

Joel Robuchon's earlier years

1- Joël Robuchon obituary

Chef whose creative genius and drive for perfection brought him 32 Michelin stars

<https://www.theguardian.com/lifeandstyle/2018/aug/07/joel-robuchon-obituary>

..... Robuchon was born in Poitiers, the son of Henri Robuchon, a mason, and Julienne (nee Douteau), a housewife. He began cooking at an absurdly young age, at the seminary in the village of Mauléon, Deux-Sèvres, which he entered at 12 to be trained as a Roman Catholic priest and where he helped out in the kitchens. (In his pomp, Robuchon was known as *le moine* – “the monk” – in part because of his early experiences at the seminary and in part in recognition of his extraordinary dedication to his chosen path.)

He began his apprenticeship proper at the Relais du Poitiers at the age of 15. At 21 he travelled through [France](#), learning about regional dishes and ingredients. This experience provided the basis for the gastronomic refinement of his mature years.

2- Joël Robuchon, Michelin star French chef, dies aged 73 -[BBC](#) - 6 August 2018

.... He initially wanted to be a priest. Luckily for food-lovers everywhere, Robuchon discovered a passion for cooking while working alongside the nuns as a student at a seminary, and at the age of 15 entered his first kitchen as an apprentice.

He was born in Poitiers in 1945, the son of a mason and a stay-at-home mother.

The luxurious dishes he would go on to create - langoustine and truffle ravioli, or slow-cooked pigeon with foie gras - would give no hint of this humble beginning.

3- Joël Robuchon, a French Chef Festooned With Stars, Is Dead at 73

<https://www.nytimes.com/2018/08/06/obituaries/joel-robuchon-a-french-chef-festooned-with-stars-is-dead-at-73.html>

Joël Robuchon was born on April 7, 1945, in Poitiers, in western France. His father, Henri, was a mason, and his mother, Julienne (Douteau) Robuchon, was a housemaid. At 12 he entered the junior seminary in Mauléon-sur-Sèvre, northwest of Poitiers, with the intention of becoming a priest. But he found a new vocation while helping the nuns prepare meals. At 15 he began an apprenticeship at the Relais de Poitiers, a hotel and restaurant in Chasseneuil-du-Poitou.

As part of a program called the Compagnons du Devoir, he traveled throughout France in his early 20s studying regional cuisines and mastering traditional techniques.

In 1974, after cooking in several restaurants around France, Mr. Robuchon, not yet 30, was placed in charge of 90 chefs at the new Hôtel Concorde La Fayette (now the Hyatt Regency Paris Étoile), where the kitchen turned out 3,000 meals at a sitting.