

Olivier Roellinger contest, for the preservation of marine resources

Openness to Europe, request your application!

Paris, 17 September 2015 - After four editions in France and two editions in Spain, the Olivier Roellinger contest is now open to Europe to mobilize young European chefs regarding seafood preservation.

Marine resources are depleting while fish and shellfish continue to attract more and more consumers. It is in order to educate future generations of chefs and young professionals to the fragility of fishery resources and the role they can play in the sector (fishing and aquaculture) that the Olivier Roellinger contest was created by SeaWeb Europe and the FERRANDI Paris school in partnership with the catering school of Dinard and the Relais & Chateaux association.

As a genuine link between industry professionals 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 to bring together young chefs and students trained in the catering sector and encourage them to promote sustainable species. The objective of this competition is primarily to allow professionals to consider environmental and social issues and to make them aware of the role they can play in preserving resources.

For **Olivier Roellinger**, Chef of Bricourt Houses in Cancale and Vice-president of Relais & Châteaux, the message carried by the competition is a priority: *"Thanks to the philosophy of this competition, young chefs give added meaning to their business which becomes a daily act for the preservation of marine resources. Candidates show that cooking can be as sustainable as tasty. It is a pleasure to see that the new generation is very receptive to these messages. With the opening to Europe this year, we hope to reach even more young people who will contribute with greater awareness to changing the world through more respectful practices towards resources and the environment."*

The practical tests

- 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.
- Oral presentation to justify the choice of selected species and sustainability criteria.

Who is the competition for?

a) **Category "Students and apprentices under 25"** trained at a catering school leading to a degree of cooking, from one of the following European countries.

b) **Category "Professionals under 35"**, from one of the following European countries.

Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Norway, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, United Kingdom.

Stages of the competition (students and professionals)

September 17, 2015: Opening of registrations

December 31, 2015: Closing of registrations

January 2016: Selection of the best projects from the "professional" category
Selection of the best projects from the "students" category for each of the four major European regions.

March / April / May / June 2016: Practical tests

Category Students and apprentices under 25 years

• Northern Europe – March 15, 2016

The events will take place in Sweden (*at the RyssbyGymnasiet catering school of Ryssby*) for candidates from the following countries: Denmark, Estonia, Finland, Iceland, Latvia, Lithuania, Norway, Sweden.

• Western Europe – March 23, 2016

The events will take place in France (*at the Yvon Bourges catering school of Dinard*) for candidates from the following countries: Austria, Belgium, France, Germany, Ireland, Luxembourg, Netherlands, United Kingdom, Switzerland.

• Eastern Europe – April 20, 2016

The events will take place in Poland (*at the Zespół Szkół Ponadgimnazjalnych catering school of Somonino*) for candidates from the following countries: Bulgaria, Croatia, Hungary, Poland, Czech Republic, Romania, Slovakia, Slovenia.

• South Europe – June 03, 2016

The events will take place in Spain (*at the ECOTUR catering school of Valencia*) for candidates from the following countries: Cyprus, Spain, Greece, Italy, Malta, Portugal.

Category Professionals under 35

The events will take place in France at **FERRANDI Paris on April 18, 2016.**

June 8, 2016

Award ceremony on the occasion of World Oceans Day

Register now by requesting your application at: concours@seaweb-eu.org

SeaWeb Europe is an environmental organization working for the conservation of the oceans. SeaWeb works with all professional fishing and aquaculture sectors to contribute to the development of a sustainable market for aquatic products, www.seaweb-europe.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, Bordeaux) 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

Yvon Bourges Dinard catering school; Located in one of the most touristic areas of France, the DINARD catering school has a reputation for excellence. By offering the full range of hospitality training - catering from CAP to Bachelor degrees - it is at the crossroads of the needs of youth eager for high-level qualifications and an industry where job offers are always available- https://phare.ac-rennes.fr/hotelier_dinard

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. This impetus to share the Beautiful and the Good around the world is embodied in the Relais & Châteaux. Our Vision: "A Better World through gastronomy and hospitality" www.relaischateaux.com

Zespół Szkół Ponadgimnazjalnych Somonino catering school is located in the North of Poland by the Baltic Sea in the Kashubian lake district. This high-school offers education in a wide range of hotel, tourist, catering services and is popular among teenagers who want to get a qualified degree. www.zspsomonino.pl

ECOTUR catering school, Valencia: Located on the east coast of Spain, ECOTUR hotel school is a school that trains high-level professionals in the catering sector. It offers vocational training qualifications and is recognized throughout Europe. Most of the students from this school work in Michelin starred restaurants or in 4 and 5 stars hotels. www.hotelescuelaecotur.com

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. <http://www.ryssbygymnasiet.se>

With the support of :





Mouisel Michel, Head of international development FERRANDI Paris in France, which will host events for professionals from all over Europe:

"It is a pleasure to see the competition opened to Europe this year. This shows that awareness regarding the preservation of nature has no boundaries. It is mostly through training and new discoveries that young people can find new sources of inspiration for their cooking. Moving towards actions for the good of the planet seems essential at FERRANDI Paris. "

Alain Bernard, Head of Culinary work at the Yvon Bourges catering school in Dinard, France, which will host events for students of Western Europe:

" Our entire team is very eager to receive European students, it is an opportunity to discover Brittany, one of the largest fishing regions in France. This will be an opportunity to discuss new culinary techniques, to discover other cultures, to learn more about actions being implemented to preserve the oceans in other parts of Europe."



Vicente San Juan, Director of ECOTUR school in Valencia, which will host events for Southern European students:

"Spain is a country that consumes a lot of fish and seafood. This is why it is important, through this type of action, to educate young chefs of the importance of preserving our oceans. We need to send this message to all the countries bordering the Mediterranean sea. Protecting the oceans and its marine resources is the duty of all of us. "

Elżbieta Świętoń, Director of Zespół Szkół Ponadgimnazjalnych Somonino school in Poland, which will host events for Eastern European students:

"We are pleased to welcome young and talented students as part of this competition. We hope they will delight the jury, while choosing food that respects the environment. Our school, surrounded by lakes, will allow everyone to find inspiration for their dishes. Good luck everyone !"



Matts Andersson Culinary Director of the RyssbyGymnasiet school in Sweden, which will host events for the Northern European students:

"How could we not be sensitive to this kind of action? By starting to commit today candidates of this competition will become responsible professionals tomorrow. I hope that many hotel schools and young chefs will enroll in this contest, so that each EU country will have its Young Ambassador of marine resources. "