



PRESS RELEASE

MICHELIN GUIDE

Paris, 14th February 2025

The MICHELIN Guide launches its very first podcast, "*Oui, Cheffes!*", celebrating women and their impact on gastronomy and hospitality

- The MICHELIN Guide is committed to diversity and equality, highlighting female talent in gastronomy and hospitality.
- February 14 marks the launch of the first season of its podcast "*Oui, Cheffes!*".
- Five episodes featuring the stories of five emblematic women, available on all platforms.

In response to ongoing challenges regarding the representation of women in gastronomy and hospitality, the MICHELIN Guide is taking a stand with the launch of its new podcast, "*Oui, Cheffes!*". This unique initiative aims to promote and empower talented women in the industry by providing them with a platform to share their experiences, expertise, and ambitions.

"Aware of our responsibility to drive change in the industry, we hope that this first podcast will shine a light on female talent in gastronomy and hospitality. While it may be a modest initiative in addressing the significant challenges women face in the sector, our goal is to inspire the next generation, encourage new career paths, and challenge the gender stereotypes that remain prevalent in the hospitality industry," stated Gwendal Poullennec, International Director of the MICHELIN Guides.

The MICHELIN Guide's strong commitment to diversity

Since its inception, the MICHELIN Guide has selected the world's finest restaurants and hotels based on criteria of excellence. Today, with more than six million followers on social media and 70 million unique visitors to its website, it is also establishing itself as a key industry voice.

As part of its commitment to transforming the professional landscape and shifting mindsets, the MICHELIN Guide is expanding its editorial initiatives with this new immersive podcast. "*Oui, Cheffes!*" gives a voice to female professionals in gastronomy and hospitality, showcasing inspiring journeys and exceptional careers. Whether they are chefs, pastry chefs, sommeliers, front-of-house professionals, or business leaders, these remarkable women share their experiences, successes, and the challenges they have faced. As true leaders and role models, they are shaping the future of the hospitality industry in France and beyond.

An immersive encounter with female excellence

Each 10-to-15-minute episode offers exclusive insight into a professional's career and their vision of the industry.

The first season features five episodes spotlighting some of the most emblematic figures in the field:



- Anne-Sophie Pic (*Maison Pic, Valence*) – The only female chef in France to run a three-Michelin-starred restaurant and one of the most influential figures in fine dining worldwide.
- Nadia Sammut (*Auberge La Fenière*) – A chef and entrepreneur committed to inclusive and sustainable gastronomy.
- Blanche Loiseau (*Restaurant Bernard Loiseau*) – Head of development for the Bernard Loiseau Group.
- Georgiana Viou (*Rouge, Nîmes*) – A self-taught chef with multicultural influences.
- Sarah Benahmed (*La Table du Lausanne Palace*) – An exceptional front-of-house manager and a two-time recipient of the MICHELIN Service Award.

Practical details

- Podcast title: *Oui, Cheffes!*
- New episodes released: Every other Friday, starting February 14, 2025
- Where to listen: Spotify, Apple Podcasts, Deezer, Amazon Music, Castbox, and the MICHELIN Guide website
- Language: French

Download the MICHELIN Guide app:



About Michelin

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 132,200 people.

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+33 (0)1 45 66 22 22

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