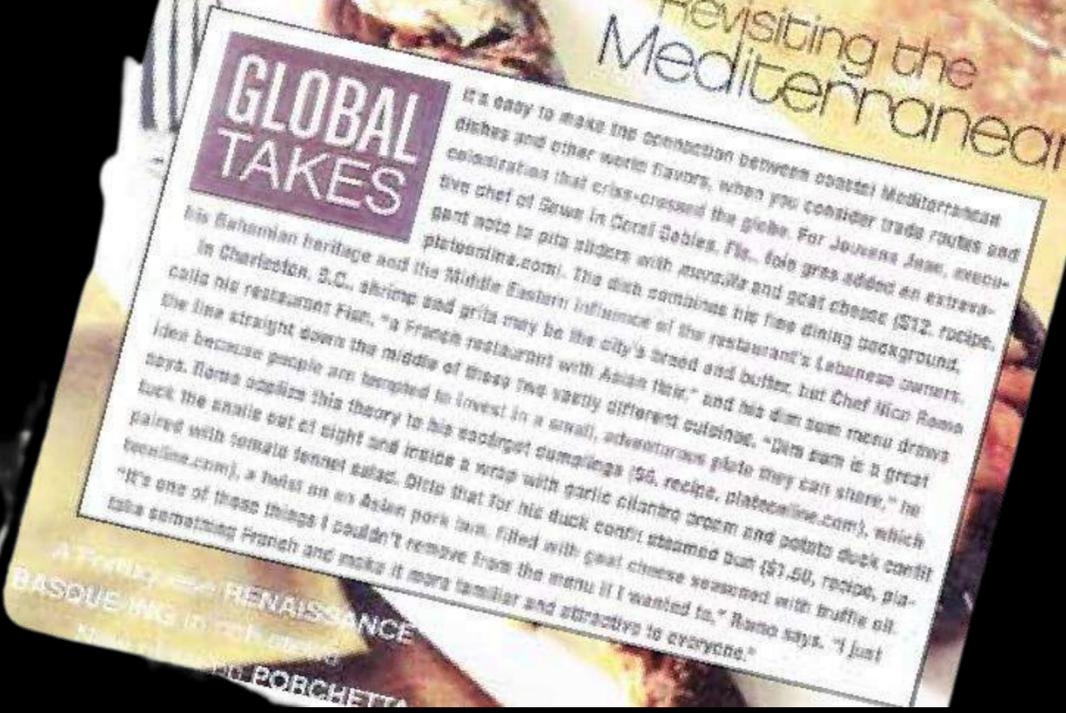
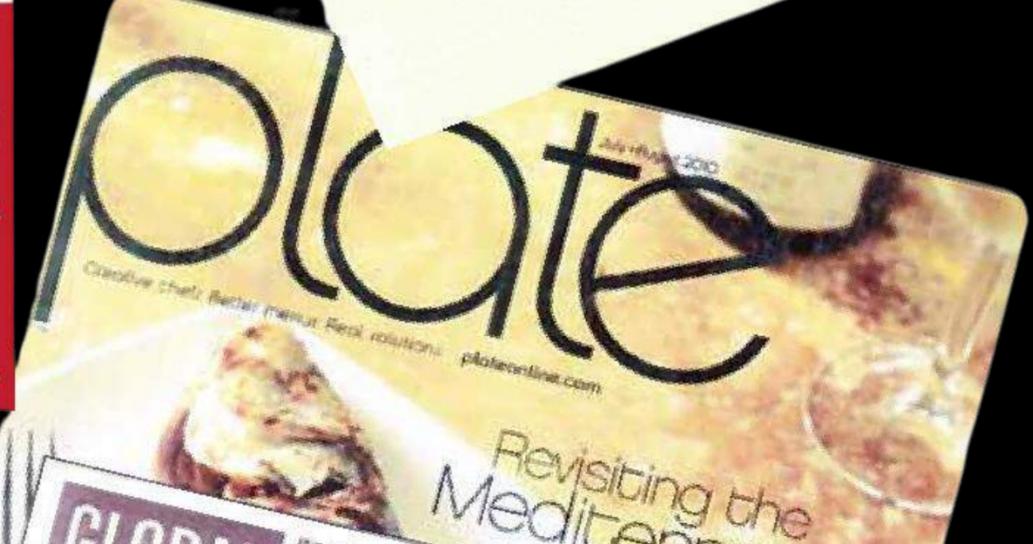
