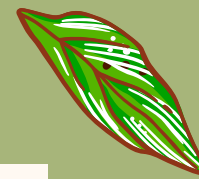
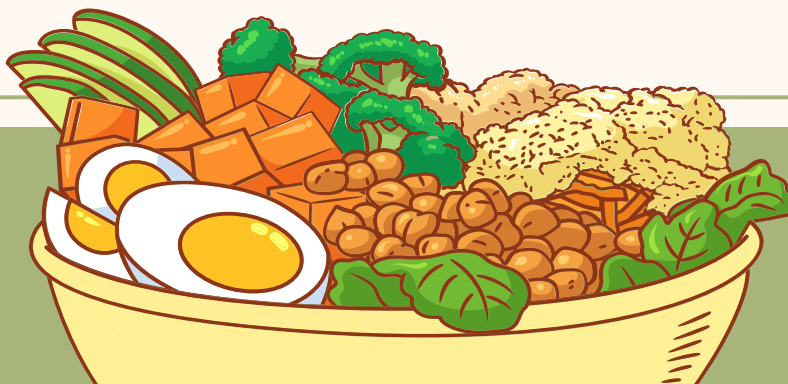


OUTSTANDING CHEFS OF RUSSIA


for the whole history







ANNOTATION

This presentation delves into the remarkable achievements of outstanding Russian chefs who have significantly shaped the culinary landscape of the country. By examining their unique techniques and signature dishes, we will highlight the rich cultural heritage that these chefs embody and how their work reflects the socio-political context of their times.



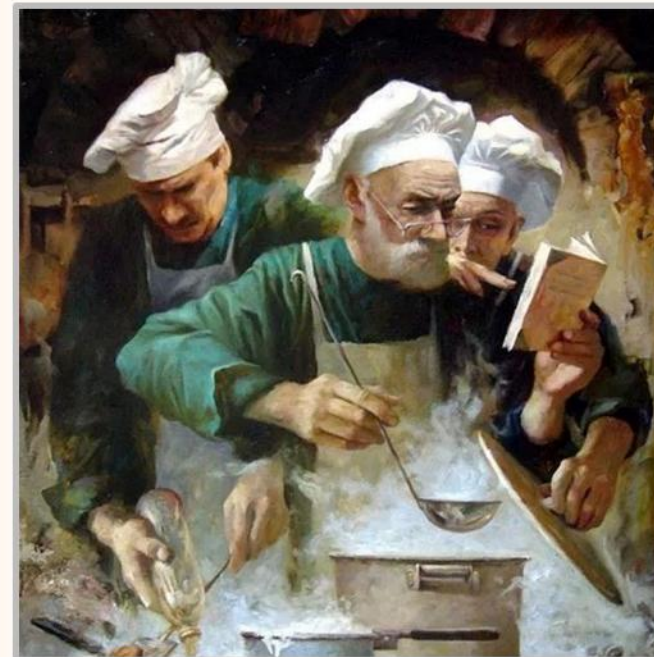
Understanding the culinary contributions of notable Russian chefs offers valuable insights for language learners. By engaging with the culinary vocabulary and expressions related to food and cooking, learners can enhance their language skills in a practical and enjoyable way. This approach engages learners not just in vocabulary acquisition, but also in cultural contexts, making the language learning process more meaningful and enriching.



THE FIRST COOK IN RUSSIA

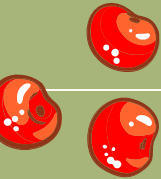
Cooking in Russia became a special specialty only in the XI century, although mention of professional chefs is found in the annals already in the tenth century.

The Laurentian Chronicle, dated 1074, mentions the first cook in Russia named Torchin. Torchin, who was in the service of Prince Gleb, led an entire team and was, as the chronicle says, «an elder cook.»





VICTOR BELYAEV



Immediately after graduating from the Moscow Culinary School in 1974, he got into the best restaurant in the capital, Prague. And just a few years later, as a twenty-year-old boy, he was enrolled in the Kremlin's special kitchen, where they prepared for top officials of the state, served receptions at the highest level and fed world leaders.

