Culinary contest for young chefs and future professionals. The culinary contest allows the candidates to present their skills to professionals in the catering industry, committed to the preservation of aquatic resources.

The contest aims to raise awareness among chefs and restaurants about the importance of sustainable seafood and to encourage the use of locally sourced, ethically caught seafood.

**“Chefs” contest**

- **Category:** Professionals (under the age of 35)
- **Objective:** To create a gourmet recipe and a second, homemade-style recipe.
- **Winning Prizes:**
  - 1st Prize: Dinner and a night for two in a Relais & Châteaux establishment and a meeting at UNESCO (Paris).
  - 2nd Prize: Dinner for two in a Relais & Châteaux establishment.

**“Students” contest**

- **Category:** Students (under the age of 25)
- **Objective:** To create a gourmet recipe and a second, homemade-style recipe.
- **Winning Prizes:**
  - 1st Prize: Dinner and a night for two in a Relais & Châteaux establishment and a meeting at UNESCO (Paris).
  - 2nd Prize: Dinner for two in a Relais & Châteaux establishment.

**“PROFESSIONAL” CATEGORY**

- **Event:** Yvon Bourges Dinard Catering School
- **Date:** April 10, 2020

- **Event:** LEA Combelonge - France
- **Date:** March 25, 2020

- **Event:** Ferrandi Paris Catering School – France
- **Date:** April 5, 2020

**“STUDENT” CATEGORY**

- **Event:** Le Monde Institute of Hotel & Tourism Studies - Greece
- **Date:** April 2, 2020

- **Event:** Budapest Business School - Hungary
- **Date:** April 13, 2020

- **Event:** Ryssbygymnasiet catering school - Sweden
- **Date:** April 13, 2020

- **Event:** Yvon Bourges Dinard Catering School
- **Date:** May 1, 2020

**Winners**

- **1st Prize Winner 2019: Olivier Roellinger**
  - France
  - Young professional
  - Recognition for promoting sustainable seafood.

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