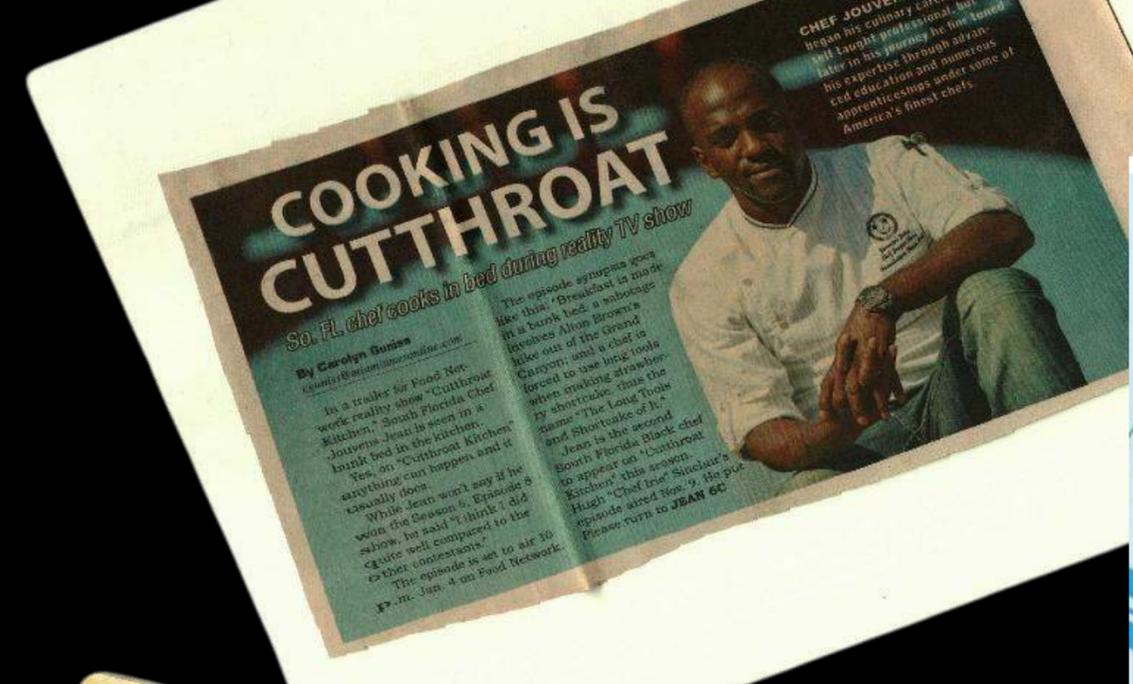