He worked in the Kremlin for 30 years, having worked his way up from cook to General Director of the Kremlevsky food factory.



SERGEY PROTOPOPOV

At the age of 18, he became the youngest chef of a restaurant in Moscow. I fed the old Bolsheviks in the diet canteen on Kirov Street. And then he worked for twenty years as the chief cook in Moscow.

He worked at the Salyut aviation plant, fed workers with food yeast and fir branches. He received the medal "For Labor Valor" and the Order "Badge of Honor" for his work during the war years. I monitored the quality of food in 29 districts of Moscow. He considered his main goal not to incriminate, but to teach chefs.



ANNA CHULKOVA



Anna Fedorovna developed the most successful recipe for "Bird's Milk" sweets and contributed to the introduction of technologies that remain unchanged today. Anna Fedorovna was awarded the Order of Lenin for successfully completing the task of the Ministry of Food Industry of the USSR.

Anna Fedorovna is also the author of other confectionery products loved by many — chocolate and waffle cake "Dream", sweets "Comet", "Meteorite", and for sweets "Golden Horn" she was awarded the bronze medal of VDNH.





VLADIMIR MUKHIN



A fifth-generation chef, he began his career at the age of 12, when he helped in the kitchen of the restaurant where his father worked. To be honest, I cannot list all the merits of Mukhin. Long before the pandemic, he toured France and even hosted a gala dinner at the Michelin-starred restaurant Christian Etienne.

In 2019, he received the award "Chef of the Year" in the main gastropremia of Russia - "Palm Branch". And of course, I got my own Michelin stars in Moscow restaurants.



EVGENY VIKENTIEV

Evgeny Vikentiev was born in 1986 in Moscow. He graduated from the professional Lyceum of culinary skills No. 140. He worked in the kitchens of Italian and St. Petersburg restaurants. In 2014, he headed the kitchen of the Wine Cabinet bar in St. Petersburg. In 2015, he opened the Hamlet restaurant + Jacks. In 2016, he took second place in the Silver Triangle competition. In 2017, he won the competition "At altitude" from Aeroflot.

In 2021, he became the youngest holder of the Michelin Guide star in Russia for the most outstanding cooking and received the Palm Branch of the Restaurant Business as the industry's best Chef of the Year.





KONSTANTIN IVLEV



The author of the concept of "new Russian cuisine". He is known for cooking shows on the Friday channel: "On knives", "Hell's Kitchen", "Battle of the Chefs", where he criticizes chefs and restaurateurs in a harsh manner. Conducts gastronomic festivals "Yes, chef" in different cities of Russia, produces products for the kitchen under the Ivlev brand and plans to open the first culinary camp in Russia.

In 2009, Ivlev and Rozhkov founded the ASK CHEF company and opened the Ask the Chef school, which invited professionals and culinary enthusiasts, not only adults, but also children.



RENAT AGZAMOV

At first, their life was not easy: they had to earn a "name" for themselves, and without connections it was difficult to do this in a big city. He did not give up small part-time jobs, he was even ready to do something for free, just to gain experience. This approach was quickly successful – Renata was invited to work at the very famous restaurant "Nostalgia" at that time. Not everyone could get there – real French chefs cooked in the restaurant, and for employment it was necessary to go through a difficult casting. From that moment on, the man's career began to develop rapidly.



THANKS!

In conclusion, the culinary arts and restaurant business are currently thriving, with an ever-growing number of exceptional individuals making their mark in this dynamic field. As chefs continue to innovate and redefine culinary boundaries, we witness an exciting evolution that not only enriches our dining experiences but also elevates the profession as a whole. With the rise of new talents and diverse culinary influences, the future of cooking in Russia looks promising, fostering a vibrant community of chefs who are passionate about their craft and dedicated to sharing their culinary heritage with the world.

