

PRESS RELEASE

First Female Chef at the Helm of the Berceau des Sens

As of September 1, 2023, Lucrece Lacchio, 30, will take over the reins of the *Berceau des Sens* as its new Head Chef. She replaces Cedric Bourassin, who will continue to teach at EHL.



Lucrece Lacchio, the new Chef of the *Berceau des Sens*
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Lausanne, August 15th, 2023 – With the arrival of Lucrece Lacchio, EHL Hospitality Business School's training restaurant, the [Berceau des Sens](#), welcomes its first female Chef. At just 30 years old, she comes from the Michelin-starred restaurant *Le Flacon* in Geneva, aiming to give a new dimension to her career by sharing her passion and knowledge.

Of French nationality, Lucrece started in Grenoble, where she obtained her vocational certificate in pastry and professional baccalaureate in cooking at the *Le Clos d'Or* hospitality school. She then moved to Switzerland to work in starred restaurants, where she gained in expertise and gradually moved up in the ranks, until becoming the Chef of the restaurant *Le Flacon* in Carouge (Geneva). There, her cuisine was awarded a Michelin star and a score of 15/20 in the Gault et Millau guide. Before this, Lucrece proved herself as sous-chef at the *La-Haut* restaurant in Chardonne (France), and worked in the United States as fish "Chef de partie" at the *Le Lobby* restaurant of the Peninsula Hotel in Chicago.

"I am delighted to start this new chapter of my career at EHL, which I consider an iconic institution. If I had not become a chef, I would have loved to be a teacher, and today I have the unique opportunity to combine these two professions that are so close to my heart. I am therefore eager to pass on my love for cooking to the younger generations and to offer the guests of the



Berceau des Sens creative, delicate, and well-balanced dishes. I also feel great gratitude to be able to follow in the footsteps of the talented Chef Bourassin," declared Chef Lacchio.

Indeed, under the leadership of Cédric Bourassin, the *Berceau des Sens* entered the big leagues by earning a Michelin star as early as 2019 and scoring 16/20 in the Gault et Millau guide. After 7 years in the restaurant's kitchens, Cédric Bourassin was able to take advantage of EHL's unique learning environment by obtaining an MBA in Hospitality in parallel to his duties. This training contributed to his professional development and successful integration into the EHL Research & Development teams.

"As I prepare to pass the torch of the *Berceau des Sens* to Lucrece Lacchio, I can't help but feel a great sense of pride in the work accomplished with my teams and our students. After 6 years at the helm of the *Berceau des Sens* and a freshly earned MBA in Hospitality, I am ready for new adventures and am thrilled to be able to advance my career still within EHL. I wish Lucrece a lot of joy and success!" said Chef Bourassin.

High-resolution photos of *Berceau des Sens* and Lucrece Lacchio can be downloaded by [clicking here](#).

About EHL Group:

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