

Olivier Roellinger Prize
For the preservation of marine resources

2016 edition

Competition rules

ARTICLE 1: FOUNDERS and ORGANISERS

The association **SeaWeb Europe**, having its head office at 51 rue Le Peletier - 75009 Paris, and **FERRANDI Paris**, a French school of gastronomy, having its head office at 28, rue de l'Abbé Grégoire - 75006 Paris, are organising a competition in partnership with the Yvon Bourges catering school in Dinard and the association Relais & Châteaux.

SeaWeb Europe is working with all professionals in the fishing and aquaculture sector (fishermen, fish farmers, merchants, processors, distributors, chefs, fishmongers, etc.) to develop a sustainable market for fish products (fished and farmed).

The aim of this competition is to encourage students and apprentices in catering schools (under age 25) and young professionals (under age 35) to create recipes using sustainable fish species. These rules set out the conditions in which SeaWeb Europe and FERRANDI Paris are organising this competition. In particular, they specify the respective rights and obligations of the participants and partners.

ARTICLE 2: WHO IS THE COMPETITION AIMED AT

This competition is aimed at schools wishing to organise a class project for students and apprentices working in catering.

For those under the age of majority, the competition is held under the responsibility and with the authorisation of the legal representative with proof of parental authority.

This competition is also aimed at catering professionals under 35 years of age.

The competition offers two categories of entry:

- 1) Students or apprentices under 25 years of age at the date of closure of entries and following a course in a hotel training centre leading to a catering diploma.
- 2) Professionals under the age of 35 at the date of closure of entries.

For schools, a maximum of two entries is allowed.

People who have already participated in a previous edition of the competition may enter again. However, their recipes and the fish species used must be different.

The competition is open to candidates from the following European countries:

Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Holland, Ireland, Iceland, Italy, Latvia, Lithuania, Luxembourg, Malta, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, United Kingdom.

ARTICLE 3: PHILOSOPHY AND THEME

Fish and shellfish are favoured by consumers. Over the last two decades, their nutritional qualities have been abundantly and effectively promoted and consumption has grown steadily. However, these fish resources are not unlimited. Today we are aware of their great fragility faced with changes to the environment and the pressures of fishing. Today, 90% of the planet's fish populations are either overexploited (29%), or exploited to the maximum (61%).

Aquaculture, which represents a growing proportion of the world's fish product supplies, would seem to offer a solution. Yet close examination of these more-or-less assisted methods of production also highlights the harmful effects of some of them on the environment.

Within this context, all professionals in the fishing and aquaculture sector have a role to play in moving towards a sustainable market for fish products. More specifically, chefs have a vital role both as responsible buyers, in the choice of species they offer their customers, and in terms of informing and explaining their choices to the customers. By opting for sustainable fish products, chefs can play an active role in the preservation of fish resources and the use of less well-known, more sustainable species that remain to be discovered by consumers. For this reason, it is important that current and future catering professionals take these challenges into consideration in the preservation of resources.

ARTICLE 4: THE AIMS OF THIS COMPETITION

The aims of this competition are:

- to raise awareness and inform professionals and students (future professionals) of the challenges facing fish resources;

- to make current and future professionals aware of the vital role they can play as catering professionals in the preservation of resources;
- to motivate current and future professionals to cook sustainable species, some of which are sometimes poorly known and merit use.

ARTICLE 5: CORRESPONDENCE

In respect of the environment, all correspondence between the organisers and the candidates will take place by email.

ARTICLE 6: COMPETITION SCHEDULE

Entries

For both categories - professionals and students

17/09/2015	Start of the competition and opening of applications. Entry form and technical file on request by email from the address concours@seaweb-eu.org
31/12/2015 (midnight)	Final date for candidate entries with the technical files.
January 2016	Candidate selection jury
31/01/2016	The selected candidates will be informed by email.

Practicals

For the “professionals under 35” category

18 April 2016

Practicals at FERRANDI Paris, France

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

For the category “students or apprentices under 25”

15 March 2016

Practicals at the RyssbyGymnasiet catering school in Ryssby, Sweden

for candidates from the following countries: Denmark, Estonia, Finland, Iceland, Latvia, Lithuania, Norway, Sweden.

