
OLIVIER ROELLINGER CONTEST

For the preservation of marine resources

2022 EDITION - COMPETITION RULES « WAITERS CONTEST » SERVICE & COMMUNICATION TO CLIENTS

ARTICLE 1: FOUNDERS AND ORGANISERS

The association **Ethic Ocean**, whose head office is located at the 14 rue Scandicci – 93500 Pantin, **the Yvon Bourges catering school**, whose head office is located at the 33 rue des écoles - 35800 Dinard, **FERRANDI Paris**, the French school of gastronomy and hotel management, having its head office at 28, rue de l'Abbé Grégoire – 75006 Paris, and the **Relais & Châteaux** association whose head office is located at the 58-60 rue de Prony – 75017 Paris are organising the Olivier Roellinger competition.

Ethic Ocean works with all professionals in the fishing and aquaculture sector (fishermen, fish farmers, merchants, processors, distributors, chefs, fishmongers, etc.) to develop a sustainable market for seafood products (fished and farmed).

This competition aims to involve future professionals of catering service in the reflection about marine resources protection. The present regulation sets out the conditions in which Ethic Ocean, the Yvon Bourges catering school, FERRANDI Paris, and Relais & Châteaux (« **The Co-founders** ») are organising this competition. In particular, these regulations specify the respective rights and obligations of the participants and partners.

ARTICLE 2: WHO IS THE COMPETITION AIMED AT

This competition is aimed at schools wishing to organise a class or establish a project for students and apprentices working in the catering sector. Concerning underage contestants, the competition is held under the responsibility and with the authorisation of the legal representative with proof of parental authority.

This "Waiters" competition is open to all students under 25 years of age who are following a "Restaurant Services" training program in an European hotel school. The countries open to this competition are: Albania, Andorra, Austria, Belgium, Bosnia and Herzegovina, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Georgia, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Kosovo, Liechtenstein, Lithuania, Luxembourg, Malta, Moldova, Monaco, Montenegro, Norway, Netherlands, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, United Kingdom.

The "Waiters" competition is presented in this document.

ARTICLE 3: PHILOSOPHY AND THEME

Fish and shellfish are favoured by consumers. Over the last two decades, their nutritional qualities have been abundantly and effectively promoted and their consumption has increased steadily. However, marine resources are not unlimited. Today we are aware of their great vulnerability to environmental changes and fishing pressure. Today, 93.8% of the planet's fish populations are either overexploited (34.2%), or exploited to the maximum (59.6%).

Aquaculture, which represents a growing portion of the world's seafood product supplies, would seem to offer a solution. However, close examination of these more-or-less assisted methods of production also reveals the harmful effects of some of them on the environment.

Within this context, all professionals in the fishing and aquaculture sector have a role to play in moving towards a sustainable market for fish products. In particular, chefs have a vital role both as responsible buyers, in the choice of species they offer to their customers, and in terms of informing and explaining their choices to the customers. By opting for sustainable seafood products, chefs can play an active role in the preservation of marine resources and the use of less-known and more sustainable species yet to be discovered by consumers. For these reasons, it is important that current and future catering professionals take these challenges into consideration.

The particularity of this competition "Waiters" is to involve future professionals of restaurant service in this reflexion. Indeed, in real life, the chef makes his supply choices, and the waiter acts during the restaurant service. True link between the cook and the customer, the waiter is the one who can raise awareness among the customers. The objective of the "Waiters" contest is to create this link between the cook and the waiter, by making them communicating with the customer about the chef's choice regarding seafood products.

ARTICLE 4: THE AIMS OF THIS COMPETITION

This competition aims to:

- raise awareness and inform futures professionals of the challenges facing marine resources;
- make future professionals aware of the chef role during the supply and the waiter role in the preservation of resources by communicating with customers.

ARTICLE 5: CORRESPONDENCE

In respect of the environment, all correspondence between the organizers and the candidates will take place by email.

ARTICLE 6: COMPETITION SCHEDULE

ENTRIES

November 10, 2021	Opening of applications. Entry form and technical files, on request by email through the address concours@ethic-ocean.org
January 21, 2022 (midnight)	Final date for candidate entries.
January 2022	Candidate selection jury.

EVENTS (depending on ministerial authorizations from the countries concerned, in terms of sanitary conditions of COVID19)

NORTHERN AND WESTERN EUROPE

March 16, 2022	Events at the Yvon Bourges catering school in Dinard – France for for candidates from the following countries: Belgium, Denmark, France, Germany, Estonia, Finland, Iceland, Ireland, Latvia, Switzerland, United Kingdom.
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SOUTHERN AND EASTERN EUROPE

May 4 , 2022

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.

