FINALE
BOCUSE D’OR
27 & 28 January 2015
LYON
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OUR SPONSORS

MAIN SPONSORS

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Bocuse d'Or - 27 & 28 January 2015 - Lyon, France
For its 15th edition, the Bocuse d’Or continues on the path it has adopted over the recent years, encouraging the chefs to transcend their culinary heritage and promote the gastronomic signature of their respective countries. Accordingly, the contest rules clearly require that the identity of the countries be highlighted, in particular through the choice of ingredients. Like the Scandinavian countries that have dominated the contest over the past editions by successfully revisiting their roots and modernising their culinary identity, each country is given the opportunity to assert their standing as a top gastronomic nation. The contest reveals some of the very best talents in worldwide gastronomy, but it has also become a wonderful asset to promote the participating countries’ touristic appeal.

In this respect, the Eastern countries are reinventing their gastronomy to better highlight their culinary heritage. Hungary and Estonia have progressively imposed their mark on the international gastronomic scene and will once again be present on January 27th and 28th for the grand finale in Lyon. Asia is also another major contender in the event, following the selection of a highly experimented country: Japan, Bronze Bocuse in 2013 with Noriyuki Hamada. South-American chefs too are very active and set the standards in terms of creativity, with the first and most promising qualification of Chile, Argentina and Guatemala also intend to surprise the international jury with their savoir-faire.

The Bocuse d’Or is an exceptional contest created by a chef for chefs that constantly aims to encompass new cultures and horizons. Mindful of the changing stakes of modern society, this competition is first and foremost a human adventure that reveals true artist-chefs with each new edition. Keen on promoting sustainable development, the Bocuse d’Or will place strong emphasis on the creativity, savoir-faire and spontaneity of the 24 young chefs who will be taking part in the event. With a Fish test that will highlight the use of vegetal ingredients, an imposed Fruit & Vegetables market, and a Kitchen Jury keeping an eye on waste and hygiene, the Bocuse d’Or asserts its stance for 2015!

BOCUSE D’OR HISTORY

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: to 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. To decide between them: a jury composed of the most illustrious chefs of the planet. Beyond a mere cooking contest, the Bocuse d’Or is a show that enjoys extraordinary media coverage. Many talented chefs have made a name for themselves thanks to the contest, including recent winners French chef Thibaut Ruggeri - restaurant Abbaye de Fontevraud, and Danish chef Rasmus Kofoed - restaurant Geranium (Copenhagen). This latter successively won the Bronze Bocuse, Silver Bocuse, and Bocuse d’Or.
On the 27th and 28th of January 2015, in Lyon, the international jury of the Bocuse d’Or, composed of 24 chefs representing the 24 countries participating in the event, will judge the candidates based on the aesthetic qualities of their dishes, as well on their respect for the ingredients and of course, taste.

This year, **Grant Achatz** will be the President of Honour of the jury. The top American chef whose talent is acclaimed worldwide runs two restaurants in Chicago, the Alinea - 3-star Michelin guide in 2011 confirmed this year - and the famous Next. Promoting a new "cutting edge" American cuisine, between refined gastronomic cuisine and traditional cooking, the chef is famous for his creativity. Always at the forefront of innovation, he has surrounded himself with a culinary development team composed of designers, architects and sculptors.

Member of the Bocuse d’Or USA jury in 2012, Grant Achatz is no newcomer to the event.

**Thibaut Ruggeri** is appointed President of the International Jury. This 34 year-old French chef from Haute-Savoie has moved from one success to another. After completing his studies at the Grenoble school of catering, he joined several reputed establishments such as Maison Lenôtre and has worked alongside many famous chefs, including Michel Guérard, Georges Blanc and Michel Kayser. Chef at the restaurant Abbaye de Fontevraud - a former Benedictine monastic city that is nine centuries old and a listed historic monument – he proposes a gastronomic experience that is sheer delight to the both the eyes and the palate. He also has a passion for culinary photography. His cooking is “creative, modern, and designed to appeal to the senses; it promotes the values of French excellence”, and has led him be consecrated in 2013 when he won the Bocuse d’Or.

As is the case with every edition, the jury of the Bocuse d’Or will be presided over by **Paul Bocuse**, the emblematic founder of the contest.
**THIBAUT RUGGERI**  
**PRESIDENT OF THE INTERNATIONAL JURY**

**What has winning the Bocuse d’Or 2013 brought you?**  
The Bocuse d’Or represented a unique experience that required both deep introspection and projecting ahead into the gastronomy of the future. I approached the contest like a spiritual journey which objective was to create a masterpiece. It involved quite a lot of discussions and exchanges with many other chefs and also with a very supportive French Team!

**What makes the Bocuse d’Or stand out from other cooking contests?**  
The Bocuse d’Or is really “something else” altogether, it’s also more exhaustive: you need to create a poster, design and create dishes with a silversmith, prepare booklets for members of the jury... and endeavour to propose gastronomy that will appeal to the 24 presidents of different nationalities!

**What will you remember of the contest?**  
There were so many highlights during our preparations! Our training at Emmanuel Renaut’s Flocons de Sel in Megève received a lot of media coverage but it was also quite decisive. The whole team - Coach Fabrice Prochasson, Commis Julie Lhumeau and myself – came out of this highly galvanized and convinced that we were going to create something really exceptional.

