

Press release

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Olivier Roellinger contest
*for the conservation of marine resources***Opening of the registrations for the 2020 edition**

Paris, October 8, 2019. The registrations for the 2020 edition of Olivier Roellinger culinary contest, *for the conservation of marine resources*, are now open to all European countries for students in catering school and young professionals.

For its 9th edition, the Olivier Roellinger contest continues to mobilize young chefs on the preservation of marine resources, but is now also opened to students in « waiter » training, who are in direct contact with customers.

For Olivier Roellinger « *this contest is an eco-citizen initiative dedicated to the conservation of marine resources but more generally to the respect of environment. The young people who participate to this contest show that cooking can be sustainable but also delicious. Whether in the kitchen or in the restaurant room, they help raising consumer awareness on these issues and mobilizing the restaurant sector at European level.* »

A culinary contest for the preservation of the Ocean

As a genuine link between the seafood industry and consumers, chefs have a key role to play in preserving resources by choosing species whose stocks are in good condition. Moreover, chefs know better than anyone how to encourage consumers to discover equally delicious species commonly overlooked or considered less "noble" and whose stocks are not vulnerable.

The Olivier Roellinger contest aims at raising awareness of students and young professionals about the fragility of marine resources and the role they can play by choosing sustainable species for their customers. Through this contest, candidates can demonstrate that cooking can be as sustainable as tasty.

The contest is now open to a new professional category

The novelty in this next edition, is the opening of the contest to students from Western Europe who are in « waiters training » in cooking school. These future professionals have a privileged relationship with customers and this contest aims to create a link between chefs and waiters, with the customers awareness about these social issues as a common goal.

The Olivier Roellinger contest, for the conservation of marine resources, aims at raising awareness, informing and mobilizing young chefs and future generations of chefs to the fragility of marine resources through responsible consumption of seafood. Created in 2012 in France, by Ethic Ocean, FERRANDI Paris, the Yvon Bourges catering school of Dinard and Relais & Châteaux, this competition became European in 2016 and international in 2018.

STAGES OF THE COMPETITION

October 7, 2019: Opening of applications. Entry form and technical files, on request, by email through the address concours@ethic-ocean.org

8 janvier 2020 (minuit) : Final date for candidate entries

Janvier 2020 : Candidate selection jury.

Mars – Avril 2020 : Practical tests.

8 juin 2020 : Event on the occasion of the World Oceans Day at UNESCO (Paris).

WHO IS THE COMPETITION AIMED AT

"COOKING" CONTEST

- **Category "Students and apprentices under 25"** trained at a catering school leading to a degree of cooking in "culinary production", from a Europe country.
- **Category "European professionals under 35"** for young professionals chiefs working in an european country.

"WAITERS" CONTEST

- **Category "Students and apprentices under 25"** trained at a "waiters" degree from a **Western Europe country**.

PRACTICAL TESTS

"COOKING" CONTEST

- Completion of a first freely selected gourmet fish recipe, accompanied by a mollusk, crustacean or algae in 2:30h.
- A second "home-made" quick and simple recipe that can be easily performed by the general public: use of the same species of fish offered in the gourmet recipe, used in such a way that it can be cooked at home in 30 minutes
- An oral presentation to justify the choice of the selected species and their sustainability criteria.

"WAITERS" CONTEST

- 5 practical and marketing workshops.
- An oral presentation.

SCHEDULE OF EVENTS

"COOKING" CONTEST

=> "STUDENT" CATEGORY

Students in "culinary production" from European countries (under 25 years)

Western Europe – March 25, 2020

Events at the Yvon Bourges catering school in Dinard – France

For the following countries: Belgium, France, Germany, Ireland, Luxembourg, Monaco, Netherlands, United Kingdom, Switzerland.

Eastern Europe – April 2, 2020

Events at the Budapest Business school – Hungary

For the following countries: Albania, Austria, Bulgaria, Croatia, Georgia, Hungary, Kosovo, Liechtenstein, Moldavia, Poland, Czech Republic, Romania, Serbia, Slovakia, Slovenia.

Southern Europe – April 10, 2020

Events at the LE MONDE catering school – Greece

For the following countries: Bosnia and Herzegovina, Cyprus, Spain, Greece, Italy, Macedonia, Malta, Portugal.

Northern Europe – April 16, 2020

Events at the RyssbyGymnasiet catering school – Sweden

For the following countries: Denmark, Estonia, Finland, Iceland, Latvia, Lithuania, Norway, Sweden.

=> "PROFESSIONALS" CATEGORY

Young professionals in activity (under 35 years)

April 27, 2020

Events at FERRANDI Paris – France

For the following countries: Albania, Germany, Andorra, Austria, Belgium, Bosnia and Herzegovina, Bulgaria, Cyprus, Croatia, Denmark, Estonia, Finland, France, Georgia, Greece, Hungary, Iceland, Ireland, Italy, Kosovo, Latvia, Liechtenstein, Lithuania, Spain, Lithuania, Luxembourg, Macedonia, Malta, Moldova, Monaco, Montenegro, Norway, Netherlands, Poland, Portugal, Czech Republic, Romania, United Kingdom, Serbia, Slovakia, Slovenia, Sweden, Switzerland.