SAWA'S EXECUTIVE CHEF
JOUVENS JEAN
 TO BATTLE
 CHEF BOBBY FLAY



**JOIN US FOR THE
 LIVE WATCH PARTY!**
 THURSDAY, FEB 28TH, 9:30PM AT SAWA
 ENJOY COMPLIMENTARY BITES BY
 CHEF JOUVENS
 RESERVE A DINNER TABLE: 305-447-6555

SAWA
 RESTAURANT & BAR
 1000 S. PALM BLVD. MIAMI, FL 33131



IN THE NEWS...



WWW.JOUVENSJEAN.COM

SAWA Restaurant

By: Dexter Bridgeman



Chef Jouvens Je

Shortly afterwards, Chef Jouvens, graciously welcomed us. He began recommending dishes and asked us if we had any preferences. I often tell the restaurants, I prefer their recommendations, after all I'm in their house and they know what's best about the overall culinary experience.

I also had an opportunity to speak with this outstanding young man.

Still 30 something. He isn't a classically trained chef from one of the Ivy League culinary schools, he is actually self-taught. This native of the Bahamas always had a passion for cooking, so he was able to start his journey by procuring a job as a cook in one of the hotel restaurants. This led to more jobs. He thereafter developed a reputation for innovation and creativity over the years which ultimately brought him to SAWA.

For our next round, we had a plethora of delights. Mixed Seafood California Roll covered with crab, eel, spicy mayo and misago, all blended together to give you an explosion of flavors. The Soft Shell Crab with asparagus, masago, and eel sauce, was crispy light and flavorful. The Chilean Sea Bass Ceviche with lemon and onions and bell peppers was very fresh. The decedent



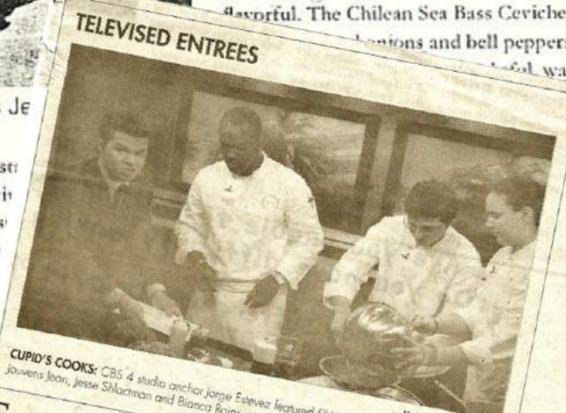
tzatziki sauce and cocktail sauce, we SAWA also has their drinks are so where. We had Chocolate Nutrel, White Chocolate, Lychee Lovers, Pear and lychees, say heavenly? Chicken cabab in



Kitchen Inquisition: Jean Jouvens



Executive chef Jean Jouvens is a natural when it comes to cooking. The Nassau native was sent to Miami by his parents as a child, where he decided to teach himself the art of cuisine. He honed his culinary skills, learning the fundamentals of the business by landing several restaurant jobs and working with acclaimed chefs like Robert Hass and Michael Gilgan, adding restaurants such as Baleen and Ageo to his resume. Several years and a bachelor's degree later, he's running his own kitchen at SAWA, a chic, dual concept restaurant serving Mediterranean and Japanese cuisine in Coral Gables' Merrick Park. Chef Jouvens actively participates in charity events and is now working on a children's book that promotes healthy eating for kids.



CUPID'S COOKS: CBS 4 studio anchor Jorge Estevez featured FIU Hospitality Management students Jouvens Jean, Jesse Shadman and Bianca Rojas on a Valentine's Day segment, Feb. 13.

I discovered SAWA Restaurant ago. I met the Executive at a food and wine tasting over to his table to sample fell in love with it. In arrangements to do a restaurant I went to SAWA, which means an interesting combination of ranean, and I must say that C excellent job of bringing the

SAWA is located in the Coral Gables. My guest an our reservation. There was moment so the owner Ra us over to the bar and pr rary glasses of champag second sip, we were see of dishes began. For st

Festival to draw tourist funds

year's expected guests include Michelle Bernstein, Guy Fieri, Mario Batali, Al Roker, Emeril Lagasse and Bobby Flay among many others. Festival highlights include The Giada de Laurentiis and Friends the Delano on Friday, an event planned and executed by HM Wine Like a Master Sommelier, Center on Friday, in which students of Professor Barry Clump will pour some of the wines they developed in a class project. The grand tasting event is the best known part of the event. That's where the Food Network chefs come and host the food seminars, which my team of students will be working on," said Michael Moran, FIU chef and festival organizer. The Publix Grand Tasting Vi-



SCARPETTA & CHEF MONICK GILLES RECOUVENT

le chef renommé JOUVENS JEAN

Une rencontre gourmande entre les Antilles et l'Italie. UN MENU 5 SERVICES AUSSI PLUSIÊTE QUE SAVOUREUX!

VENDREDI 23 JANVIER 2011

SERVICES 1 à 19H30 / SERVICES 2 à 21H00

RESERVATION SEULEMENT LES PLACES SONT LIMITEES!

