

CONTEST

OLIVIER ROELLINGER

FOR THE PRESERVATION OF MARINE RESOURCES

EUROPEAN CONTEST



Culinary contest for 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 professionals too.

"Chefs" contest

(Students and professionals from Europe)

FIRST, 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.

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.

TIMETABLE TEST

Now

Application forms and detailed contest rules should be requested at:

concours@ethic-ocean.org

January 10, 2021 (midnight)

Registration closes.

"PROFESSIONALS" CATEGORY

Young professionals

(under the age of 35)

March 22-23, 2021

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.

"STUDENTS" CATEGORY

In catering and "Restaurant Services" training program

(under the age of 25)

April 14-15 2021

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.

April 26-27 2021

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.

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

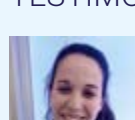


OLIVIER ROELLINGER

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

"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 understand that tomorrow, fine cuisine will be part of an 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."

TESTIMONY

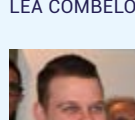


1st prize winner 2019
CATEGORY PROFESSIONAL
IN EUROPE

"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 resources, even if that leads us to jostle our creativity."

LÉA COMBELONGE, France

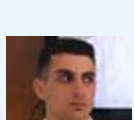


1st prize winner 2019
CATEGORY STUDENT
OF NORTH-WEST EUROPE

"I think that if the chefs 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

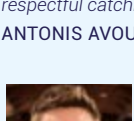


1st prize winner 2019
CATEGORY STUDENT OF SOUTHERN EUROPE

"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

Ethic Ocean

PARTNER

THEY SUPPORT US



concours@ethic-ocean.org

www.ethic-ocean.org