ARTICLE 7: ENTRY PROCESS AND PARTICIPATION

To participate, candidates should request the entry form and technical file by email at concours@ethic-ocean.org. The entry form and technical file should be returned at the latest on midnight January 21, 2022 to the same address (concours@ethic-ocean.org).

The sustainability of the fish products (fished and/or farmed from the sea and/or river, lake) should be at the heart of the elaboration of the recipes. The following criteria should be taken into consideration:

- **choice of species (indicate the scientific name),**
- **origin,**
- **traceability,**
- **size,**
- **production technique (fishing or farming technique).**

The application can be submitted in French or English and must include:

- an entry form, with proof of identity and school declaration.
- the list of products chosen by the candidate to be ordered, taken from the proposed ingredient list, for the « Realisation of a culinary preparation for customers » workshop. Candidates are free to bring these ingredients selected in this list if they wish to. Otherwise, the organizing school will provide them the day of the contest. The two additional ingredients as well as the seafood products are brought by the candidate on the day of the contest.
- the Menu proposed by the candidate for the « Menu Valorization » workshop.
- an argument document completed and provided in the application file.
- a 1 to 2 minutes video sent in .mov or .mp4 format presenting the following points:
 - o the candidate's motivation for entering this competition.
 - o the role that catering professionals can play in preserving marine resources.

The explanations and the research conducted to provide the document and video will be decisive in the candidate's entry. It will be used as the basis for an oral presentation during the practical exams.

Incomplete files will not be accepted.

The jury will select the best entries for each one of the practical exams.

The candidate's travel expenses and accommodation costs to participate in the practical exams will be reimbursed by Ethic Ocean (based on economy prices and the lowest price of transport). Any candidate outside the national mainland will pay for his own travel expenses. Any person accompanying the candidate will pay for his own transportation and accommodation.

ARTICLE 8: TECHNICAL FILE SELECTION CRITERIA

The following selection criteria will be used:

- written and video presentations relevance.

ARTICLE 9: SELECTION FOR THE FINAL ROUND

The best entries will be chosen to enter the final practical exam:

- o **to the Yvon Bourges catering school in Dinard - France,**
for candidates from Northern and Western Europe.
- o **to the LE MONDE Institute of Hotel & Tourism Studies in Athens - Greece,**
for candidates from Southern and Eastern Europe.

ARTICLE 10: TESTS REQUIRED DURING THE PRACTICAL ROUND

Practical test for « Waiters » includes:

- **Five workshops**, which will last between 5 and 20 minutes.

- Workshop "**Realisation of a culinary preparation for customers**" (20 min). The candidate will have to make a cold or hot culinary preparation for 4 persons in front of the jury, like in a restaurant. The candidate has to select the fish species of his choice, following the sustainable criteria. The fish must be accompanied by one of the following options:
 - o a mollusc only
 - o a mollusc and seaweed
 - o a crustacean only
 - o a crustacean and seaweed
 - o seaweed only

The choice of the seafood products should be explained to the jury by the candidate. The candidate brings his seafood products in sufficient quantity for 4 portions on the day of the event.

Candidates are free to bring the other ingredients selected in the ingredient list if they wish to. Otherwise, the organizing school will provide them the day of the contest.

Each candidate is also free to bring (maximum) two raw ingredients in addition to the ingredient list proposed. The hosting school of the exams will display plates of 27 cm in diameter.

The candidate will have 30 minutes to prepare this workshop with the help of a commis student just before the realization of the plate in front of the jury.

- a "**Beverage**" workshop (15 min): The candidate will prepare and promote in front of the jury an original hot or cold drink that matches the cold or hot culinary preparation carried out in the "Realization of a culinary preparation for customers" workshop : the proposed drink must take into account a sustainable way, which will be explained by the candidate during his service. The candidate will have to bring the necessary drinks and ingredients for this workshop.
- a "**Seafood presentation**" workshop (15 min): the candidate will present and promote a raw or processed seafood (wild or farmed) from his region or his country (other than the seafood chosen for the workshop "Realization of a culinary preparation for customers"). He will have a 4m² space equipped with a screen, sound system, video projector, table and chair. He will be able to provide any support of his choice for his presentation.

The candidate will have 10 minutes without interruption for his presentation, followed by 5 minutes of questions with the jury members. A particular attention will be paid to the quality of oral expression and staging, as well as to the product choice and presentation of sustainability criteria.