6521 PHENIX BELLEVILLE / 305-462-4447

125' MENU 4 ACCORDS NETS VIND

IN THE NEWS...



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Agrikol

1844, rue Amherst | 514 903-6707 | agrikol.ca | @audrey ou Sherbrooke

Chef PAUL HARRY TOUSSAINT



JOUVENS JEAN

DE L'AMITIE EN CUISINE!
Friendship in the kitchen!

Le chef Paul Harry Toussaint et son ami chef Jouvens Jean ne sont pas seulement les amis de la cuisine, ils sont amis de la vie.

BRUNCH CARIBÉEN « BAGATELLE » "Bagatelle" Caribbean-style brunch

Le chef Paul Harry Toussaint et son invité d'Haiti, le chef Jouvens Jean, vous invitent à déguster un brunch caribéen « Bagatelle » dans l'ambiance festive et chaleureuse du restaurant Agrikol. Le repas sera offert sous forme de plats familiaux. Pourquoi ne pas marier ce repas avec un verre de dégustation de produits d'Haiti? Après ce repas bien copieux, vous êtes invités à déguster des Caribéens au bar adjacent du restaurant: le Ti-Agrikol. C'est le meilleur cœur de l'hiver! Merci de réserver à l'avance.

Chef Paul Harry Toussaint and his friend Chef Jouvens Jean offer a "Bagatelle" Caribbean-style brunch as a family-style meal. The chef Jouvens Jean is from Haiti. Please book.

Le dimanche
40\$, menu 3 serv
70\$, menu 3 serv
(taxes et service en

CHEF'S CORNER SEASONED MIAMI CHEFS SHARE THEIR FAVORITE KITCHEN HACKS FOR THE AT-HOME CHEF



WHAYLUDU VEENA
EXECUTIVE CHEF AT JAYA AT THE SETAI
YEARS COOKING: 15 YEARS

A sous-chef, le chef Veena aime cuisiner dans la grande salle à manger. Il aime travailler avec ses collègues et ses clients. Il aime aussi travailler avec ses collègues et ses clients. Il aime aussi travailler avec ses collègues et ses clients.



ROCCO CARULLI
OWNER AND EXECUTIVE
CHEF AT R HOUSE
YEARS COOKING: 20 YEARS

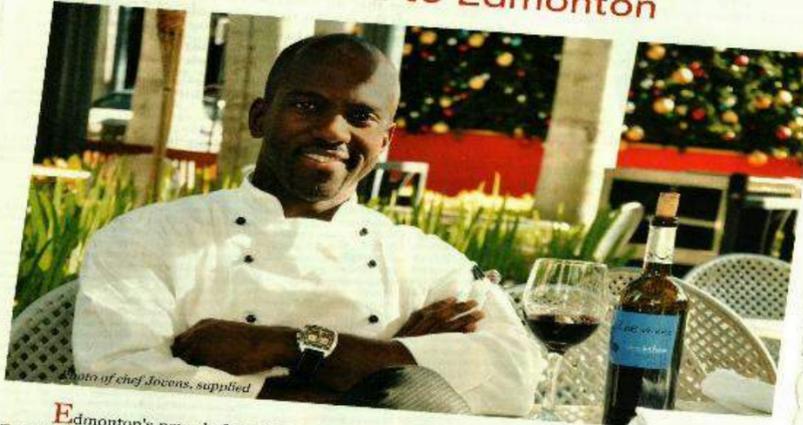
My tip for the home chef is to try to cook as much as you can. Don't just cook as much as you can. Don't just cook as much as you can. Don't just cook as much as you can.



JOUVENS JEAN
CORPORATE COOKING: 10 YEARS

Now kitchen hack is to take your dirty rice and wash them in the washing machine. Do not just take your dirty rice and wash them in the washing machine. Do not just take your dirty rice and wash them in the washing machine.

