CONTEST OLIVIER ROELLINGER

2027

DINARD PARIS

FOR THE PRESERVATION OF MARINE RESOURCES





Culinary contest for students and professionals in the catering industry, committed to preserve marine resources

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, chefs have a vital role to play in preserving resources by promoting sustainable species and often less known.

CONTEST

Chefs

Students and professionals of Europe

FIRST, A FREE GASTRONOMICAL STYLE DISH,
featuring 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 DISH
with the same fish species used in the first gastronomical style dish, 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.

TAKE THE OPPORTUNITY TO MEET REPRESENTATIVES OF THE FISHERY INDUSTRY AND FAMOUS CHEFS, INVOLVED IN THE PROMOTION OF A SUSTAINABLE SEAFOOD SUPPLY CHAIN.



OLIVIER ROELLINGER

Chef of Maisons de Bricourt

"The sea is fragile. We must raise awareness of its silent disappearance: marine resources are depleting. It is up to us to be fully aware of the scarcity of species and to find solutions together. This contest allows candidates to demonstrate their culinary talents and commitment to the ocean by proposing recipes based on species that are healthy and are fished (or raised) in environmentally friendly conditions. But this contest goes well beyond the challenges of marine resources because it also covers all food issues such as food waste (animal and plant), energy inefficiency and singleuse plastic elimination. All these societal issues are urgent to take into account in restaurants, and they are addressed very well by these young professionals who have become fabulous ambassadors of our beautiful planet.
The cuisines that will be written by the chefs of tomorrow and passed down to restaurants around the world will truly reflect a renaissance."

COMPETITION SCHEDULE

Now

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

January 4, 2027 (midnight)

Closure of registration.

STUDENTS CATEGORY

Students in a catering training program

APRIL 1, 2027

"Cooking" contest - Students of Europe

Event at the Yvon Bourges catering school in Dinard, 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.

PROFESSIONALS CATEGORY

Professional cooks

APRIL 28, 2027

"Cooking" contest Professionals of Europe

Event at FERRANDI Paris 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.

CO-FOUNDERS

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concours@ethic-ocean.org
www.ethic-ocean.org