

EDITION
2023

ATHENS
DINARD
PARIS

CONTEST OLIVIER ROELLINGER

FOR THE PRESERVATION OF MARINE RESOURCES

Culinary contest for future professionals in the catering industry, committed to preserve 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 vital role to play in preserving resources by promoting sustainable species and offer less known.

Waiters play a major role in communication between chefs and customers.

That's why the Olivier Roellinger contest is now also open to these professionals too.



CONTEST

Chefs

(Students and professionals of Europe)

FIRST, A FREE GASTRONOMICAL STYLE RECIPE, based on a sustainable fish species, with a shellfish and/or algae which should be prepared in no more than 2 hours and 30 minutes.

SECOND, A « HOME MADE » STYLE RECIPE with the same fish species used in the first gastronomical style recipe, which could be prepared at home in 30 minutes.

AN ORAL PRESENTATION OF SUSTAINABILITY, with a role play between the candidate and the jury members and an exchange on marine resources preservation.

CONTEST

Waiters

(Students of Europe)

A PRACTICAL SESSION, in five workshops.

The realisation of a hot or cold culinary preparation in front of the customers.

The creation and realisation of a drink that matches the hot or cold culinary preparation.

The menu valorization.

The valorization of the recipe made by the chef. The seafood presentation.

AN ORAL PRESENTATION, with a role play between the candidate and the jury members and an exchange on marine resources preservation.

COMPETITION SCHEDULE

Now

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

January 9, 2023 (midnight)

Closure of registration.

PROFESSIONALS CATEGORY

Young professionals
(under the age of 35)

APRIL 18, 2023

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

STUDENTS CATEGORY

In catering and restaurant services training program
(under the age of 25)

MARCH 21 AND 22, 2023

Category students of 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, Monaco, Netherlands, Norway, Sweden, Switzerland, United Kingdom.

APRIL 26 AND 27, 2023

Category students of Southern and Eastern Europe

Event at the Le Monde Institute of Hotel and Tourism Studies in Athens, Greece for the 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, Slovakia, Slovenia, Spain.

TAKE THE OPPORTUNITY TO MEET REPRESENTATIVES OF THE FISHERY INDUSTRY AND FAMOUS CHEFS, INVOLVED IN THE PROMOTION OF A SUSTAINABLE SEAFOOD SUPPLY CHAIN.



OLIVIER ROELLINGER

Chef of Maisons de Bricourt

«The crisis that we have been through the last two years and the climate issues remind us how urgent it is to review our relationship to life and resources. For twelve years, the contest has crossed borders to mobilize professionals around the world, in Europe, in Canada, in China and soon in Japan. The young students and professionals who participated in the contest joined the Ocean Cuisine Team and have become great ambassadors, committed to the cause defended by Ethic Ocean. The sea is fragile and it is up to all of us, catering professionals, to preserve the resources. It is a societal and environmental commitment that we must all take, it is about the health of our planet and the future of everybody.»

OUR WINNERS FIRST PRICE 2022

BAPTISTE RENARD

Yvon Bourges catering school of Dinard, France
Category Waiters
Students of Europe

« To live with the sea is one thing. But to live with an empty sea is the other one. The underwater marine species biodiversity makes the sea what it is.

To participate at this contest allowed me to meet producers who want to protect underwater species, exactly like me. It's our role, us waiters, to be the spokespersons of our chefs.

I am passionate about my job. With this job I want to give a message: we need to preserve our marine resources, it is important to think before consuming... »



LÉA MARÉCHAL

Yvon Bourges catering school
of Dinard, France
Category Chefs
Students of Northern and Western
Europe

« The Olivier Roellinger contest is more than a culinary contest, is a human experience! I would never have imagined that this contest would bring me so much... I will never forget the moments I lived from the preparation until the big day! Thank you very much for offering moments! »



LAN DRINOVEC

Higher vocational College for Hospitality,
Wellness and Tourism, Bled, Slovénie
Category Chefs
Student of Southern and Eastern Europe

« It was an amazing experience travelling to Greece and competing in something I enjoy doing. I loved every minute of it. The very idea of the Olivier Roellinger contest is important in today's rapidly changing world. All professional chefs should be aware of the diversity and the richness of water resources, rivers, seas and lakes. We are the ones responsible for our future. »



FABIEN AUFFRET

La Méditerranée, Paris, France
Category Waiters

« The Olivier Roellinger contest made my dive into the extraordinary world of the Ocean. It teaches to respect and preserve it with our passion. For me, these values became obvious if we want to work these beautiful products all our life. We need to raise awareness among our customers thanks to our cuisine and good communication. »

CO-FOUNDERS



IN PARTNERSHIP WITH

concours@ethic-ocean.org

www.ethic-ocean.org

