



MICHELIN-STARRED CHEF JEAN-MARC BANZO - www.banzo-consulting.restaurant →

Consultant & chef

RENAISSANCE HOTEL & LE CLOS RESTAURANT - Aix-en-Provence

2015 - Consultant chef

2012 - Head Chef, grand opening

Development of 4 dining areas in the hotel:

Le Clos (30-seat gourmet restaurant) - 1 Michelin Guide star, February 2015

Le Comptoir du Clos (100-seat chic brasserie)

Le Clos reception (350-seat banqueting service)

Avant-Scène lounge bar

Organisation and deployment of all kitchen groups for each activity

VILLA MADIE RESTAURANT - Cassis

2007 / 2014 - Chef and owner

2 Michelin Guide stars and 3 Gault & Millau Guide «toques», 2014

LE CLOS DE LA VIOLETTE RESTAURANT - Aix-en-Provence

1986 / 2014 - Chef and owner

2 Michelin Guide stars and 3 Gault & Millau Guide «toques» (a score of 18/20), 1999

Best chef in Provence Côte d'Azur, Champérad Guide, 1999

LES CAVES HENRI IV RESTAURANT - Aix-en-Provence

1979 / 1985 - Chef and owner

1 Gault & Millau Guide «toque» (13/20)

1 Michelin Guide star, 1983

1 Gault & Millau Guide «toque» (14/20) and 1 Bottin Gourmand Guide star, 1984

Accredited chef

LE BEFFROI RESTAURANT - Vaison-la-Romaine

Pierre HIELY RESTAURANT - Avignon (2 Michelin Guide stars)

LES SANTONS RESTAURANT Chez Claude Girard - Grimaud (2 Michelin Guide stars)

DE LA MERE GUY RESTAURANT Chez Roger Roucou - Lyon (2 Michelin Guide stars)

CECIL HOTEL - La Baule

Training

Graduate of GRENOBLE catering school, 1973

Finalist in France's «Commis Rôtisseur» competition, 1974 (3rd)

Honours

2009 - Knight of the Order of the Legion of Honour, appointed by the Minister for Tourism, Crafts and SMEs

2006 - Knight of the Order of Arts and Letters, appointed by the Minister of Culture

2005 - Bronze medal of French Tourism