- Workshop "**Menu Valorization**" (15 min). The candidate will take the order by the members of the jury who will play the role of the customers in the restaurant. The candidate will be evaluated on its ability to present the products listed on a menu, and to highlight their "sustainable" characteristics. This menu has to be realised by the candidate himself. The candidate will send his menu proposal with the application file. The menu should contain the following parts:
 - o 4 starters
 - o 4 main courses
 - o 4 desserts

The candidate must define the context of his menu: location and type of restaurant, seasonality.

The menu should be in accordance with the current restaurant regulations. It should be priced. The menu can be presented on the support of the candidate's choice.

- Workshop "**Valorization of the recipe made by the Cook candidate**" (5 min). The Waiter candidate will serve and present to the jury members the gastronomical recipe prepared by the Cook candidate (his pair working) to the tasting jury, and will perform a finish according to the instructions of the Cook candidate. A moment of exchange between the Waiter candidate and the Cook candidate will be scheduled during the event so that the Cook candidate explains the message for the "customer" when sending the dishes. The working pairs will be formed randomly by the organizers, and the candidates (Waiter and Cook) will be put in contact at least 15 days before the contests.
- An **oral argumentation**, which will last 10 minutes. The oral argument will focus on a role-play of the candidate, where the members of the jury will play the role of customers of the restaurant, and ask questions about the candidate choice of species, the need for preservation of marine resources and the role of the waiter with customers, etc... It is not formal quality that will make the difference but the purpose and sincerity of its content.

ARTICLE 11: LE JURY

Competitions president: Olivier Roellinger
A jury will be formed for the evaluation of each workshop.

In the event of a tie, the President shall have the casting vote.
The decision of the judges is final and no contesting will be admitted.
The judges will disqualify anyone who does not adhere to the rules.

The jury will consist of chefs and catering professionals, professional journalists, catering teachers, professionals from the fishing and aquaculture sector from various European countries, and members of the founding committee.

ARTICLE 12: PRACTICAL EXAMS AND EVALUATION CRITERIA

The candidates will work alone.
Candidates should arrive professionally dressed "**with no distinctive signs**" on the morning of the practical exam (changing rooms available).

During the event, candidates may not have any contact with the outside (e.g. no mobile phone).

Candidates will arrive at 7am and will start workshops from 8am, every 15 minutes.

They will be evaluated on these criteria:

Evaluation criteria – Workshop « Realisation of a culinary preparation for customers »

Technical quality of the service (Organization of the work surface, respect of hygiene standards, quality of the candidate's gestures)	0 to 7 points
Quality of oral expression	0 to 6 points
Visual and gustatory quality (presentation, cleanness, seasoning...)	0 to 7 points
Total	.. /20

Evaluation criteria - Workshop « Beverage »

Matches of the drink with the culinary preparation	0 to 7 points
Originality of the proposed drink	0 to 6 points
Explanation of the sustainability of the approach	0 to 7 points
Total	.. /20

Evaluation criteria - Workshop « Seafood presentation »

Product knowledge	0 to 5 points
Knowledge of sustainability criteria	0 to 5 points
Quality of oral expression and staging	0 to 10 points
Total	.. /20

Evaluation criteria – Workshop « Menu valorization »

Attitude, fluency	0 to 5 points
Product knowledge	0 to 5 points
Proposed agreements (drinks, bread...)	0 to 5 points
Quality of the support	0 to 5 points
Total	.. /20

Evaluation criteria – Workshop « Valorization of the recipe made by the Cook candidate »

Quality of presentation and valorization of the cooking candidate work	0 to 10 points
Quality of the information to the customers	0 to 10 points
Total	.. /20

Evaluation criteria – Oral argumentation

Quality of the oral presentation	0 to 10 points
Explanation of sustainable criteria	0 to 10 points
Explanation of the role of waiter in the preservation of marine resources	0 to 10 points
Quality of the written and video presentation	0 to 10 points
Total	.. /40

ARTICLE 13: RESULTS AND AWARDS

The results and award-giving ceremony will be held at the end of the day. The jury announces the names of the winners (3 first prizes).

March 16, 2022

The Yvon Bourges catering school in Dinard - France

For candidates from Northern and Western Europe.

May 4, 2022

The LE MONDE Institute of Hotel & Tourism Studies in Athens - Greece

For candidates from Southern and Eastern Europe.

