



# OLIVIER ROELLINGER CONTEST

*for the preservation of marine resources*

# European Culinary Contest for young chefs and waiters *for the preservation of marine resources.*



- 34% of marine resources are overfished.
- Fish and shellfish continue to attract more and more consumers.
- Chefs have a key role to play in preserving resources by promoting sustainable seafood, and lesser known species.
- Waiters play a major role in communication between chefs and customers.

# European Culinary Contest for young chefs and waiters *for the preservation of marine resources.*



- Co-founded by 4 partners :
  - LYCEE HOTELIER DINARD, Yvon Bourges
  - FERRANDI Paris
  - Relais & Châteaux
  - Ethic Ocean.
- In partnership with Le Monde Institute of Hotel & Tourism Studies in Athens, Greece.
- Created in 2011 in France. Became European in 2016 and International in 2018 (Canada in 2018, China in 2019, Japan since 2022).



## TRIAL for “Cooks”

*(Students and professionals from Europe)*

- **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.
- **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.
- **AN ORAL PRESENTATION** to present criteria of sustainability and role of chefs in the preservation of marine resources (15 mn).

# TRIAL for “Waiters”

*(Students from Europe)*



## ➤ A PRACTICAL TEST

with 4 workshops :

- Tableside culinary preparation, hot or cold, for guests.
- Tableside drink creation that pairs with the culinary preparation.
- Menu explanation.
- Seafood presentation.

## ➤ AN ORAL PRESENTATION

to present criteria of sustainability and role of waiters in the preservation of marine resources.

# TIMETABLE – 2025

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

**January 6, 2025 (midnight)** : Registration closes.

## PROFESSIONAL CATEGORY

**April 7, 2025** :

At FERRANDI Paris school, France

*For professionals from all Europe*

## STUDENT CATEGORY (under the age of 25)

*In Catering training program*

**April 2, 2025**

At LYCEE HOTELIER DINARD, Yvon Bourges, Dinard, France

*For students in catering training program from North and West Europe*

*For students in restaurant services training program from all Europe*

**April 24, 2025**

At Le Monde Institute of Hotel & Tourism Studies in Athens, Greece

*For students in catering training program from South and East Europe*

# OLIVIER ROELLINGER

Chef at Maisons de Bricourt  
Vice President of Relais & Châteaux

*“This contest is for young chefs and waiters who want to take action every day for the preservation of marine resources and thus give an additional meaning to their profession. By entering the competition, you have already won: you understood that tomorrow, fine cuisine will be part of an ecological food transition. It is a responsibility that we have each other in relation to the ocean. It is up to us to save humanity’s pantry.”*



# The Ocean Cuisine Team

- Every participant since the first edition.
- 400 members in 2024.
- 23 nationalities (Bulgaria, Cyprus, China, Canada, France, Spain, Greece, Sweden, Luxemburg, Poland, Portugal, Hungary, Slovenia, Netherlands, Serbia, Finland, United Kingdom, Czech republic, Italia, Swiss, Lituania, Latvia, Romania).
- **Ambassadors for the preservation of marine resources**
- **Participation to Ethic Ocean events**



# PARTNERS

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BRAGARD