23 March 2016

Practicals at the Yvon Bourges catering school in Dinard, France

for candidates from the following countries: Austria, Belgium, France, Germany, Holland, Ireland, Luxembourg, Switzerland, United Kingdom.

20 April 2016

Practicals at the Zespół Szkół Ponadgimnazjalnych catering school in Somonino, Poland

for candidates from the following countries: Bulgaria, Croatia, Czech Republic, Hungary, Poland, Romania, Slovakia, Slovenia.

3 June 2016

Practicals at the ECOTUR catering school in Valencia, Spain

for candidates from the following countries: Cyprus, Greece, Italy, Malta, Portugal, Spain.

8 June 2016

Results and prize-giving (venue to be confirmed).

ARTICLE 7: ENTRY PROCESS AND PARTICIPATION

To participate, candidates should request the entry form and technical file by email at concours@seaweb-eu.org. The entry form and technical file should be returned at the latest on midnight 31 December 2015 to the same address (concours@seaweb-eu.org).

Candidates should provide proof of identity (to justify their age). A school certificate is required for students of catering schools.

1) For students: once the project has been defined and completed, the school will select the candidate(s) that will represent their class during the practicals. The school will send in the entry files for the competition presenting the recipes of the candidate(s).

2) For professionals: each candidate submits their own entry file.

Candidates should propose two recipes to be completed within the allotted time of 3 hours (see article 10).

Each recipe should be written in a technical file attached to the application (file including the list of ingredients and the instructions for the recipe).

The sustainability of the fish products (fished and farmed) should be at the heart of the elaboration of the recipes. The following criteria should be taken into consideration:

- **choice of species (indicate the scientific name)**
- **origin**
- **traceability**
- **size**
- **production technique (fishing or farming technique).**

The application can be submitted in French, Spanish or English and must include:

- an entry form.
- a technical file presenting the "gastronomic" recipe with photos.
- a technical file presenting the "homemade" recipe with photos.
- the list of products to be ordered, taken from the proposed basket, and the list of maximum two additional ingredients selected and provided by the candidate.
- a document of 1 to 5 pages maximum presenting the following points:
 - the candidate's motivation for entering this competition.

- the justification for the choice of species and why it meets the aims of the

competition.

- the sale and use of the recipes proposed.

- the role that catering professionals can play in preserving marine resources.

The explanations provided in this document and the research conducted to write it will be decisive in the candidate's entry. It will be used as the basis for an oral presentation during the practical exams. The oral presentation will see the candidate placed in situation, with members of the jury playing the role of customers at the candidate's restaurant, after lunch and asking questions concerning the choice of species, with the need to conserve resources and roles of the responsible chef with respect to its customers.

No incomplete files will be accepted.

The jury will select the best entries for each one of the tests.

The candidates' transport and accommodation costs to participate in the practical test and the prize-giving will be paid for by the organisers (based on economy prices). Candidates outside the national mainland will pay for their own transport costs. Any people accompanying the candidate will pay for their own transport and accommodation.

ARTICLE 8: TECHNICAL FILE SELECTION CRITERIA

The following selection criteria will be used for entries (in total 150 points):

- Sustainability of the species chosen (see article 7).
- Respect of the criteria for technical elaboration of the two recipes (gastronomic for one, quick and easy for the other).
- Visual quality of the plating up of the recipes.
- Originality and feasibility of the recipes.

ARTICLE 9: SELECTION FOR THE FINAL ROUND

The best entries will be chosen to enter the final practical round:

- the practical tests for the "Under 35's professionals" will take place in **FERRANDI Paris, France, on 18 April 2016.**

- the practical tests for the "Under 25's students or apprentices" will take place in 4 venues:

- **the RyssbyGymnasiet catering school in Ryssby – Sweden, on 15 March 2016** for candidates from Northern Europe.
- **the Yvon Bourges catering school in Dinard - France, on 23 March 2016** for candidates from Western Europe.
- **the Zespół Szkół Ponadgimnazjalnych catering school in Somonino - Poland, on 20 April 2016** for candidates from Eastern Europe.
- **the ECOTUR catering school in Valencia - Spain, on 3 June 2016** for candidates from Southern Europe.

The winners (3 first prizes) in each heat (Paris, Dinard, Valencia, Somonino, Ryssby) will come together for the results in June 2016. The date and venue of the prize-giving ceremony will be communicated in March 2016.

