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

In partnership with the FISHERY INDUSTRY, 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 plastics.

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 choice and fishing techniques. In addition, it required a lot of rigor, creativity, passion, commitment to preserve marine resources. 

The oral presentation allows to highlight all the work done and to promote the candidate’s personal commitment to marine preservation.

Members and an exchange on marine resources with a role play between the candidate and the jury.

In 2023, we celebrated the 6th year of this contest. This event was an unique opportunity for professionals who have become fabulous ambassadors of our beautiful planet.

Now, we are launching the 7th edition of the concours "Cooking contest" to bring together the students of Europe and Professionals of Europe.

Students of Europe:
Event at the Le Monde Institute of Hotel and Tourism Studies in Paris on April 30, 2024
Students in restaurant services training program for candidates from the following countries: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Georgia, Greece, Hungary, Iceland, Ireland, Italy, Kosovo, Latvia, Lithuania, Luxembourg, Republic of North Macedonia, Malta, Moldova, Montenegro, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovenia, Slovakia, Spain, Sweden, Switzerland, United Kingdom.

Until January 8, 2024 (midnight), all the necessary forms should be requested at: concours@ethic-ocean.org
Application forms and detailed contest rules are available online at: ethicocean.org

Students of North and Western Europe:
Event at the Yvon Bourges catering school in Dinard, France on April 10-11, 2024
Students in a catering training program for candidates from the following countries: Algeria, Andorra, Austria, Bosnia and Herzegovina, Bulgaria, Croatia, Cyprus, Czech Republic, Greece, Hungary, Italy, Kosovo, Latvia, Liechtenstein, Lithuania, Luxembourg, Monaco, Montenegro, Norway, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, United Kingdom.

Students of Southern and Eastern Europe:
Event at FERRANDI Paris catering school, France for candidates from the following countries: Albania, Andorra, Austria, Bosnia and Herzegovina, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Georgia, Greece, Hungary, Iceland, Ireland, Italy, Kosovo, Latvia, Lithuania, Luxembourg, Monaco, Netherlands, Norway, Sweden, Switzerland, United Kingdom.

Students of Asia:
Event at L’Auberge de Boffres, France on March 19, 2024
Professional cooks for candidates from the following countries: Brunei, Cambodia, China, Indonesia, Japan, Korea, Laos, Malaysia, The Philippines, Singapore, Taiwan, Thailand, Vietnam.

Students of the Americas:
Event at L’Ecole Hôtelière de Lausanne, Switzerland on June 18, 2024
Students in hotel management training program for candidates from the following countries: Canada, Chile, Colombia, Costa Rica, Ecuador, Guatemala, Haiti, Mexico, Panama, Peru, Paraguay, Uruguay, Venezuela.

Professionals of Europe:
Event at L’Ecole Hôtelière de Lausanne, Switzerland on June 18, 2024
Professional cooks for candidates from the following countries: Belgium, Denmark, France, Germany, Iceland, Ireland, Italy, Liechtenstein, Luxembourg, Monaco, Netherlands, Norway, Sweden, Switzerland, United Kingdom.

The oral presentation allows to highlight all the work done and to promote the candidate’s personal commitment to marine preservation.

Entries now being accepted online.

The members of the jury will announce the winners on May 9, 2024.