

CONTEST OLIVIER ROELLINGER

FOR THE PRESERVATION OF MARINE RESOURCES

Culinary contest for future professionals in the catering industry, committed to the preservation of marine resources.

**EDITION
2022**

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 professionals too.



CONTEST

"Chefs" contest

(Students and professionals from Europe)

FIRST, A GASTRONOMICAL 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.

SECOND, 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 between the candidate and jury members and an exchange on the preservation of marine resources.

"Waiters" contest

(Students from Europe)

A PRACTICAL TEST, by five workshops.

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

Now

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

**January 21, 2022
(midnight)**

Registration closes.

"PROFESSIONALS" CATEGORY

Young professionals
(under the age of 35)

MARCH 22, 2022

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.

TIMETABLE TEST

"STUDENTS" CATEGORY

In catering and "Restaurant Services" training program
(under the age of 25)

MARCH 16, 2022

Students from 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.

MAY 4, 2022

Students from Southern and Eastern Europe

Events at the Le Monde Institute of Hotel & Tourism Studies in Athens, Greece for 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.



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

"This contest is for young chefs who want to take action every day for the preservation of marine resources and thus give an additional meaning to their profession. Since 2020, we wish to create connections between the waiters which will foster communication with all customers. By entering the competition, you have already won: you understood that tomorrow, fine cuisine will be part of a ecological food transition. It is a responsibility that we have each other in relation to the ocean. It is up to us to save humanity's pantry."



CO-FOUNDERS



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