

CONTEST OLIVIER ROELLINGER



EDITION 2018 UNDER THE PATRONAGE OF NICOLAS HULOT, MINISTER OF STATE, MINISTER OF ECOLOGICAL AND SOLIDARITY TRANSITION IN FRANCE



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



EUROPEAN CONTEST
PLACES OF THE TESTS
SPAIN
FRANCE
HUNGARY
SWEDEN



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.



TESTIMONY



1st prize winner 2017 CATEGORY STUDENT OF NORTH EUROPE

"Sustainable fishing has always been important for me. But having a contest which raises this subject is brilliant! Thanks to this contest, I now have more knowledge about the preservation of the resources of the sea."

ANTON ROOS, Sweden

1st prize winner 2017 CATEGORY STUDENT OF SOUTHERN EUROPE

"This contest allowed me to know more about the preservation of the resources of the sea. This contest was very constructive for me, as I was able to learn numerous things and to acquire a new experience."

MITROKLI PANAGIOTIS, Cyprus

1st prize winner 2017 CATEGORY STUDENT OF WESTERN EUROPE

"It was my first contest and I dived totally into its preparation. At its conclusion, my understanding of the role played by cooks in the environmental cause had seriously evolved. The Olivier Roellinger contest for the preservation of halieutic resources has allowed me to go farther by combining technique and selection of product in aiding this important cause."

BRIAC LE ROY, France

1st prize winner 2017 CATEGORY STUDENT OF EASTERN EUROPE

"I think that it is very important to use only the species of seafood which are not endangered. We can obtain very good dishes with some lesser known species and we are not obliged to cook species in danger of extinction."

DÁNIEL SZÜCS, Hungary

1st prize winner 2017 PROFESSIONAL CATEGORY IN EUROPE

"I am today a chef even more precise and responsible, a messenger of our natural heritage of the sea, ever aware that certain species are fragile and potentially exhaustible".

SÉBASTIEN RATH, France

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

ENTER

NOW

Application forms and detailed contest rules should be requested at concours@ethic-ocean.org

JANUARY 5, 2018

Registration closes at midnight

JANUARY 2018

Selection of candidates for the practical tests

TIMETABLE TESTS "PROFESSIONAL" CATEGORY

APRIL 9, 2018

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, 2018

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@ethic-ocean.org

JANUARY 5, 2018

Registration closes at midnight

JANUARY 2018

Selection of candidates for the practical tests

TIMETABLE TESTS "STUDENT" CATEGORY

MARCH 13, 2018

Budapest Business School - Hungary

for candidates from the following countries: Bulgaria, Croatia, Czech Republic, Hungary, Poland, Romania, Slovakia, Slovenia.

MARCH 21, 2018

Yvon Bourges Dinard catering school - France

for candidates from the following countries: Austria, Belgium, France, Germany, Ireland, Luxembourg, Netherlands, Switzerland, United Kingdom.

MARCH 27, 2018

ECOTUR Valencia catering school - Spain

for candidates from the following countries: Cyprus, Greece, Italy, Malta, Portugal, Spain.

APRIL 5, 2018

RyssbyGymnasiet catering school - Sweden

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

JUNE 8, 2018

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



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THEY SUPPORT US