Chef Jouvens Brings Passion for Food to Edmonton



Edmonton's new chef, Chef Jouvens brings a new kind of passion for food through his book *Tap Tap Diaries* and through his restaurant *Caribbean Finest*. Chef Jouvens Jean wants to take Haitian cuisine to a new level through *Tap Tap Diaries* and his *Caribbean Finest Restaurant*. His objective is to put the entire gastronomy of Haiti, not just *Tomtom*, on the international stage. He will also want to share the African Heritage of Haitian cuisine. Chef Jouvens will even want to share the roots of Haitian food, products of Haiti, art, history, and culture.

Coup de chapeau À HAÏTI

Les festivaliers seront bien contents d'avoir la chaleur antillaise au cœur de leur événement! Avec Coup de chapeau à Haïti, la Perle des Antilles sera célébrée dans tous les programmes de MEL, de la gastronomie à la scène en passant bien sûr par le site extérieur gratuit.

EXPO PHOTO HAÏTI

Non, vous ne rêvez pas, c'est bien un tap-tap d'Haïti! Venez admirer cet autobus aux joyeuses couleurs qui, pour l'occasion, abritera un kiosque du Ministère du Tourisme Haïti... et un bar à rhum Barbancourt et à café Selecto. Typique, on vous dit!

No, you are not dreaming... it's an honest-to-gosh Haitian tap-tap! Come and admire this joyfully-colored vintage Haitian bus which, for the occasion, will house a Ministère du Tourisme Haïti kiosk... and a Barbancourt rum and Selecto coffee bar. It's the real thing!



GASTRONOMIE

KIOSQUE SAVEURS D'HAÏTI
Soupe de giraumon, poisons, patate douce, carotte et bœuf, pâtés haïtiens, griot, banane pesée...
sur la rue Balmoral (p. 4)

LE BALMORAL

REÇOIT
JOUVENS JEAN
Jeudi 27 février, à partir de 18 h
Cuisine aux accents haïtiens en 5 services.
95\$, incluant les vins (taxes et service en sus)
\$195 with wine, tax and tip not included
Réservations: 514 288-5592

SOIRÉE GOURMANDE : SAVEURS DES ANTILLES

AU BISTRO SAQ (p. 28)
NATACHA GOMEZ
Mercredi 25 février, 18 h
Une découverte de saveurs: griot, lambi, corossol, rhum... et beaucoup plus!
73,95\$, incluant vins, service, taxes et frais de billetterie
\$73,95 with wine, tax and tickets extra
Réservations: 1 855 790-1245 • ticketmaster.ca

LE REPAS CONVIVAL

AU MARCHÉ BONSECOURS
STEPHAN BERROUET DURANT
Samedi 1^{er} mars, 18 h 30
Menu 3 services typique d'Haïti.
60\$, incluant service, taxes et frais de billetterie
\$65,46, tax and tickets extra included
Réservations: 1 855 790-1245
ticketmaster.ca • admission.com (sièges réservés)