ARTICLE 10: TESTS REQUIRED DURING THE PRACTICAL ROUND

During the practical, candidates will be given three hours and 15 minutes (including a 15-minute pause between recipes) in the kitchen. Candidates will have to make their two recipes, which must correspond to the two technical files in their entry file:

- one free gastronomic recipe, based on a whole fish (or section depending on the species to avoid waste), accompanied by a mollusc, crustacean or seaweed and vegetables, grains, feculent or fruit, taking account of current nutritional guidelines in 2½ hours.

- a second “homemade”, quick and easy recipe which can easily be done by the general public: working with the same species of fish as in the gastronomic recipe, designed to be able to be cooked at home, accompanied with vegetables, grains, feculent or fruit, taking account of current nutritional guidelines in 30 minutes, with no prior preparation (except for fileting of the fish or preparation of stock which may be prepared during the cooking of the gastronomic recipe).

Each recipe should be prepared for 4 people.

Both recipes will be made to be served as the main course of a meal. They shall be presented on two round plates 32 cm in diameter. Four plates of each recipe should be made (3 for the “tasting” jury and 1 for press photos and exhibition). A jury in the kitchen will assess the candidates while they are making their recipes. The plates will be brought anonymously to the other members of the jury who will give their grades. Then each candidate will come and present their choice of species. This presentation will also be graded. The final grade will combine the three grades (kitchen, presentation/tasting and oral presentation).

Each candidate will be graded on the sustainability of the fish products (fished and farmed) used (oral presentation based on the written presentation provided in the entry file), on technique (kitchen preparation) and on taste and presentation.

ARTICLE 11: THE JURY

Competition president: Olivier Roellinger

The jury will be comprised of:

For students and apprentices:

- 1) A judging panel for kitchen preparation.
- 2) A “tasting and presentation” judging panel.

For the “professionals” category:

- 1) A judging panel for kitchen preparation.
- 2) A “tasting and presentation” judging panel.

In the event of a tie, the President shall have the casting vote.

The decision of the judges is final and no discussions are allowed.

The judges will disqualify anyone who does not adhere to the rules.

The judges will include chefs, professional journalists, catering teachers, professionals from the fishing and aquaculture sector from various European countries, and representatives from the members of the founding committee.

ARTICLE 12: PRACTICAL TEST AND EVALUATION CRITERIA

On the day of the practical test, candidates will have to make their recipes according to the technical files they have been selected for.

Each candidate should bring their own knives.

The fish products (fished or farmed) should be brought by the candidate. Searching for suppliers and purchasing fish products are important steps in the sustainable procurement approach. The fish products can be brought to the technical venue the day before the practical test, at the times previously indicated by the competition organisers. Accompaniments should be ordered by means of the order form provided (see basket proposed in the entry file). Each candidate is free to bring (maximum) two ingredients in addition to the basket proposed.

The candidates will work alone.

Candidates should arrive professionally dressed “with no distinctive signs” on the morning of the practical (changing rooms available).

During the practical tests, candidates may not leave the kitchen (stand and rear), have any contact with the outside (e.g. no mobile phones), nor remove or bring in equipment or foodstuffs.

Candidates will arrive at 7am and will enter the kitchen from 8am, every 10 minutes. They will be evaluated on 3 criteria:

- cooking;
 - presentation and taste;
 - oral presentation (in English, Spanish or French).
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- The first “gastronomic recipe” dish to be ready 2½ hours after the start of the practical test.
 - The second dish: 30 minutes after the start of the “homemade recipe” practical test.
 - Oral presentation (5 minutes presentation and 5 minutes questions/answers): estimated 1½ after the serving of the second dish.

Technical evaluation criteria – cooking judges

Organisation of the work surface and respect of hygiene standards	0 to 5 points
Use and respect of raw materials	0 to 5 points
Quality of progression and speed of execution	0 to 10 points
Technical abilities	0 to 10 points
Respect for the technical file	0 to 5 points
Respect for timing	Penalty 0 to 5 points
Total	.. /35

“Presentation and taste” evaluation criteria – “Gastro” judges

Originality	0 to 3 points
Presentation: cleanness and harmony	0 to 5 points
Use of the species and products	0 to 10 points
Cooking and temperature	0 to 10 points
Taste (seasoning, etc.)	0 to 12 points
Total	.. /40

