



CONTEST OLIVIER ROELLINGER



For the preservation of marine resources

Culinary contest for young chefs and future professionals in the catering industry, committed to the preservation of aquatic resources

ACTING TOGETHER FOR TASTY AND RESPONSIBLE COOKING

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.

How to take part? Imagine your own recipes with sustainable fish.

Create your own recipes using sustainable fish. 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.

Let your creativity guide you and do not miss this opportunity to have your work assessed by a jury of professionals from the catering industry and aquatic products industry, chaired by Olivier Roellinger.



HARALDS SAUSS

1st price winner 2016 category student of North-Eastern Europe. *"Before the competition I was cooking all kinds of fish, but I'd never really questioned myself about overfishing or the protection of the oceans."*

JORGE METADE

1st price winner 2016 category student of southern Europe. *"This competition mainly showed me what I could actually do at my level for the protection of the oceans."*

MARTIN QUÉRÉ

1st price winner 2016 category student of Western Europe. *"When I was young I used to fish with my parents and I have always been in contact with fish."*

EMMANUEL CHARLES

1st price winner 2016 Professional category in Europe. *"I cooked pout, a little known species, which deserves to be appreciated in any kitchen that respects the ocean."*

ARE YOU A YOUNG CATERING PROFESSIONAL ? (UNDER 35S)

ENTER

NOW

Application forms and detailed contest rules should be requested at concours@seaweb-eu.org

DECEMBER 31, 2016

Registration closes at midnight

JANUARY 2017

Selection of candidates for the practical tests

TIMETABLE TESTS "PROFESSIONAL" CATEGORY

APRIL 24, 2017

FERRANDI Paris catering school - France for candidates from the following countries: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, United Kingdom.

JUNE 8, 2017

Award ceremony on the occasion of World Oceans Day.

ARE YOU A CATERING STUDENT ? (UNDER 25S)

ENTER

NOW

Application forms and detailed contest rules should be requested at concours@seaweb-eu.org

DECEMBER 31, 2016

Registration closes at midnight

JANUARY 2017

Selection of candidates for the practical tests

TIMETABLE TESTS "STUDENT" CATEGORY

MARCH 29, 2017

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

APRIL 4, 2017

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

APRIL 6, 2017

Zespół Szkół Ponadgimnazjalnych Somonino catering school - Poland for candidates from the following countries: Bulgaria, Croatia, Czech Republic, Hungary, Poland, Romania, Slovakia, Slovenia.

JUNE 2, 2017

ECOTUR Valencia catering school - Spain for candidates from the following countries: Cyprus, Greece, Italy, Malta, Portugal, Spain.

JUNE 8, 2017

Award ceremony on the occasion of World Oceans Day.

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 PRICE

A dinner for two in a Relais & Châteaux establishment

3RD PRICE

A lunch for two in a Relais & Châteaux



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.



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

CO-CREATORS



PARTNERS



THEY SUPPORT US