pour plus de détails: MONTREALENLUMIERE.COM

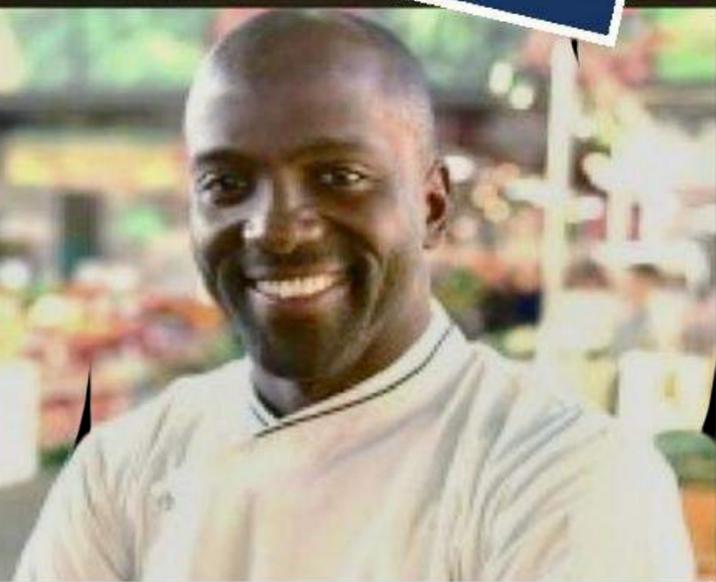
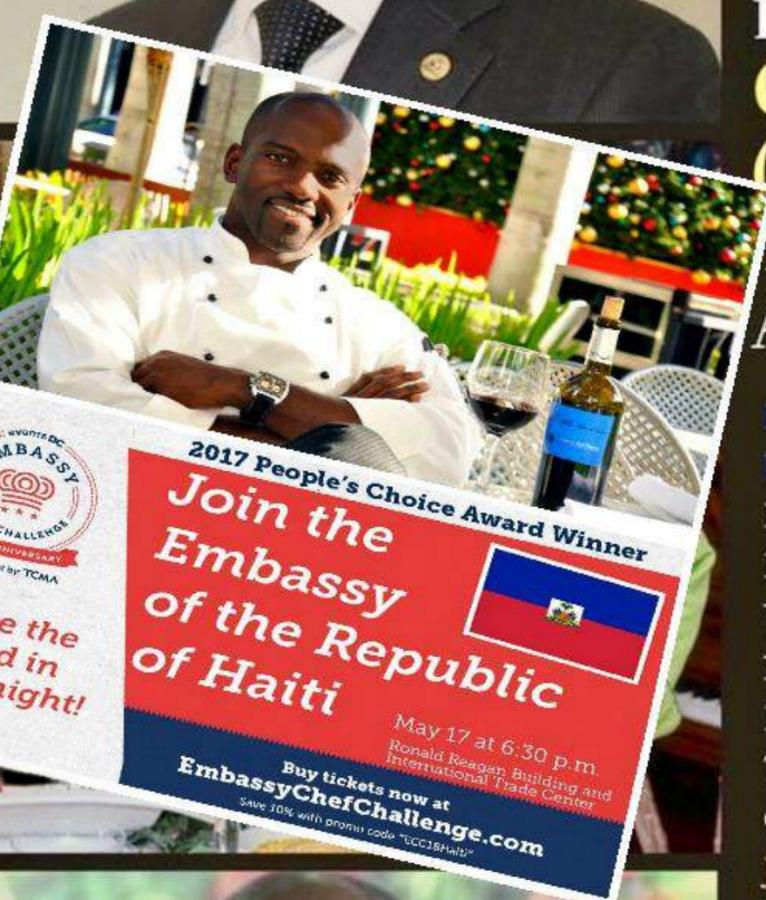
Site extérieur gratuit 31

WANT THE NEWS...



