

Luc was born as the only child of a middle-class family of French descent in a small village famous for its ski resort north of Montréal, Québec, Canada. He has nurtured a lifelong interest in cooking that he developed since early childhood at the side of his mother and his grandmother who were consummate cooks. I have vivid memories of sitting at the table in my grandmother's kitchen. The door to my grandparent's house was rarely locked and you could walk in at anytime of the day or night and there would be food on the stove or in refrigerator. Normally there was a freshly cooked ham in the refrigerator that my grandmother would prepare before the weekend, and whenever somebody would arrive from Montreal the ritual was to go to the refrigerator, take the ham out, and cut and eat thin slices out of it. At an early age he studied French cooking with his mother while she was taking classes with one of the most renowned teachers in Montreal, "Professeur Bernard"

In the late 1970's while studying at university he developed a great interest in wines. One day he decided to start learning more about wine and like everything else he does in his life he had to do it in great depth. Armed with a series of wine encyclopedias, he started to buy wines from all over the world and learned all that he could about them. By the mid-eighties he was a professional wine consultant and had amassed a collection of close to 5000 bottles of wine.

During that same period in the evenings after university he was taking Chinese cooking and painting classes with Dick Chen at the Chen School of Art. This lasted for over 4 years.

Later he was involved in the professional side of the wine and food business both as a consultant and a buyer for a variety of private concerns during the 1980's and 1990's. It permitted him to travel the world extensively.

A renowned British wine merchant was his business partner at the time, and he sponsored many of Luc's business trips during that period and through various contacts in the wine business in Europe and other parts of the world Luc learned a lot about the wine industry in general and wine as an investment in particular.

Since Luc also had a profound interest in technology, he started studying the field of computer graphics that was in its infancy at the time. He invested heavily in computer hardware and software and was part of the beta testers of the first version of CorelDraw in 1988. At the time he became involved with clients worldwide as a professional designer of wine labels.

At the end of the eighties he was part of the negotiating that closed major wine production and exportation contracts with a large state run agricultural company in Yugoslavia (Agrokombinat "13. Jul" Titograd - Yugoslavia).

After many negotiation trips to Yugoslavia he was all packed up to go manage a huge vineyard (60,000 hectares) in Montenegro, then part of the old Yugoslavia, when the war broke in that part of the world. Luckily this happened before he had moved over there.

In 1990 Luc went to work in the south of England in a renowned vineyard that was famous for its white and sparkling wines (Carr-Taylor Vineyards, Hastings, United Kingdom). He learned a lot about vineyard management, viticulture, vinification and elaboration of fine wines.

When he returned to Canada Luc started to produce his own wines using frozen grape juice concentrate imported from various areas of France and later with fresh grapes. He continued producing his own wines until 2000. He was looking forward to the day that he could settle somewhere and manage his own vineyard, and produce his own wine.

In 1992 Luc was again ready to leave his country to spend over a year in South Africa working at various vineyards. He wanted to deepen his knowledge of winemaking, and the wine industry in general. As with his previous attempt to move to an area of the world that was politically unstable, the trip was cancelled at the last minute due to his sponsor's concerns about his security as South Africa was in the last throws of Apartheid. Instead Luc spent the next many years traveling the world on short trips to various wine-producing regions to learn more about the wine business.

Since the mid-eighties Luc had been attending various prestigious wine events all over the world including the "Wine Spectator" events in New York and San Francisco. He continued doing so until the late 1990's. Combined with his constant traveling all over the wine producing areas of the world, this permitted him to deepen his long list of contacts in the wine world.

In the first few years of the nineties Luc took a certification course in restaurant and hotel management. Over the years he has continued to be involved with both the professional and the ludic side of the food, beer and wine business. He also designed and programmed technological solutions for these industries. These includes point of sales solutions, eCommerce solutions, wine cellar management solutions, restaurant management solutions, point of profits solutions, food, beer and wine matching engines and databases, professional and consumer software, education kiosks, and much more.

Over a period of 40 years various investors wanted Luc to open some restaurants in England and Canada, but since he wanted to keep his independent status and creative control of the process, the negotiations with those various groups fell through. To this day Luc still has some plans along those lines, but in a simpler way based on the "Private Kitchen" concept that is popular in Honk Kong. In this way he will be able to concentrate on his restaurant due to the nature of the concept and also have time for his other interests. He is currently looking for the proper place worldwide to settle down and open both a new cooking and wine school and run his "Private Kitchen" restaurant.

