



**FINALE
BOCUSE D'OR**

January
24th-25th
2017
LYON

GASTRONOMIC SYMPHONY



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BOCUSE D'OR 2017, 24 COUNTRIES ON THE ROAD TO EXCELLENCE!

Every two years since 1987, 24 candidates representing 24 countries take part in the greatest contest in modern cuisine.

After nearly two years of national and continental qualifying events, following months of practice and rehearsals, they have 5.35 hrs and two tests to try to win the Bocuse d'Or. An exceptional show celebrating its 30th anniversary in 2017.

The Bocuse d'Or is a contest of high precision, a race against time, involving team work as well as a confrontation with oneself. Confrontation with the world too, as 24 nations compete over a period of two days. For the duration of the test, the identical contest kitchens built to accommodate the teams, become a territory - 24 plots of countries competing on the neutral grounds of Haute Cuisine.

TWO TESTS: THEME ON A TRAY AND THEME ON A PLATE

During 5.35 hrs, on January 24th and 25th, 24 chefs assisted by their commis and under the watchful eye of their coach, will have to realize a creation on a plate "à la française" and a creation on a tray. To celebrate its 30 years of existence the participants will work with 'Bresse chicken and shellfish' based on an interpretation of the famous Lyon recipe for 'Chicken and crayfish'. The theme of the service on a plate will be revealed at the end of November.

Candidates will have to show originality and creativity to the international jury composed of 24 chefs representing the 24 countries in competition. The jury will be presided over by Joël Robuchon, Orjan Johannessen (winner of Bocuse d'Or 2015) and Jérôme Bocuse. They will judge the candidates on the presentation of the plates, the taste but also the interpretation of the plate theme.

AN AMBITIOUS SELECTION PROCESS

This year again, the contest mobilized hundreds of chefs during 60 national selections all around the world and 3 continental selections: Latin America, Asia-Pacific and Europe. The selection process started 18 months ago highlighted 22 young talented chefs. To complete this selection, the International Organization Committee assigned wild cards to two deserving countries to go to the finale: Germany and Chile. For the first time in Bocuse d'Or history, two chef women will be participating to the finale representing Brazil (Giovanna Grossi) and Uruguay (Jessika Toni).

Bocuse d'Or
30th anniversary

The Bocuse d'Or is 30 years old and is keen to enjoy the 21st century to the full. Created in 1987 by legendary chef Paul Bocuse, the Bocuse d'Or has undoubtedly become the most important of international cooking contests.

Over the course of 30 years, the Bocuse d'Or has welcomed thousands of professionals, men and women, who have performed live in front of thousands of supporters. In January, many surprises will happen during the two days of the contest, in order to celebrate this anniversary and a new web site created for the occasion will share 30 years of chefs and passion.

LAURENT LEMAL, FRENCH CANDIDATE OF THE BOCUSE D'OR 2017



Laurent Lemal

Born on 02/09/1979

President of Jury :

François Adamski

Coach :

Franck Putelat

Commis :

Benjamin Vakanas



His awards

- Bocuse d'Or France / 2015
- Finalist of « Un des Meilleurs Ouvriers de France" contest / 2015
- Winner of Talents Gourmands Sud Méditerranée / 2015
- One Michelin star, Restaurant La Coopérative, Domaine de Riberach, Belestia / 2014
- Finalist of Grand Prix Prosper Montagné / 2014
- 3rd price of Concours Général de Pâtisserie GrandMarnier, Ferrandi school, Paris / 2004
- 1st price of Les lauriers d'Or Européens / 2003

PREVIOUS WINNERS 1987-2015



2015

1. Orjan Johannessen - Norway
2. Philip Tessier - United States
3. Tommy Myllymäki - Sweden



2013

1. Thibaut Ruggeri - France
2. Jeppe Foldager - Denmark
3. Noriyuki Hamada - Japan



1999

1. Terje Ness - Norway
2. Yannick Alleno - France
3. Ferdy Debecker - Belgium



2011

1. Rasmus Kofoed - Denmark
2. Tommy Myllymäki - Sweden
3. Gunnar Hvarnes - Norway



1997

1. Mathias Dahlgren - Sweden
2. Roland Debuyst - Belgium
3. Odd Ivar Solvold - Norway



2009

1. Geir Skeie - Norway
2. Jonas Lundgren - Sweden
3. Philippe Mille - France



1995

1. Régis Marcon - France
2. Melker Andersson - Sweden
3. Patrik Jaros - Germany



2007

1. Fabrice Desvignes - France
2. Rasmus Kofoed - Denmark
3. Franck Giovaninni - Switzerland



1993

1. Bent Stiansen - Norway
2. Jens Peter Kolbeck - Denmark
3. Guy Van Cauteren - Belgium



2005

1. Serge Vieira - France
2. Tom Viktor Gausdal - Norway
3. Rasmus Kofoed - Denmark



1991

1. Michel Roth - France
2. Lars Erik Underthun - Norway
3. Gert Jan Raven - The Netherlands



2003

1. Charles Tjessem - Norway
2. Franck Putelat - France
3. Claus Weitbrecht - Germany



1989

1. Léa Linster - Luxembourg
2. Pierre Paulus - Belgium
3. William Wai - Singapore



2001

1. François Adamski - France
2. Henrik Norström - Sweden
3. Hakon Mar Örvarsson - Iceland



1987

1. Jacky Fréon - France
2. Michel Addons - Belgium
3. Hans Hass - Germany

24 CANDIDATES FOR BOCUSE D'OR 2017

TUESDAY 24th JANUARY		WEDNESDAY 25th JANUARY	
 Lab 1 : Sweden	 Lab 7 : France	 Lab 1 : Singapore	 Lab 7 : Germany
 Lab 2 : China	 Lab 8 : Belgium	 Lab 2 : Switzerland	 Lab 8 : Canada
 Lab 3 : Finland	 Lab 9 : Denmark	 Lab 3 : Australia	 Lab 9 : Brazil
 Lab 4 : Chile	 Lab 10 : The Netherlands	 Lab 4 : Estonia	 Lab 10 : Uruguay
 Lab 5 : Japan	 Lab 11 : Norway	 Lab 5 : USA	 Lab 11 : Morocco
 Lab 6 : South Korea	 Lab 12 : Hungary	 Lab 6 : Iceland	 Lab 12 : Guatemala

Bocuse d'Or,
The mount Everest of the cuisine

In January 1987, Paul Bocuse created the Bocuse d'Or, a revolutionary gastronomy contest. Replicating the codes of major sporting events, he imagined a true show placing the emphasis on cooking and on the chefs.

The idea: bring together 24 young chefs from all over the world, among the most promising talents of their generation, and have them prepare superb dishes within 5 hours 35 minutes, live in front of an enthusiastic audience. And to tell them apart: a jury composed of the most illustrious chefs of the planet.

Bocuse d'Or, January 24-25th 2017

Chefs Area

A Sirha event, 21-25th January 2017

Eurexpo Lyon, France



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