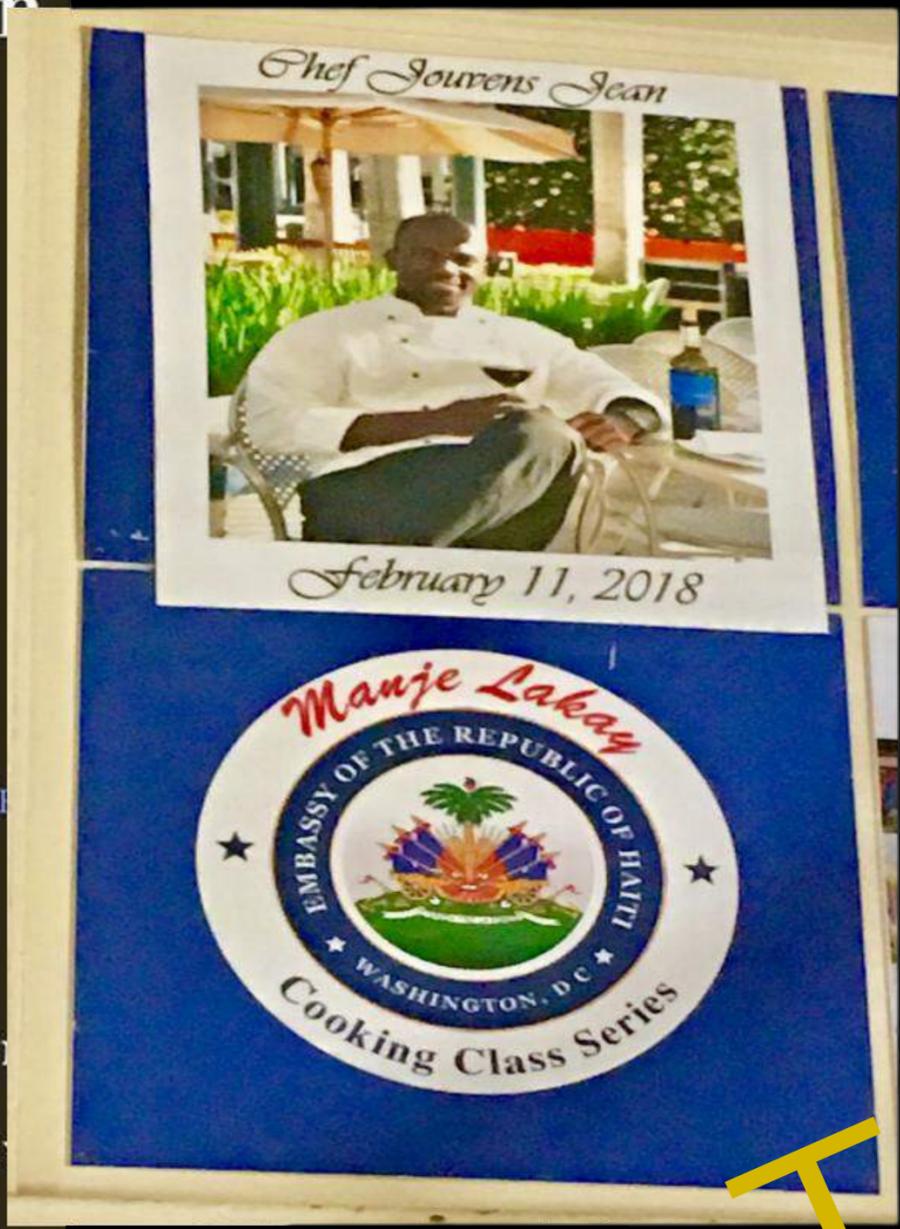
JOUVENS JEAN
CHEF | SOLDIER | PHILANTHROPIST

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A Conversation on Haitian Gastronomy & Culinary diplomacy to be featured live on Good Day DC (WTGG-Fox5) Tomorrow at 10 AM!

HAITIAN AMBASSADOR TO THE U.S. PAUL ALTIDOR, 2017 EMBASSY CHEF CHALLENGE PEOPLE'S CHOICE AWARD WINNER, CHEF THIA AND THE NEW CHEF WHO WILL REPRESENT HAITI AT THIS YEAR'S GLOBAL CULINARY CHALLENGE, CHEF JOUVENS JEAN TO APPEAR LIVE TOMORROW STARTING AT 10 AM.



IN THE NEWS...



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YOU'RE
INVITED
TO

Haiti Chefs Iconic Dinner

JAMES BEARD HOUSE NYC

MAY 18, 2018 • 7:00 PM

167 W 12TH STREET
NEW YORK, NY 10011

**JAMES
BEARD
FOUNDATION**

ONE OF THE CHOSEN...

HOSTS



LUCMANN
PIERRE



STEPHAN
BERROUET DURAND

FOR TICKETS AND INFO
[HTTPS://WWW.JAMESBEARD.ORG/EVENTS/THE-ALL-STARS-OF-HAITI?](https://www.jamesbeard.org/events/the-all-stars-of-haiti/)

