



## CONTEST OLIVIER ROELLINGER



For the preservation of marine resources

Culinary contest  
for young chefs  
and future  
professionals  
in the catering  
industry,  
committed to  
the preservation  
of aquatic  
resources

## ACTING TOGETHER FOR TASTY AND RESPONSIBLE COOKING

**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.

**How to take part?  
Imagine your own recipes with sustainable fish.**

Create your own recipes using sustainable fish. Firstly, 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.

Secondly, 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.

**Let your creativity guide you and do not miss this opportunity to have your work assessed by a jury of professionals from the catering industry and aquatic products industry, chaired by Olivier Roellinger.**



### HARALDS SAUSS

1st price winner 2016 category student of North-Eastern Europe. *"Before the competition I was cooking all kinds of fish, but I'd never really questioned myself about overfishing or the protection of the oceans."*

### JORGE METADE

1st price winner 2016 category student of southern Europe. *"This competition mainly showed me what I could actually do at my level for the protection of the oceans."*

### MARTIN QUÉRÉ

1st price winner 2016 category student of Western Europe. *"When I was young I used to fish with my parents and I have always been in contact with fish."*

### EMMANUEL CHARLES

1st price winner 2016 Professional category in Europe. *"I cooked pout, a little known species, which deserves to be appreciated in any kitchen that respects the ocean."*

### ARE YOU A YOUNG CATERING PROFESSIONAL ? (UNDER 35S)

#### ENTER

#### NOW

Application forms and detailed contest rules should be requested at [concours@seaweb-eu.org](mailto:concours@seaweb-eu.org)

#### DECEMBER 31, 2016

Registration closes at midnight

#### JANUARY 2017

Selection of candidates for the practical tests

#### TIMETABLE TESTS "PROFESSIONAL" CATEGORY

#### APRIL 24, 2017

**FERRANDI Paris catering school - France** for candidates from the following countries: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, United Kingdom.

#### JUNE 8, 2017

Award ceremony on the occasion of World Oceans Day.

#### 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

### ARE YOU A CATERING STUDENT ? (UNDER 25S)

#### ENTER

#### NOW

Application forms and detailed contest rules should be requested at [concours@seaweb-eu.org](mailto:concours@seaweb-eu.org)

#### DECEMBER 31, 2016

Registration closes at midnight

#### JANUARY 2017

Selection of candidates for the practical tests

#### TIMETABLE TESTS "STUDENT" CATEGORY

#### MARCH 29, 2017

**Yvon Bourges Dinard catering school - France** for candidates from the following countries: Austria, Belgium, France, Germany, Ireland, Luxembourg, Netherlands, Switzerland, United Kingdom.

#### APRIL 4, 2017

**RyssbyGymnasiet catering school - Sweden** for candidates from the following countries: Denmark, Estonia, Finland, Iceland, Latvia, Lithuania,

#### APRIL 6, 2017

**Zespół Szkół Ponadgimnazjalnych Somońno catering school - Poland** for candidates from the following countries: Bulgaria, Croatia, Czech Republic, Hungary, Poland, Romania, Slovakia, Slovenia.

#### JUNE 2, 2017

**ECOTUR Valencia catering school - Spain** for candidates from the following countries: Cyprus, Greece, Italy, Malta, Portugal, Spain.

#### JUNE 8, 2017

Award ceremony on the occasion of World Oceans Day.

#### 2ND PRICE

A dinner for two in a Relais & Châteaux establishment

#### 3RD PRICE

A lunch for two in a Relais & Châteaux



### OLIVIER ROELLINGER

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

*Through the unique philosophy of this contest, young people give additional meaning to their work : taking action on a day to day basis to preserve the sea's resources. The candidates demonstrate that cooking can be sustainable as well as tasty. It is a pleasure to see that the new generation is very receptive to these messages.*

SEIZE THIS  
OPPORTUNITY TO MEET  
REPRESENTATIVES  
OF THE FISHERY  
INDUSTRY AND FAMOUS  
CHEFS, INVOLVED  
IN PROMOTING A  
SUSTAINABLE SEAFOOD  
SUPPLY CHAIN



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