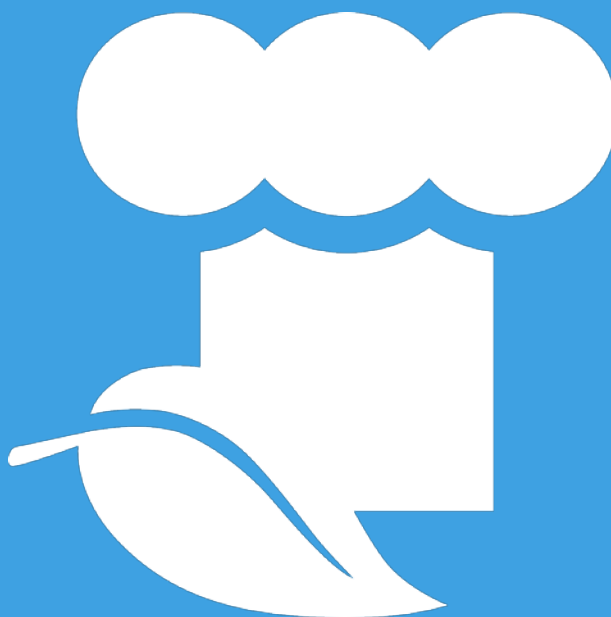


2019



# EUROPEAN YOUNG CHEF AWARD

INFORMATION BROCHURE

SOUTH AEGEAN – 22-24 OCTOBER 2019



# THE AMBASSADOR



*"The European Young Chef Award is a learning process and very valuable experience. Success is doing what you like doing. So, you have already won!"*

**JOAN ROCA**

El Celler de Can Roca

## INTRODUCTION

The European Young Chef Award 2019 is a competition organised and promoted by the International Institute of Gastronomy, Culture, Arts and Tourism (IGCAT), the Regions of Gastronomy Platform and hosted by the Region of South Aegean.

The aim is to strengthen links between European regions through young professional chefs while promoting culinary innovation using traditional cuisine and local produce.

IGCAT, together with the Regions of Gastronomy Platform are keen to raise the profile of local food production and diversity. Food is often a unique selling point for regions and a way to support regional development. By enabling young chefs to learn about the value of local food diversity and regional distinctiveness, we hope to inspire future ambassadors for the Regions of Gastronomy in Europe.

This event is an opportunity for networking between finalists of competitions that have taken place across Europe. It is a competition judged by international chefs and experts. Furthermore, the young chefs will have the opportunity to learn about food products from each of their regions and establish a professional network.



# WINNERS OF PREVIOUS EDITIONS



"I love to learn new techniques and to innovate on traditional recipes using local products."

ANDREAS BJERRING  
European Young Chef 2018  
Aarhus-Central Denmark Region 2017

"I wanted the jury to experience my story and my region through my dish."

AISLING ROCK  
European Young Chef 2017  
Galway-West of Ireland 2018



"My innovation was a process made up of different steps: research, development and a connection to my region's identity."

STAMATIOS MISOMIKES  
European Young Chef 2016  
South Aegean 2019



The competition is open to full-time culinary arts students or culinary graduates who have completed a full-time culinary arts programme in the past year. Finalists must be aged between 18-26 years and come from an awarded or candidate Region of Gastronomy.

The European Young Chef Award hopes to foster equality in the sector and therefore regions are asked to encourage applications from female chefs (currently underrepresented in competitions at this level).

The finalist must be selected and approved by the partner stakeholder group, preferably in collaboration with an institution that has held a local competition.

Each region will be represented by an aspiring chef who will prepare an innovative version of a regional traditional dish. Finalists are asked to use local animal or plant varieties specific to their region and thus support the future survival of these regional products.

They are recommended to take inspiration from local artists or musicians and to share the process of their creative interpretation in their presentation.

## FINALISTS

The finalist should be accompanied by a supporting team member whose role in the first instance is to promote the young chef through social media in their own countries. They may also aid the chefs in the interpretation to English of the story/presentation that is expected to tell the jury about the origin and connection of the dish to their local terroir. The supporting team member is not allowed to help in the preparation of the competition dish. Their role is strictly in the front-of-house presentation and they will not be allowed to assist in the kitchen on the day of the competition.

The region should provide a video to be shown during the competition while the jury are scoring the dish. The video (3-4 minutes duration) can highlight the Region of Gastronomy, local food products and the creative inspiration for the dish. It may also include coverage of the regional young chef competition from which the finalist was selected.

Individual kitchens will be provided for up to 15 European finalists to work in. The organisers will ensure that adequate time for orientation in the kitchens is provided before the competition.

