

# OLIVIER ROELLINGER CONTEST

FOR THE PRESERVATION OF MARINE RESOURCES



WAITERS



2024 EDITION ATHENS DINARD PARIS



## Culinary contest for students and 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, chefs have a vital role to play in preserving resources by promoting sustainable species and often less known.

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

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

### CONTEST

#### Chefs

(Students and professionals of Europe)

FIRST, A FREE GASTRONOMICAL STYLE DISH, featuring 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 DISH with the same fish species used in the first gastronomical style dish, 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 four workshops. Tableside culinary preparation, hot or cold, for guests. Tableside drink creation that pairs with the culinary preparation. Menu explanation. Seafood presentation.

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

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 sea is fragile. We must raise awareness of its silent disappearance: marine resources are depleting. It is up to us to be fully aware of the scarcity of species and to find solutions together. This contest allows candidates to demonstrate their culinary talents and commitment to the ocean by proposing recipes based on species that are healthy and are fished (or raised) in environmentally friendly conditions. But this contest goes well beyond the challenges of marine resources because it also covers all food issues such as food waste (animal and plant), energy inefficiency and single-use plastic elimination. All these societal issues are urgent to take into account in restaurants, and they are addressed very well by these young professionals who have become fabulous ambassadors of our beautiful planet.

Since its creation, the contest has crossed borders to establish itself in Europe, Canada, China and Japan, in order to enrich new cultures, and bring out new awareness. The cuisines that will be written by the chefs of tomorrow and passed down to restaurants around the world will truly reflect a renaissance."

## COMPETITION SCHEDULE

### Now

Application forms and detailed contest rules should be requested at: [concours@ethic-ocean.org](mailto:concours@ethic-ocean.org)

**January 8, 2024 (midnight)**

Closure of registration.

### PROFESSIONALS CATEGORY

Professional cooks

**MAY 14, 2024**

#### "Cooking" contest Professionals of Europe

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

Students in a catering training program

**APRIL 10-11, 2024**

#### "Cooking" contest - 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 30 & MAY 1, 2024**

#### "Cooking" contest - 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.

### STUDENTS CATEGORY

Students in restaurant services training program

**APRIL 10-11, 2024**

#### "Waiters" contest - Students of Europe

Event at the Yvon Bourges catering school in Dinard, 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.

## OUR WINNERS

### FIRST PRICE 2023



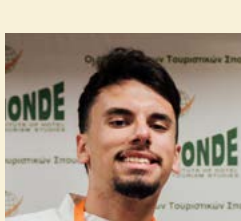
**GURVAN LE MEUR**  
FERRANDI Paris, Rennes campus  
"Waiters" contest  
Students of Europe

"It is essential that catering professionals collaborate with fishermen and aquaculturists and that the sector works in a concerted and sustainable way, turning towards common objectives. This contest allowed me to get out of my comfort zone, to deepen my knowledge, to improve my technique, while working on my creativity by investing in a citizen project facing the challenges of the world."



**SIMON BRESSON**  
Yvon Bourges catering school of Dinard, France  
"Cooking" contest  
Students of Northern and Western Europe

"The Olivier Roellinger contest opened more my eyes to the importance of marine species choice and fishing techniques. In addition, it required a lot of rigor in relation to the organization and management of work in the kitchen. The oral presentation allows to highlight all the work done and to promote the products that are important to us!"



**FRANCISCO COSTA**  
Escola de Formação Turística e Hoteleira, Portugal (Azores)  
"Cooking" contest  
Students of Southern and Eastern Europe

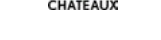
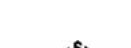
"I live on an island totally bathed by the Atlantic Ocean. My father was a diver and my mother is an amazing cook. I was given a passion for the sea and marine life. As chefs, we must challenge ourselves to use what we are given, and avoid increasing pressure on certain highly consumed species. We must care about these issues so that future generations can have the privileges we have today."



**MAXIME SZCZEPANIAK**  
L'Auberge de Soffres, France  
"Cooking" contest  
Professionals of Europe

"Today, as chefs, it is up to us to set an example and highlight accessible and sustainable ways that allow as many people as possible to eat fish, molluscs or crustaceans responsibly. Thus, the values defended by the contest are really very important to me. It therefore seems important to me to demonstrate that "eat" means also "preserve"."

CO-FOUNDERS



[concours@ethic-ocean.org](mailto:concours@ethic-ocean.org)

[www.ethic-ocean.org](http://www.ethic-ocean.org)

