CONTEST Oливье ROELLINGER FOR THE PROMOTION OF MARINE RESOURCES

Culinary contest for Future professionals in the catering industry, committed to preserve marine resources.

The theme of the contest is to design a healthy and delicious dish based on seafood as well as a dish that should be prepared in no more than 15 minutes. The winning dishes will be ready to be tasted during the contest.

The contest is open to students from Northern and Western Europe under the age of 25 and professionals under the age of 35.

The contest will be held on March 21 and 22, 2023, at the Yvon Bourges Catering School in Dinard, France.

The contest will be judged by a panel of esteemed chefs, including Olivier Roellinger, Yvon Bourges, and other renowned chefs.

The contest is an opportunity for students and professionals to showcase their skills and promote sustainable seafood practices.

COMPETITION SCHEDULE

STUDENTS

MARCH 21 AND 22, 2023 - The Olivier Roellinger contest will be held at the Yvon Bourges Catering School in Dinard, France.

PROFESSIONALS

APRIL 18, 2023 - The contest for professionals will be held at the Le Monde Institute of Hotel and Tourism Studies in Paris, France.

APRIL 26 AND 27, 2023 - The contest for students of Northern and Western Europe will be held at the Higher Vocational College for Hospitality, Wellness and Tourism, Bled, Slovenia.

APRIL 21 AND 22, 2023 - The contest for students of Southern and Eastern Europe will be held at Cooking Academy of La Méditerranée, Paris, France.

APPLICATION FORMS AND DETAIL CONTEST RULES

Application forms and detailed contest rules should be requested at:

concours@ethic-ocean.org
www.ethic-ocean.org

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 marine resources.

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.

TO THE OPPORTUNITY TO BE REPRESENTATIVES OF THIS FISHY INDUSTRY AND FAMILY, COMPETE, EMBRACE THE PROMOTION OF A SUSTAINABLE MARINE SUPPLY CHAIN.

OUR WINNERS

FIRST PRICE 2022

La Marine, based on a sustainable fish species, was prepared in no more than 2 hours and with a shellfish and/or algae which should be harvested. The nuance of the recipe was based on an original recipe and the preparation of the dish was easy. The seafood presentation, the valorization of the recipe made by the chef, the menu valorization and the realisation of a hot or cold culinary preparation in front of the customers were the jury’s matches.

SECOND, A « HOME MADE » STYLE RECIPE

The use of local and seasonal products, the valorization of the recipe made by the chef, the menu valorization, the realisation of a hot or cold culinary preparation in front of the customers, the jury’s matches.

THIRD, A « SOUVENIR » STYLE RECIPE

The selection of the final winner allowed the chef to protect underwater species, the menu valorization, the realisation of a hot or cold culinary preparation in front of the customers, the jury’s matches.

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THE JURY: the spokespeople of our chefs.

First Prize 2022

LAN DRINOVEC

First Prize 2022, based on a sustainable fish species, was prepared in no more than 2 hours and with a shellfish and/or algae which should be harvested. The nuance of the recipe was based on an original recipe and the preparation of the dish was easy. The seafood presentation, the valorization of the recipe made by the chef, the menu valorization and the realisation of a hot or cold culinary preparation in front of the customers were the jury’s matches.

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