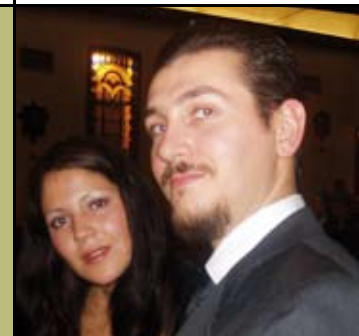




## MAXENCE ROUSSEAU

### *Itinerary of a Frenchman in Mexico*



Obviously, Maxence Rousseau is not Mexican... However, his portrait in this Month of Mexico was inevitable because, even if he was born in Saint Etienne, today he lives in Mexico where, at 27, he has created his own company with his wife, Karla, ex-student at the Institut Paul Bocuse and... Mexican!

Let's trace the path of a Frenchman in Mexico...

*After obtaining his French high school degree in biology and spending a year at the university in medical school, Maxence couldn't resist the idea of dedicating himself to his first passion which comes from his childhood spent in the countryside and his mother who really enjoyed cooking...*

*In 1999, he discovered and chose to attend l'Ecole des Arts Culinaire, today called IPB, where he spent two years during which he believes that he learned a lot: "the school transmits to us a way of thinking and seeing the products, their origins and their seasonality. This training also makes us polyvalent: after an accounting course, we learn oenology... This gives us a very global view of the profession".*

*During internships, Maxence worked side by side some of the greatest chefs. He took his first steps next to Marc Meneau at l'Espérance, then at Collonges chez Paul Bocuse in person: "Even if the chef is accessible, his requirements are unequaled...!"*

*As he was finishing school, he met Karla who was just starting the program. They became inseparable. Karla was in an internship and Maxence entered chez Pierre Orsi where he and started having responsibilities in the kitchen. Afterwards, they left for Cancun. There, Maxence met the French chef Henri Charvet who opened a restaurant. Maxence worked there for 2 years. Karla decided to finish her studies at a sommelier school at Suze la Rousse near Orange. Maxence, at this time, bustled about the kitchen in "a small restaurant where he had to do everything" and rapidly became sous-chef. After passing through England, they returned to France, married, and then left for Mexico.*

*It was in December 2005 that together, they started up a company that offered banquets.*

*At the same time, they give classes: "we were taught and today, we transmit, Karla, oenology and me, cooking". Then ideas fuse together, and among them, that of an enterprise which manufactures clothing and uniforms dedicated to cooking. The company, baptized "Rousseau", opened its doors in February 2006. Karla and Maxence have among their customers, friends of IPB with whom they have met up again, in Mexico!*

*The company is currently developing well and "it's today that we realize how IPB opens doors that we could never have imagined pushing!"*



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