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LEMAIRE



GREGORY
GOURDET



JOUVENS
JEAN



MELISSA
FRANCOIS



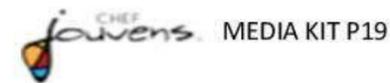
NATACHA
GOMEZ



PAUL-HARRY
TOUSSAINT

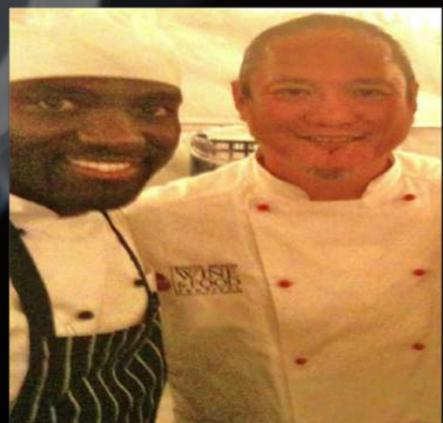
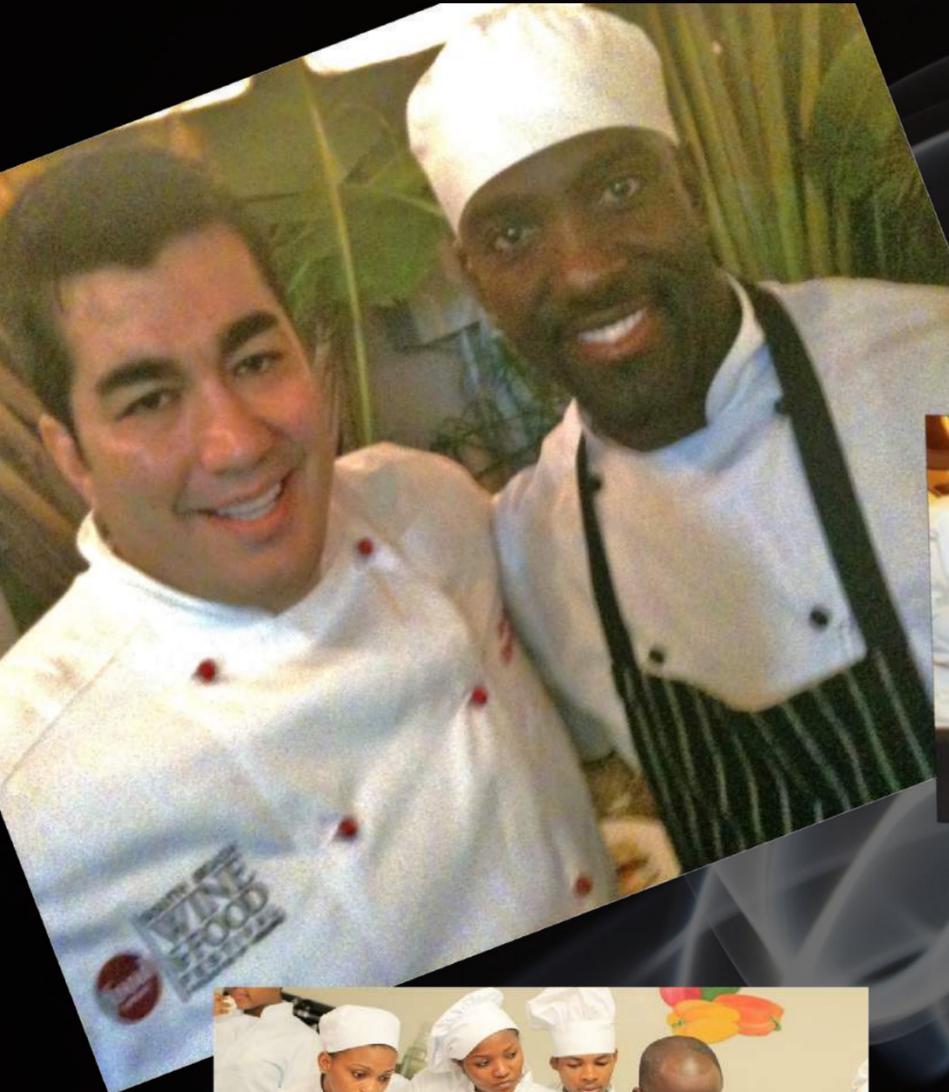


RON
DUPRAT



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ONE OF THE GREATS



MEDIA KIT



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info@chefjouvens.com