"WAITERS" CONTEST

=> "STUDENT FROM WESTERN EUROPE" CATEGORY

Students in "waiters" training (under 25 years)

March 25, 2020

Events at the Yvon Bourges catering school in Dinard – France

For the following countries: Belgium, France, Germany, Ireland, Luxembourg, Monaco, Netherlands, United Kingdom, Switzerland.

CO-FOUNDERS

Ethic Ocean

Ethic Ocean is an environmental organization working with all professional fishing and aquaculture sectors. The mission of Ethic Ocean is to create opportunities for change, to promote the implementation of sustainable practices and to catalyze positive actions for the preservation of oceans. Ethic Ocean works with all professionals in the sector, fishermen, fish farmers, merchants, processors, distributors, chefs, fishmongers, catering schools. www.ethic-ocean.org

FERRANDI Paris

A school of the Chamber of Commerce and Industry of Paris Ile-de-France, has recognized professionals in major sectors such as: catering, pastry, bakery, culinary arts. FERRANDI Paris annually hosts on its 3 sites (Paris, Jouy en Josas, Saint-Gratien) 2,100 students, 300 international students and 2,500 adults in continuing education. The diplomas prepared at FERRANDI Paris range from CAP to Bac + 5 (Bachelor). The creation of an Observatory of culinary creativity, constant dialogue with the profession, allow for close contact to the innovations of the sector. FERRANDI Paris organizes master classes for professionals, develops partnerships with many institutions (European Union, Americas and Asia). www.ferrandi-paris.fr

Catering school Yvon Bourges of Dinard

Located in one of the most touristic regions of France, the catering school Yvon Bourges of Dinard educates each year more than 700 students from CAP to BTS. Due to its large network of reputable and successful companies, its desire for development and international openness, the catering school Yvon Bourges is the ideal place to train for hotel and restaurant professions. All young people who aspire to these careers are welcome in Dinard. The high school supports young people on the path of excellence, with the aim of giving everyone the resources to make success possible, in a sector of activity always carrying jobs. The very good success rates for the various exams attest to this, as do the professional paths of the former students. The experience of the Hotel School of Dinard at the service of the success of all. www.lyceehotelierdinard.fr

Relais & Châteaux

Created in 1954, Relais & Châteaux is an association of over 530 charming independent hotels and exceptional restaurants, represented by independent owners, maîtres de maison and iconic chefs. Together, these strong personalities share their passion and their expertise, working every day to create unique and personal customer experiences. Present on 5 continents, Relais & Châteaux invites you to enjoy the Art of Living by experiencing refinement and taste. From the vineyards in Napa valley to the beaches of the Indian Ocean, from Provence to South Africa, and traditional Japanese Ryokan Relais & Châteaux offers travelers routes for discovering each country, every culture and terroir. Wishing to share with all the beauty of our planet within our properties, Relais & Châteaux has initiated, together with its members and with all those who feel involved, a movement for the preservation of nature and biodiversity, of culinary and human heritage, of local customs and cultures. They carried this ambition, like the preservation of local heritage and the environment, through a manifesto in November 2014 at Unesco. www.relaischateaux.com

PARTNERS SCHOOLS

Budapest Business school, Hungary

The Faculty of Commerce, Hotels and Tourism of Budapest Business School has been providing training in hospitality since 1960. Despite the fact that Hungary is a landlocked country, Budapest Business School considers it necessary to fight for the preservation of marine resources. <https://en.ni-bge.hu>

RyssbyGymnasiet catering school, Ryssby

RyssbyGymnasiet, beautifully located in southern Sweden, Småland, between Växjö and Ljungby, is a catering school, which has a long tradition of educating students and aspiring chefs. RyssbyGymnasiet offers upper secondary and adult education. The school has existed for over 100 years and today has a modern teaching facility with modern purpose built premises. RyssbyGymnasiet hosts students from all over Sweden and offers boarding for those who live far away from school. www.ryssbygymnasiet.se

LE MONDE catering school, Greece

LE MONDE Institute of Tourism and Hotel Studies, is the reference in Greece since 1996, in terms of specialized training in the tourism sector and more specifically the hotel, gastronomy, sommellerie and bartending. LE MONDE operates in accordance with international institutional standards. The school offers specialized Bac + 2 and continuing vocational training, and has established collaborations with high-level vocational schools in Europe. The school is accredited by UNWTO, a member of Eurochrie, and is recognized for the excellence of its programs by the labor market. Students are integrated by the largest national and international companies. The courses are taught by recognized professionals in Greece and internationally, from the gastronomy, hospitality and renowned companies sectors. Each year, the Institute earns several distinctions by participating in national as well as international competitions. <https://www.lemonde.edu.gr/>