

EDITION 2019

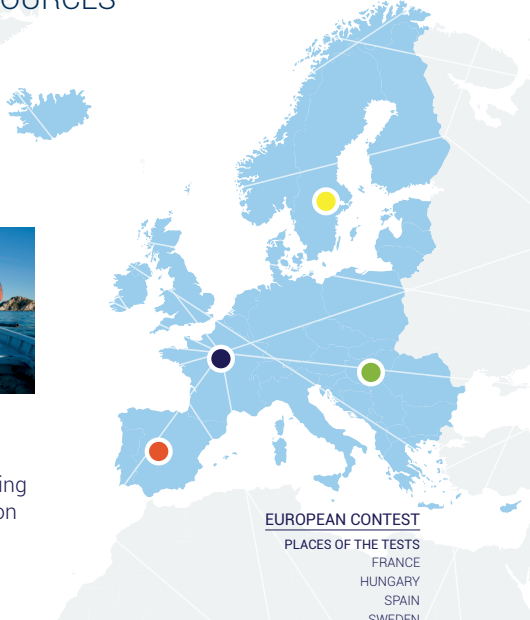
CONTEST OLIVIER ROELLINGER

FOR THE PRESERVATION OF MARINE RESOURCES

Culinary contest for young chefs and future professionals in the catering industry, committed to the preservation of aquatic resources.



Seafood resources are being depleted while fish and shellfish continue to attract more and more consumers. Providing a real connection between those working in the fishing and aquaculture industries and consumers, the next generation of chefs have a vital role to play in preserving resources by promoting sustainable, and often lesser known species.



EUROPEAN CONTEST
PLACES OF THE TESTS
FRANCE
HUNGARY
SPAIN
SWEDEN

HOW TO TAKE PART?

Imagine your own recipes with sustainable fish.

Firstly, a gourmet style recipe, based on a sustainable fish species, accompanied by a sustainable shellfish, crustacean or algae, which should be prepared in no more than 2 hours 30 minutes.

Secondly, a "home-made" style recipe with the same species of fish used in the gourmet recipe, which could be cooked at home, in 30 minutes.



TIMETABLE TESTS

NOW

Application forms and detailed contest rules should be requested at:
concours@ethic-ocean.org

January 4, 2019

Registration closes at midnight

"PROFESSIONALS" CATEGORY

Young professionals

(under the age of 35)

April 8, 2019

FERRANDI Paris catering school - France for candidates from the following countries: Andorra, Austria, Belgium, Bosnia and Herzegovina, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Georgia, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, Macedonia, Malta, Moldova, Monaco, Montenegro, Norway, Netherlands, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, United Kingdom.

"STUDENTS" CATEGORY

Students and apprentices

in catering schools

(under the age of 25)

March 13, 2019

Budapest Business School - Hungary for candidates from the following countries: Austria, Bulgaria, Croatia, Czech Republic, Georgia, Hungary, Liechtenstein, Moldova, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia.

March 20, 2019

Yvon Bourges Dinard catering school - France for candidates from the following countries: Andorra, Belgium, France, Germany, Ireland, Luxembourg, Netherlands, Switzerland, United Kingdom.

March 28, 2019

ECOTUR Valencia catering school - Spain for candidates from the following countries: Bosnia and Herzegovina, Cyprus, Greece, Italy, Macedonia, Malta, Monaco, Montenegro, Portugal, Spain.

April 11, 2019

RyssbyGymnasiet catering school - Sweden for candidates from the following countries: Denmark, Estonia, Finland, Iceland, Latvia, Lithuania, Norway, Sweden.

June 7, 2019

Event on the occasion of the World Oceans Day at UNESCO (Paris).

PRIZE FOR EACH TEST

1st Prize: A dinner and a night for two in a Relais & Châteaux establishment and a meeting with professionals from fisheries or aquaculture sector.

2nd Prize: A dinner for two in a Relais & Châteaux establishment.

3rd Prize: A lunch for two in a Relais & Châteaux.



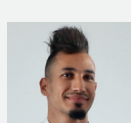
SEIZE THIS OPPORTUNITY TO MEET REPRESENTATIVES OF THE FISHERY INDUSTRY AND FAMOUS CHEFS, INVOLVED IN PROMOTING A SUSTAINABLE SEAFOOD SUPPLY CHAIN

OLIVIER ROELLINGER

Chef at Maisons de Bricourt and Vice President of Relais & Châteaux

"Through the unique philosophy of this contest, young people give additional meaning to their work: taking action on a day to day basis to preserve the sea's resources. The candidates demonstrate that cooking can be sustainable as well as tasty. It is a pleasure to see that the new generation is very receptive to these messages."

TESTIMONY



1st prize winner 2018
"PROFESSIONAL CATEGORY
IN EUROPE"

"We must lead by example and be able to create magical dishes for our customers with products from sustainable fisheries and even products called not noble."

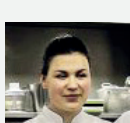
SÉLIM M'NASRI, Monaco



1st prize winner 2018
CATEGORY "STUDENT
OF WESTERN EUROPE"

"According to me, it is important to respect products resulting from the nature and which establish our raw material to work in cooking. It's very important to use products of the sea which are not in danger of extinction and stocks of which are plentiful. It is necessary to inquire about their origin, the methods of peach ... before choosing a species for the elaboration of a dish. So the cook has to be interested in environmental issues and in conservation of the resources. The error would be to follow modes without taking into account the long-term inventory management."

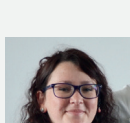
RITA BENTO GONÇALVES, Luxembourg



1st prize winner 2018
CATEGORY "STUDENT
OF NORTH-EAST EUROPE"

"Fish are important in Finnish food. I am concerned about safety and sustainability of marine resources and environmental issues. I do want to have effect on the preservation of our species in lakes, rivers and oceans. This competition motivates me to go even further in my approach."

JONNA ROSTEDT, Finland



1st prize winner 2018
CATEGORY "STUDENT
OF SOUTHERN EUROPE"

"This contest is important because it gives value to the marine resources. Nowadays, there are so many environmental problems that it is important to remind people the importance of the sea and the species that live there. Professional cooks must be responsible when working with seafood, they have to choose sustainable species to offer to their customers and explain their choices."

LILIANA FERREIRA, Portugal