For more than 35 years Luc has been organizing events related to food and wine, giving classes, tastings and seminars to professional and the general public alike, designed technological solutions for the industry, offered his services as a professional consultant, gave motivational and other types of conferences, and generally participated in the food and wine business at many levels.

To this day food and wine form an important part of his life and he dedicates himself to teach people the joys of cooking, fine wines and other important pleasures of life. His informal style, great

communication skills and passion for the subjects he teaches makes him an outstanding and entertaining lecturer that makes complex and foreboding subjects appear uncomplicated for the casual learner.

Luc describes himself as a “Gourmand” and has owned and managed a web site under the name [www.igourmand.com](http://www.igourmand.com) for over 18 years. A “Gourmand” is a person that takes great pleasures with food and drinks. Different than the “Gourmet” who has a sophisticate palate, the “Gourmand” enjoys the pleasures given by great food and drinks, without the complications normally associated with the “Gourmet” world. Of course one does not excludes the other, but to Luc the pleasure part is the most important one.

## **Appeal**

The attraction of the Private Kitchen for the customer varies. In some cases, it is the opportunity to sample new food, often at low cost outside the traditional restaurant experience. Guests of the Private Kitchen also cite one of the biggest reasons for enjoying the experience is the social interaction with strangers over food, something this would generally be frowned upon in a traditional restaurant setting. Private Kitchen have been described as "anti-restaurants" for the host, the benefit is to make money and experiment with cooking without being required to invest in restaurant property.

## **My Philosophy**

I started as a Gourmet, and over the years my love for the pleasures of good food and good drinks became bigger than my love of the rituals, rules and the complications normally associated with the Gourmet world. For the last 20 years I converted myself from a Gourmet to a Gourmand and I have been crusading worldwide to demystify and simplify the pleasures associated with good food and good drinks. My goal is to teach and help everyone who has an interest in good food and good drinks to appreciate this sensual subject. We have to remember that the pleasures of the table are the only ones that are essential for our survival as an individual. That is probably why that some consider them a sin!

## **Services Offered to the General Public**

- Introductory to advanced cooking classes and conferences
- Introductory to advanced wine/spirits/beer classes and conferences
- Introductory to advanced food and wine/spirits/beer matching classes
- Wine/spirits/beer tastings
- Food and wine/spirits/beer events for singles
- Romantic food and wine/spirits/beer events for couples
- Seminars on food/wine/spirits/beer/cigars/luxury items/etc topics
- Event planning and catering
- Home kitchen design services
- Wine cellar design services

- Wine collection evaluation services
- Wine investment consulting services
- Motivational classes

## **Services Offered to the Food and Drink Industry**

### **Sourcing Services**

- Fine wines from a variety of countries
- Fine spirits from a variety of countries
- Fine beers from a variety of countries
- Non-perishable luxury/exotic food items
- Cooking utensils and appliances
- Fine tableware and crystal
- Perishable luxury/exotic food items
- Fine cigars
- Other luxury items

### **IT services**

- Wine/Beer/Food/Cigar/Etc education kiosks
- Client reward programs
- Branded cooking and other software
- Food/Wine matching engine
- Cutting edge web-portal
- Cutting edge POS and management software
- Multilingual food and wine blog(s)

### **Consulting**

- Food and beverage business planning
- Business plan analysis
- Restaurant analysis and consulting
- Menu analysis and preparation
- Wine list analysis and preparation
- Professional classes (cooking, food prep, sanitation, wine, spirits, beer, sommelier, etc)
- Staff motivation seminars
- Event planning and catering
- Restaurant design
- Franchising
- Software and IT consulting
- Software POS and management solutions

- Vineyard Weather Monitoring
- Vineyard Automation and Machine Learning Grapevines
- Wine and viticulture consulting
- Commercial kitchen design services
- Wine cellar design services
- Wine collection and cellar evaluation services
- Wine investment consulting services
- Staff and restaurant certification programs

**Languages Spoken and Written:** English, French and Spanish.

### **Formal Education**

1962-1968 - Primary Pie XII

1968-1972 - Collège Roussin Secondary I-III

1972-1974 - Polyvalente Antoine De St-Exupéry Secondary IV-V

1974-1976 - Collège Marie-Victorin D.E.C. (Health Sciences)

1976-1979 - McGill University B.Sc. (Biology, Electronics)

1979-1983 - McGill University D.D.S. (Doctor of Dental Surgery)

1983-Now - Various – Continuing Education

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**eMail:** [lucito@igourmand.com](mailto:lucito@igourmand.com)