# RULES

1. Regions should confirm their participation and finalist's name by 2 September 2019 by submitting the fully completed registration form. Regions should support the finalist in the compilation of the registration form and preparation of accompanying documents and materials. IGCAT is available to clarify any doubts concerning the form prior to the registration deadline. After the deadline, incomplete forms will not be taken into consideration and related candidatures will be automatically rejected.
2. IGCAT reserves the right to select 15 finalists that will compete in the European final. By 9 September 2019 finalists will have their participation confirmed and will be sent details to organise their travel.
3. Finalists need to be aged 18-26 and be full-time students or graduates of a culinary school (within in 1 year of the local competition / selection process). Proof of enrolment / graduation is required in the registration form. In case of any dispute, IGCAT reserves the right of final interpretation of the rules concerning the eligibility of finalists.
4. The competition dish should demonstrate innovation on a traditional recipe from the region represented. Therefore, on the day prior to the competition, the finalist will be asked to prepare two (2) portions of the traditional dish (as it would be presented in local homes / restaurants), so that the innovation / transformation of the dish will be demonstrated effectively to the jury. This will also provide an opportunity for the finalist to familiarise themselves with the provided kitchen environment. The jury will note if the finalist has succeeded in improving the traditional dish. The preparation of the traditional dish should not exceed 1 hour and 30 minutes from start to completion.
5. The finalist is required to conceive and produce the plate themselves, bringing their own style and imagination to the competition as declared in the Code of Ethics which needs to be returned with the registration form. The innovation on the traditional recipe is ideally inspired by a local artist / musician from their region.
6. General kitchen equipment will be made available to all finalists unless specialist equipment is required. The host will require a full list of equipment needed at least one month in advance of the competition. Please note that the competition will take place in a hotel that will be especially equipped with kitchen stations for the event. It is thus paramount that each finalist specifies every single kitchenware needed to make sure that the host can provide it. Each finalist is expected to provide their own specialist equipment and no cost of same will be borne by the host. All finalists must bring their own knives.
7. The finalist is required to specify in advance in the registration form whether they intend to pair their innovative dish with wine or other beverages from their region for the jury taste, and what kind of glasses / cups / etc. they will need. This is fundamental to check in advance actual availability of such with the host.
8. The dish presented in the competition must use local seasonal products found in the markets of the region being represented. The finalist should indicate in the registration form and explain in their presentation to the jury the use of regional plant and animal varieties in their dish. In the scoring process, the jury will give greater weight to presentations that demonstrate the finalist's knowledge in this field.

9. The finalist must bring their own ingredients for the preparation of both the traditional and innovative dishes. Basic store cupboard ingredients (e.g. salt, oil, sugar, etc.) will be provided by the host. The finalist is required to specify in the registration form all the basic ingredients they will need, in order to verify actual availability at the host premises. However, the finalist is encouraged to use varieties of basic ingredients specific to their region.
10. The finalist must comply with the food hygiene regulations specified by the host (if any), ensure that high-risk food products are handled appropriately, and that the chill chain is not compromised during transportation. If there are any concerns around this, the finalist should contact IGCAT and the host to discuss possible individual requirements. The host will provide help in finding replacement foods (as far as possible) in case the finalist's ingredients arrive in a bad state.
11. On the day of the competition, the finalist will prepare four (4) portions of the innovative dish that has been presented in the local competition / selection process.
12. If the local competition / selection process takes place in a different season than the European competition, the finalist will be allowed to adapt the innovative recipe by replacing out-of-season ingredients with seasonal products, without causing a radical disruption of the dish, and as long as a clear connection with the traditional recipe is preserved.
13. The innovative dish can be a starter, a main course, or a dessert. The finalist is advised that dishes in the form of tapa servings, canapes and side dishes should be avoided, as they will be penalised by the jury in the scoring process.
14. On the day of the competition, in no event can the preparation of the innovative dish exceed 2 hours and 30 minutes from start to completion.
15. Partially cooked food is not permitted. The only pre-competition preparations allowed are: fermentation, curing, marinating or dehydration. Any excessive preparation in advance of the competition will be noted and, in a tie break situation, may be counted against the finalist. If in doubt, please seek advice from IGCAT prior to the competition.
16. During their visit to the kitchen, the jury will observe the preparation and outcome of the dish including kitchen hygiene. The jury will also evaluate the ability of the finalist to reduce food waste and the use of single-use plastics to a minimum.
17. The finalist will have a maximum of 3 minutes to present the dish to the jury. This will be followed by jury questions. Please note that the jury will assess the finalist's ability to communicate an original story, explain the cultural connection of the dish with the region, and present the local plant and animal varieties used. The presentation should be given in English. The finalist may be assisted by their supportive team member in the interpretation of the presentation to English.
18. The region should prepare a 3-4 minute video that will be shown after the presentation, that should emphasise the agricultural landscape, heritage and cultural characteristics of the region, as well as the artistic influence that the chef sought to create the dish. Preferably it will also introduce the story of how the finalist was selected. The video either needs to be in English and/or have subtitles in English.

