

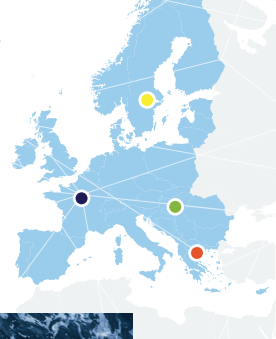
CONTEST OLIVIER ROELLINGER

FOR THE PRESERVATION OF MARINE RESOURCES



EUROPEAN CONTEST

PLACES OF THE TESTS • FRANCE • GREECE • HUNGARY • SWEDEN



Culinary contest for young chefs and future professionals in the catering industry, committed to the preservation of aquatic 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, and often lesser known species.

Waiters play a major role in communication between chefs and customers. That's why the Olivier Roellinger contest is now also open to these "these professionals too" (for the Western European category).



"Chefs" contest

(Students and professionals from Europe)

FIRSTLY, A GOURMET 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.

SECONDLY, 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 of the candidate and an exchange on the preservation of marine resources.



"Waiters" contest

(Students from western Europe)

A PRACTICAL TEST, by five workshops.

AN ORAL PRESENTATION on sustainability with a role play of the candidate and an exchange on the preservation of marine resources.

Timetable test

Now

Application forms and detailed contest rules should be requested at:

concours@ethic-ocean.org

January 8, 2020

Registration closes at midnight

"PROFESSIONALS" CATEGORY

Young professionals

(under the age of 35)

April 27, 2020

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, Macedonia, Malta, Moldova, Monaco, Montenegro, Norway, Netherlands, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, United Kingdom.

"STUDENTS" CATEGORY

Students in "Waiters" training

(under the age of 25)

March 25, 2020

Yvon Bourges Dinard catering school - France for candidates from the following countries: Andorra, Belgium, France, Germany, Ireland, Luxembourg, Monaco, Netherlands, Switzerland.

"STUDENTS" CATEGORY

Students in catering schools

(under the age of 25)

March 25, 2020

Yvon Bourges Dinard catering school - France for candidates from the following countries: Andorra, Belgium, France, Germany, Ireland, Luxembourg, Monaco, Netherlands, Switzerland.

April 2, 2020

Budapest Business School - Hungary for candidates from the following countries: Albania, Austria, Bulgaria, Croatia, Czech Republic, Georgia, Hungary, Kosovo, Liechtenstein, Moldova, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, United Kingdom.

April 10, 2020

LE MONDE Athens catering school - Spain for candidates from the following countries: Bosnia and Herzegovina, Cyprus, Greece, Italy, Macedonia, Malta, Montenegro, Portugal, Spain.

April 16, 2020

RyssbyGymnasiet catering school - Sweden for candidates from the following countries: Denmark, Estonia, Finland, Iceland, Latvia, Lithuania, Norway, Sweden.

June 8, 2020

Event on the occasion of the World Oceans Day at UNESCO (Paris).

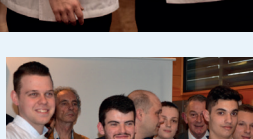
PRIZE FOR EACH TEST

1st Prize: A dinner and a night for two in a Relais & Châteaux establishment and a meeting with professionals from fisheries or aquaculture sector.

2nd Prize: A dinner for two in a Relais & Châteaux establishment.

3rd Prize: A lunch for two in a Relais & Châteaux.

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



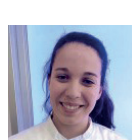
OLIVIER ROELLINGER

Chef at Maisons de Bricourt and Vice President of Relais & Châteaux



"Through the unique philosophy of this contest, young people give additional meaning to their work: taking action on a day to day basis to preserve the sea's resources. The candidates demonstrate that cooking can be sustainable as well as tasty. It is a pleasure to see that the new generation is very receptive to these messages."

TESTIMONY



1st prize winner 2019 CATEGORY "PROFESSIONAL IN EUROPE"

"I think that as chefs we have the opportunity to change attitudes towards the destruction of the seas

and oceans and the disappearance of certain species, by our choice of products, suppliers. It all depends on us, and on our desire to preserve our marine natural resources, even if that leads us to jostle our creativity."

LEA COMBELONGE, France

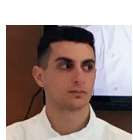


1st prize winner 2019 CATEGORY "STUDENT OF NORTH-WEST EUROPE"

"I think that if the chiefs pay attention to the sustainability of the species

and the way in which they were fished, to respect marine life, it would allow future generations to benefit from these resources. It was great experience during Olivier Roellinger contest to see so many people around you with the same ambitions and motivations for a better aqua live."

TERENCE VAN LENTEN, Netherlands

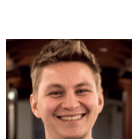


1st prize winner 2019 CATEGORY "STUDENT OF SOUTHERN EUROPE"

"First of all, behind every dish there is a sacrifice and as cooks we have

to acknowledge that and handle them properly with respect. Professional cooks must act urgently for the conservation of marine resources, by trying to use a wide variety of species which are mainly sustainable ones and also with this way it will be more challenging for us, as chefs we are to invent and try new techniques for the species. Additionally, they have to teach the upcoming chefs to respect marine life and choose wisely, to consider availability, sustainability and respectful catching methods for the fish."

ANTONIS AVOURI, Cyprus



1st prize winner 2019 CATEGORY "STUDENT OF EASTERN EUROPE"

"In Hungary we don't eat enough seafood and fish, but I am sure,

we can use these precious ingredients well. People are afraid to use fish of the hungarian lakes. By participating to the Olivier Roellinger contest, I can show them that with a little effort we can make amazing dishes."

MARTIN PACSAI, Hungary



OUR PARTNERS



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www.ethic-ocean.org

