Culinary contest for future professionals in the catering industry, committed to the preservation of marine 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 valuable role to play in preserving resources by promoting sustainable, lesser known species.

Waiters play a major role in communication between chefs and customers. That’s why the Olivier Roellinger contest now is also open to these professionals too.

**“Chefs” contest (Students and professionals from Europe)**

First, a **Gastronomic 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.

Second, 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.

An oral presentation on sustainability with a role play between the candidate and jury members and an exchange on the preservation of marine resources.

**“Waiters” contest (Students from Europe)**

A practical test, by five workshops.

An oral presentation, on sustainability with a role play between the candidate and jury members and an exchange on the preservation of marine resources.

**Now**

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

January 21, 2022 (midnight)

Registration closes.

**“Professionals” category**

Young professionals (under the age of 35)

MARCH 22, 2022

In catering and “Restaurant Services” training program

Students from Northern and Western Europe

Event at the Yvon Bourges catering school in Dinard, France for candidates from the following countries: Belgium, Denmark, France, Germany, Estonia, Finland, Iceland, Ireland, Latvia, Lithuania, Luxembourg, Republic of North Macedonia, Malta, Moldova, Monaco, Montenegro, Norway, Sweden, Switzerland, United Kingdom.

JUNE 21, 2022

Students from Southern and Eastern Europe

Events at the Le Monde Institute of Hotel & Tourism Studies in Athens, Greece for candidates from the following countries: Albania, Andorra, Austria, Bosnia and Herzegovina, Bulgaria, Croatia, Czech Republic, Cyprus, Georgia, Greece, Hungary, Italy, Kosovo, Liechtenstein, Malta, Moldova, Montenegro, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovenia, Spain.

**STUDENTS category**

In catering and “Restaurant Services” training program (under the age of 25)

MARCH 16, 2022

Students from Northern and Western Europe

Event at the Yvon Bourges catering school in Dinard, France for candidates from the following countries: Belgium, Denmark, France, Germany, Estonia, Finland, Iceland, Ireland, Latvia, Lithuania, Luxembourg, Republic of North Macedonia, Malta, Moldova, Monaco, Montenegro, Norway, Sweden, Switzerland, United Kingdom.

JUNE 21, 2022

Students from Southern and Eastern Europe

Events at the Le Monde Institute of Hotel & Tourism Studies in Athens, Greece for candidates from the following countries: Albania, Andorra, Austria, Bosnia and Herzegovina, Bulgaria, Croatia, Czech Republic, Cyprus, Georgia, Greece, Hungary, Italy, Kosovo, Liechtenstein, Malta, Moldova, Montenegro, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovenia, Spain.

**CONTEST OLIVIER ROELLINGER**

FOR THE PRESERVATION OF MARINE RESOURCES

EDITION 2022

**“Students” contest**

(cooking and “Hospitality Services” training programs)

March 10, 2022

Chefs from Southern and Eastern Europe

Events at the Le Monde Institute of Hotel & Tourism Studies in Athens, Greece for candidates from the following countries: Albania, Andorra, Austria, Bosnia and Herzegovina, Bulgaria, Croatia, Czech Republic, Cyprus, Georgia, Greece, Hungary, Italy, Kosovo, Liechtenstein, Malta, Moldova, Montenegro, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovenia, Spain.

June 21, 2022

Students from Northern and Western Europe

Event at the Yvon Bourges catering school in Dinard, France for candidates from the following countries: Belgium, Denmark, France, Germany, Estonia, Finland, Iceland, Ireland, Latvia, Lithuania, Luxembourg, Republic of North Macedonia, Malta, Moldova, Monaco, Montenegro, Norway, Sweden, Switzerland, United Kingdom.

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