19. The finalist should bring two sets of uniform (jacket kitchen, trousers and hat). One for the first day and a 2<sup>nd</sup> set which may include sponsor logos for the competition day. On the competition day, the finalist will be given an apron for use in the kitchens so as to ensure a clean jacket during the presentation.
20. The order of presentations will be staggered and therefore the start time for cooking preparation will be given to each finalist. IGCAT will decide the order of plates and the Head of Kitchen will ensure students start cooking at 10-minute intervals. The order will be communicated by IGCAT on the day of the competition.
21. The finalist is expected to attend all activities and meals as organised in the programme. The finalist should be reminded that they are acting as ambassador for their region and their behaviour and conduct needs to be appropriate at all times.
22. The jury have a set of criteria to mark each plate. When participation is confirmed, the finalist will receive the criteria and weight applied to each. The jury are experts in their fields and the winners will be selected following a calculation of the scoring and a discussion between the jury. In a tie-break situation, the President of the jury (always a celebrated chef) will make the final choice. The jury verdict is final, and jury members are not obliged to answer the finalist's concerns individually on the day of the event. The jury will however provide written feedback to all finalists, including an individual breakdown of their scores and accompanying jury feedback, within one week following the competition. No further correspondence will be entered into.
23. Only 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> prizes will be announced on the day. All finalists however will be celebrated through the signing and awarding of IGCAT Regional Chef Ambassador title. As Joan Roca aptly notes - all finalists are winners!
24. The present rules will be sent to regions and finalists in advance of the competition. It is recommended to read them carefully. IGCAT will be available to clarify any doubt concerning the rules prior to the competition. IGCAT will not accept any objections to the present rules during or after the competition.
25. All rules and regulations are subject to interpretation by the organiser (IGCAT) whose decision shall be final.

# PROGRAMME



## DAY 1 – ARRIVAL AND WELCOME DINNER

TUESDAY 22 OCTOBER 2019 – 20:00h

## DAY 2 - WARM-UP WITH TRADITIONAL DISHES

WEDNESDAY 23 OCTOBER 2019

On Wednesday 23, finalists will be welcomed by the Region of South Aegean and IGCAT. They will receive a short introduction about the importance of the European Young Chef Award for encouraging cultural and food diversity. They will also be given an orientation and safety briefing of the kitchens.

The finalists will then commence with the preparation of the traditional version of their dish to be photographed and presented to jury members.

During the afternoon, finalists will be treated to a food tour of Rhodes island including visits to local European Region of Gastronomy stakeholders.



### TIMETABLE

10:00h	Welcome by the Region of South Aegean
10:15h	Welcome to the European Young Chef Award Dr. Diane Dodd, President of IGCAT
10:30h	Introduction to the kitchens
11:00h	Preparation of the traditional dishes
13:15h	Food tour of Rhodes island including light lunch
19:00h	Signing of IGCAT Regional Chef Ambassador agreements
20:00h	Dinner at local restaurant





# DAY 3 – COMPETITION DAY WITH INNOVATIVE DISHES

THURSDAY 24 OCTOBER 2019

The competition will take place on Thursday 24 October and finalists will receive instructions at 8.00am before organising their kitchen spaces.

IGCAT will decide the order of plates and the Head of Kitchen will ensure student start cooking at 10-minute intervals. Each finalist has 2 hours and 30 minutes to prepare their dish.

The presentation will be made in front of the jury and public in English. Finalists may involve their supportive team members for linguistic assistance in the presentation if required.



## TIMETABLE

	FINALISTS	JURY	PUBLIC
08:00h	Introduction and competition rules		
08:30h	Kitchen organisation		
09:00h	Competition starts!		
09:30h		Introduction	
10:00h		Visit to the kitchen	
11:00h			Introduction
11:30h	Presentation of innovative dishes	Presentation of innovative dishes	Presentation of innovative dishes
13:30h		Jury deliberations	
14:00h	Lunch / Cocktail	Lunch / Cocktail	Lunch / Cocktail
18:00h	Award Ceremony	Award Ceremony	Award Ceremony
20:00h	Dinner	Dinner	



# VENUE

# REGISTRATION



## RHODES

The European Young Chef Award 2019 will take place on the stunning background of Rhodes, the largest island of the Dodecanese that, together with the Cyclades complex, forms the region of the South Aegean, European Region of Gastronomy awarded 2019.

## VENUE

The European Young Chef Award 2019 will be hosted at

### RODOS PALACE HOTEL

Iraklidon Avenue (Trianton), Ixia, P.O.Box 121  
85100 Rhodes, Greece  
[www.rodos-palace.gr](http://www.rodos-palace.gr)

The registration fee is **€1.800** per finalist.

The following costs will be covered by the **Region of South Aegean**:

- ✓ 3-night accommodation in a local hotel close to the venue of the competition (provided by the Region of South Aegean) for up to 2 people (finalist and supportive team member)\*
- ✓ 3 breakfasts, 2 lunches, 3 dinners for up to 2 people (finalist and supportive team member)
- ✓ Participation in the international competition and apron
- ✓ Standard kitchen and utensils and basic ingredients
- ✓ Local Food Tour
- ✓ Commemorative gift

For more information or to reserve a place, please fill in the registration form and send it (with accompanying documents) to: [info@igcat.org](mailto:info@igcat.org)

Transfers from and to Rhodes airport will be covered by the **Region of South Aegean**. Full transfer details will be provided in advance to finalists.

**\*Any additional accompanying people will need to cover their own expenses for transfers, accommodation, and meals. The participation of additional people in the programmed activities and meals must be communicated in advance to IGCAT and the host, and is subject to seat availability and logistic organisation.**