ARTICLE 14: PRIZES

The prizes will enable the winner to meet representatives from the fishing/aquaculture sector and renowned Chefs, working with sustainable fish products (fished and farmed).

1st prize for each of the test:

Dinner and one night for two people in a Relais & Châteaux establishment and a meeting with fishing or aquaculture professionals (in Europe) organised by Ethic Ocean.

Minimum value: 500 euros

2nd prize for each of the test:

Dinner for two in a Relais & Châteaux establishment.

Minimum value: 250 euros

3rd prize for each of the test:

Lunch for two in a Relais & Châteaux establishment.

Minimum value: 100 euros

ARTICLE 15: INTELLECTUAL AND MATERIAL PROPERTY RIGHTS

Participants shall transfer free of charge to the Co-founders exploitation rights to all steps of the competition, i.e. the right to reproduce, represent and adapt their recipes and videos. Likewise, participants in the competition authorize the Co-founders in advance to publish their names, contact details and photos with the context of the competition and in any internal or external communication of the Co-founders. As a result, the Co-founders may freely reproduce, represent and adapt the creation of the winners, in number, in any format or on any support, by any means and in all countries.

ARTICLE 16: RESPONSIBILITIES

The Co-founders decline all responsibility if, due to force majeure or an event beyond their control, the competition was cancelled, extended, shortened, postponed or modified partially or in full. Modifications to these rules may be published during the competition. They shall be considered in addition to these rules. Candidates will be informed by all appropriate means prior to any modification.

The Co-founders decline all responsibility for any incidents and/or accidents which may occur during the competition for each of the participants and for the duration of the prize awarded and/or due to its use by the winners. Prizes may not be exchanged for any other prize by the winners. The Co-founders reserve the right to replace a prize by another of the same value and similar characteristics, if circumstances require it. The prizes may be not be transferred to a third party.

ARTICLE 17: PUBLICATION OF THE RULES

These rules have been filed via www.reglement.net at SELARL 812 - associated bailiffs - 88 boulevard de la Reine - 78000 Versailles. They may be sent free of charge to anyone so requesting by letter (stamp refunded on request (second class mail), or by email to Ethic Ocean: concours@ethic-ocean.org)

ARTICLE 18: ACCEPTANCE OF THESE RULES

Entry and participation in this competition shall be deemed as full acceptance of these rules and waiver of any recourse of any nature against the Co-founders and its partners. The Co-founders reserve the right to amend, extend or cancel this competition or to change the date of the events and/or award-giving ceremony, for whatever reason, and shall not be held liable as a result of said change.

No requests will be entertained by telephone or in writing concerning the modalities of the competition other than those stipulated in these rules, or as to the interpretation or appointment of the winners. The Co-founders reserve the right to take action by any means for any attempt to breach these rules and in particular in the event of disclosure of confidential information.

ARTICLE 19: DISPUTES

In the event of a dispute, the decision of the judges is final and cannot be contested.

ARTICLE 20: APPLICABLE LAW

These rules are subject to French law.

ARTICLE 21: COMPUTING AND LIBERTIES (PERSONAL DATA)

The name specific information collected within the framework of the present Game is handled according to the Data protection act N 78-17 of January 6th, 1978 and according to the European regulation N 2016/679 on the data protection personal (RGPD).

By completing the form of game, the Participant authorizes the Co-founders to collect his following personal data: name, first name, mailing address et/internet, phone number ... All the participants in the Game, as well as their legal representative if they are minor, have an access right, a rectification, and an abolition of the data concerning them. Any request of access, rectification or opposition must be sent to Ethic Ocean, accompanied by a documentary evidence of identity, or by post at the following address ETHIC OCEAN - Tour Essor - 14 rue Scandicci 93500 PANTIN, or by e-mail: concours@ethic-ocean.org

The information recorded by the Co-founders within the framework of the organization of the game is booked for its only use, and can be communicated only to the Co-founders participating in the organization of the Game for the only needs for this one. The personal data will be kept during a period of 5 years at the end of which they will be erased.

The Co-founders make a commitment not to sell, to rent, to give up or to give access to thirds in the data without having received beforehand the consent of the participant, unless it to be forced because of a justifiable motive (legal obligation, fight against the fraud or the abuse, the exercise of rights of defence, etc.).

Done in Paris on October 29, 2021

THE CO-FOUNDERS:

Ethic Ocean

Yvon Bourges catering school, Dinard

FERRANDI Paris

Relais & Châteaux



POUR TOUT COMPLÉMENT D'INFORMATION

concours@ethic-ocean.org