



FRANCE GOURMET

Romuald PIETERS (CEO)

« France Gourmet » est la première entreprise en Corée à proposer des spécialités françaises à base de viande fabriquées localement telles que le « jambon », le « saucisson », le « pâté » et les « rillettes » connues en France sous le nom générique de « charcuterie ». Tout en restant fidèle à la cuisine française traditionnelle, France Gourmet utilise des aliments frais locaux de premier choix pour créer des produits peu salés adaptés au goût coréen, ce qui constitue la seule modification apportée aux recettes authentiques de la charcuterie française traditionnelle.

L'entreprise a été fondée en 2013 par Romuald Pieters, son actuel PDG, et a depuis étendu ses activités à l'importation de produits alimentaires de luxe, de vin et de champagne, ainsi qu'à un service traiteur.

Lors de cette intervention, Romuald Pieters présentera son entreprise dans une atmosphère informelle et parlera de son parcours qui l'a conduit jusqu'ici aujourd'hui. Cette présentation sera suivie d'un échange de questions-réponses avec le public.

Consultez leur site web : <https://francegourmet.kr/>

“France Gourmet“는 한국에서 처음으로 '잠봉', '소시송', '빠떼' 및 '샤퀴테리'라고 알려진 프랑스 고급육류 요리를 제공하는 회사입니다. 신선한 국내 원료를 사용하여 한국인의 입맛에 맞는 저염식 소시지, 삶은 햄, 건조한 고기와 같은 프랑스식 샤퀴테리를 개발하였으며, 동시에 프랑스의 전통적인 방식에 맞는 원본 레시피를 적용하였습니다.

“France Gourmet“는 CEO 인 Romuald PIETERS 에 의해 2013 년에 설립되었으며, 현재는 고급 식품과 와인 수입 및 케이터링 사업으로 사업을 확장하고 있습니다.

이 특강에서 Romuald PIETERS 는 회사를 소개하고, 지금까지 사업을 이끌어온 여정에 대해 이야기할 것 입니다. 여러분과의 자유로운 토론을 기다리고 있습니다.

프랑스구르메 웹사이트는: <https://francegourmet.kr/>

France Gourmet is the first company in Korea to offer locally made French delicacies such as “jambon”, “saucisson”, “pâté”, and “rillettes” known in France under the generic name of “Charcuterie” that refers to the French style meat preparations such as sausages, cooked ham, and dry-cured meat. While sticking to the traditional French cuisine, France Gourmet uses fresh domestic raw materials to create low-salt products that suit the taste of Koreans, which is the only changes that have been made to authentic recipes of the French traditional charcuterie.

The company has been founded in 2013 by Romuald Pieters, its actual CEO, and has now expanded its business to luxury food and wine import as well as catering.

During his presentation, Romuald PIETERS will introduce his company on a non-formal mood and talk about his journey that brought him here today. It will be followed by a discussion with the attendance.

Check their website here: <https://francegourmet.kr/>