

**PRESS RELEASE** 

June 16, 2019

# Roy D. Palmer, Medal of Honor of the WGI

Mr. Palmer received the first <u>Medal of Honor</u> from the <u>World Gastronomy Institute</u>, recognizing his work with the Institution and his gigantic merits in the field of aquaculture.

#### Aquaculture, the revolution of our Era

Aquaculture is the great silent revolution of our time. Homo Sapiens has about 300,000 years of history, a species considered a hunter and gatherer only until ten millennia ago, when in the 8,500 BC in the Neolithic era, agriculture and livestock arose. It took thousands of years to domesticate the land, but in just five decades aquaculture has dominated the oceans.

Fifty years ago, aquaculture accounted for 4% of human consumption and now it is 64%. When our time is studied in the future, it may be identified as the 'Age of Aquaculture', when the human being changed the structural paradigm of society and colonized the seas.

## Roy D. Palmer, the expert who is changing the world

Roy D. Palmer is one of the world's leading aquaculture authorities and one of the essential experts in understanding the phenomenon and its development. Mr. Palmer, among other responsibilities, works as a Consultant (Senior Consumer Behaviour Expert) at the <u>United Nations Food and Agricultural Organization (FAO)</u>, he is also President of the <u>Association International Seafood Professionals</u>, President of <u>Aquaculture without Frontiers</u> and Special Consultant on Seafood Affairs at the WGI. Also, he advises governments, collaborates with universities and advises the international industry.

#### Medal of Honor of the WGI

The WGI Medal of Hono<u>r</u> is the highest award of the Institution and is granted to recognize the significant work of professionals, entities and groups that have decisively influenced the development of gastronomy in the world.

The Award Ceremony for Mr. Palmer was organized in the Events Room of <u>MEDITERRANEO CULINARY CENTER (MCC)</u> in Valencia (Spain) where Mr. José Manuel Iglesias, Secretary-General of the WGI, awarded him the Medal of Honor. The Act was attended by a representation of the Executive Committee of the Organization. Mr. Luis Tesón, Corporate Vice-President, Mr. Juan Miguel Castillo, Director of Translation Services, also spoke at the event, as well as chef Carlos Duran, Institutional Advisor on Culinary Issues of the WGI and General Manager of the Spanish Federation of High Cuisine Competition.

The event was also supported by chef Sebastien Gros, President of <u>ACYRE CV</u> (Asociación de Cocineros y Reposteros de la Comunidad Valenciana).

### Valencian gastronomy, "co-protagonist" of the event

After the delivery of the Medal and the Diploma, Mr. Palmer taught a <u>Master Class on Aquaculture to the students</u> of the MCC and attendees in which he explained his professional career and the evolution of aquaculture in recent decades. Roy D. Palmer talked about <u>Valencia</u>'s enormous potential in the global context of aquaculture.

At the end of the ceremony, a cocktail prepared with aquaculture products from the Valencian company FRESCAMAR, integrated in the international corporation <u>ANDROMEDA GROUP</u>, was served. <u>FRESCAMAR ALIMENTACIÓN</u> cultivates Sea Bream, Sea Bass and has recovered a Mediterranean species of fish called <u>Corvina REX</u>, including its production on the label Crianza de nuestros mares.

The teachers and students of the MCC prepared a very Mediterranean and Valencian cocktail, based on seafood products, serving an "All-i-pebre of Sea Bass" and "Sea Bream Ingot with All-i-Oli of orange honey and lemon grass". As man dish, a great "Paella with Corvina REX" was tasted, prepared by the 'Paella Master'Chef Manuel Luján, on behalf of ACYRE CV.

The dishes were harmonized with wines from <u>BODEGAS HISPANO-SUIZAS</u>, one from each of the Valencian Denomination of Origin Regulatory Councils: <u>Impromptu SB</u> 2018 (<u>Utiel - Requena</u>), <u>Tamtum Ergo Rose</u> 2016 (Cavas de Valencia) and <u>Bassus Finca Casilla Herrera</u> 2015 (<u>Vinos de Valencia</u>), in a tasting organized by Miguel Ángel Martín, from <u>ENOCATA</u>.



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