

EDITION
2023

ATHENS
DINARD
PARIS

OLIVIER ROELLINGER CONTEST

FOR THE PRESERVATION OF MARINE RESOURCES

**Culinary contest for future professionals in the catering industry,
committed to preserve marine resources.**

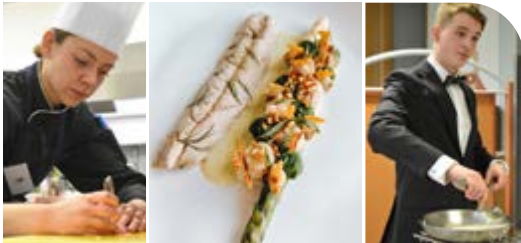
"Chefs" contest

(Students and professionals from Europe)

FIRST, A FREE GASTRONOMICAL STYLE RECIPE, based on a sustainable fish species, with a shellfish and/or algae which should be prepared in no more than 2 hours and 30 minutes.

SECOND, A « HOME MADE » STYLE RECIPE with the same fish species used in the first gastronomical style recipe, which could be prepared at home in 30 minutes.

AN ORAL PRESENTATION OF SUSTAINABILITY, with a role play between the candidate and the jury members and an exchange on marine resources preservation.



"Waiters" contest

(Students from Europe)

A PRACTICAL SESSION, in five workshops.
The realisation of a hot or cold culinary preparation in front of the customers.
The creation and realisation of a drink that matches the hot or cold culinary preparation.
The menu valorization.
The valorization of the recipe made by the chef.
The seafood presentation.

AN ORAL PRESENTATION, with a role play between the candidate and the jury members and an exchange on marine resources preservation.

COMPETITION SCHEDULE

NOW

Application forms and detailed contest rules should be requested at: concours@ethic-ocean.org

JANUARY 9, 2023 (MIDNIGHT)

Closure of registration.

PROFESSIONALS CATEGORY

Young professionals (under the age of 35)

APRIL 18, 2023

Event at 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)

MARCH 21 AND 22, 2023

Category students of 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 AND 27, 2023

Category students of Southern and Eastern Europe

Event at the Le Monde Institute of Hotel and Tourism Studies in Athens, Greece for the 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.

CO-FOUNDERS



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