“Presentation and taste” evaluation criteria – “Homemade” judges

Ease of the recipe for home cooking	0 to 3 points
Presentation: cleanness and harmony	0 to 5 points
Use of the species and products	0 to 9 points
Cooking and temperature	0 to 9 points
Taste: (seasoning, etc.)	0 to 9 points
Total	.. /35

Oral presentation evaluation criteria – production and tasting judges

Presentation of the species and relevance to the competition	0 to 8 points
Explanation of sustainability criteria	0 to 8 points
Use and sale of products/dishes in restaurants	0 to 8 points
Quality of the written presentation	0 to 8 points
Quality of the oral presentation	0 to 8 points
Total	.. /40

ARTICLE 13: RESULTS AND PRIZE GIVING

The results and prizes will be awarded in two phases:

- Following the practical tests, the judges will announce the names of the three first places, without giving the scores.
- On 8 June 2016: results and prize-giving, under the presidency of Olivier Roellinger (venue to be confirmed).

ARTICLE 14: PRIZES

The prizes will enable the winners to meet representatives from the fishing/aquaculture sector and renowned Chefs, working with sustainable fish products (fished and farmed).

1st prize for each category:

Dinner and one night for two people in a Relais & Châteaux establishment and a meeting with fishing or aquaculture professionals (in Europe).

Minimum value: 500 euros

2nd prize for each category:

Dinner for two in a Relais & Châteaux establishment

Minimum value: 250 euros

3rd prize for each category:

Lunch for two in a Relais & Châteaux establishment.

Minimum value: 100 euros

ARTICLE 15: INTELLECTUAL AND MATERIAL PROPERTY RIGHTS

Winners shall transfer free of charge to SeaWeb Europe and FERRANDI Paris the exploitation rights to all steps of the competition, i.e. the right to reproduce, represent and adapt their recipes. Similarly, participants in the competition authorize the organisers in advance to publish their names, contact details and photos with the context of the competition and in any internal or external communication of SeaWeb and FERRANDI Paris. As a result, SeaWeb and FERRANDI Paris may freely reproduce, represent and adapt the creation of the winners, in number, in any format or on any support, by any means and in all countries.

ARTICLE 16: RESPONSIBILITIES

The organisers shall accept no liability if due to force majeure or an event outside their control, the competition were cancelled, extended, shortened, postponed or modified partially or in full. Modifications to these rules may be published during the competition. They shall be considered in addition to these rules. Candidates will be informed by all appropriate means prior to any modification.

SeaWeb and FERRANDI Paris shall not accept any liability for any incidents and/or accidents which may occur during the competition for each of the participants and for the duration of the prize awarded and/or due to its use by the winners. Prizes may not

be exchanged for any other prize by the winners. SeaWeb and FERRANDI Paris reserve the right to replace a prize by another of the same value and similar characteristics, if circumstances so require. The prizes may be not be transferred to a third party.

ARTICLE 17: PUBLICATION OF THE RULES

These rules have been filed via www.reglement.net at SCP Level - Bornecque Winandy - Bru Nifosi, associated bailiffs – 15, Passage du Marquis de la Londe - 78000 Versailles. They may be sent free of charge to anyone so requesting by letter (stamp refunded on request (second class mail), or by email to SeaWeb – 51 rue Le Peletier – 75009 Paris. concours@seaweb-eu.org

ARTICLE 18: ACCEPTANCE OF THESE RULES

Entry and participation in this competition shall be deemed as full acceptance of these rules and waiver of any recourse of any nature against the organising committee and its partners. The organising committee reserves the right to amend, extend or cancel this competition or to change the date of the final, for whatever reason and shall not be held liable as a result of said change.

No requests will be entertained by telephone or in writing concerning the modalities of the competition other than those stipulated in these rules, or as to the interpretation or appointment of the winners. The organisers reserve the right to take action by any means for any attempt to breach these rules and in particular in the event of disclosure of confidential information.

ARTICLE 19: DISPUTES

In the event of a dispute, the decision of the judges is final and no discussions are allowed.

ARTICLE 20: applicable law

These rules are subject to French law.

Done in Paris on 31 August 2015



For SeaWeb Europe
Elisabeth Vallet
Director Europe



For FERRANDI
Michel Mouisel Head of
International Development

For any further information: concours@seaweb-eu.org