**What role does the President of the Jury have for you?**  
This is a very important role for the contest. It is a great honour but also a wonderful opportunity to taste the recipes prepared by the candidates, as they will have dedicated many months to perfecting their creations.

**What advice do you have for the candidates?**  
I would recommend that they remember that under the superb presentations, the concepts and the design, the most important is cuisine!
The young chefs will have **5.35 hours** to work wonders. Assisted by their commis and under the watchful eyes of their coach, they will prepare a **meat recipe to be presented in a dish**, and a **fish recipe to be presented on a plate**.

For this new edition, the Bocuse d’Or will take a step further to **promote sustainable development**. The candidates to the title of Best Chef in the World 2015 will be required to adopt an **eco-responsible approach as part of their performance**. The Kitchen Jury will take into account criteria such as, respect of the products and ingredients, hygiene and waste optimisation.

In addition to the **marks awarded for taste and presentation**, the Tasting Jury will also give **points to reward the geographical typicity** of the meat recipe, as well as points for optimising the use of vegetal products in the fish recipe.

<table>
<thead>
<tr>
<th>CRITERIA</th>
<th>POINTS AWARDED</th>
<th>TOTAL POINTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tasting Jury</strong></td>
<td></td>
<td></td>
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<tr>
<td>Taste</td>
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<td><strong>400</strong></td>
</tr>
<tr>
<td>Presentation</td>
<td>20</td>
<td><strong>200</strong></td>
</tr>
<tr>
<td>Specificity and geographic originality (meat theme)</td>
<td>20</td>
<td><strong>200</strong></td>
</tr>
<tr>
<td>Highlighting of vegetal food products (fish theme)</td>
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<td></td>
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<tr>
<td><strong>Total Tasting Jury</strong></td>
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<td><strong>800</strong></td>
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<tr>
<td><strong>Kitchen Jury</strong></td>
<td></td>
<td></td>
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<tr>
<td>Waste optimisation and sustainability</td>
<td>10</td>
<td><strong>100</strong></td>
</tr>
<tr>
<td>Hygiene and methodology</td>
<td>10</td>
<td><strong>100</strong></td>
</tr>
<tr>
<td><strong>Total Kitchen Jury</strong></td>
<td><strong>20</strong></td>
<td><strong>200</strong></td>
</tr>
<tr>
<td><strong>Total marks</strong></td>
<td><strong>100</strong></td>
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</table>

(*The marks awarded by the Kitchen Jury concern each recipe. The coefficient is 10 for the Meat theme and 10 for the Fish theme.*)
They will be 24 to take part in the grand finale. Twenty four young chefs with a burning passion for cuisine, whose talent, rigour and creativity are acknowledged by their peers in the trade. They will delve head first into the steam, pots, sauces, jus, fumets, meat, and fish ingredients.

But before reaching this final stage of the competition, they had to pass the hurdles of an implacable selection process. This edition involved hundreds of chefs who took part in 60 national rounds held around the world, then 3 continental selection events: Latin America (Bocuse d’Or Latin America), Asia (Bocuse d’Or Asia-Pacific) and Europe (Bocuse d’Or Europe). The selection process began eighteen months ago and singled out 22 of the most talented chefs.

To complete this selection, the International Organising Committee also awards wildcards to two nations who have demonstrated through their performances that they deserve to join the final of the contest. This year, the Committee has awarded the wildcards to Spain and Morocco.

This unique contest, which ambition is foremost to be a human adventure, reinvents the art of cooking with each new edition and contributes to develop exchanges among chefs all over the world.
# THE FINALIST COUNTRIES

<table>
<thead>
<tr>
<th>COUNTRY</th>
<th>JURY</th>
<th>CANDIDATE</th>
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</thead>
<tbody>
<tr>
<td>Argentina</td>
<td>Mauro COLAGRECO</td>
<td>Emiliano Javier SCHOBERT</td>
</tr>
<tr>
<td>Australia</td>
<td>Philippe MOUCHEL</td>
<td>Shannon KELLAM</td>
</tr>
<tr>
<td>Canada</td>
<td>Shawn WHALEN</td>
<td>Laurent GODBOUT</td>
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<tr>
<td>Chile*</td>
<td>Luis LAYERA</td>
<td>Mauricio Eduardo NUNEZ DIAZ</td>
</tr>
<tr>
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<td>John Kofod PEDERSEN</td>
<td>Kenneth HANSEN</td>
</tr>
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<td>Dimitri DEMJANOV</td>
<td>Dmitri HALJUKOV</td>
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<td>Pekka TERAVA</td>
<td>Matti JÄMSEN</td>
</tr>
<tr>
<td>France</td>
<td>Arnaud LALLEMENT</td>
<td>Nicolas DAVOUZE</td>
</tr>
<tr>
<td>Germany</td>
<td>Patrik JAROS</td>
<td>Christian KRÜGER</td>
</tr>
<tr>
<td>Guatemala</td>
<td>Mario Enrique CAMPOLLO SARTI</td>
<td>Victor Hugo VELASQUEZ HERNANDEZ</td>
</tr>
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<td>Hungary</td>
<td>Zoltán HAMVAS</td>
<td>Gábor MOLNAR</td>
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<td>Sturla BIRGISSON</td>
<td>Sigurdur HELGASON</td>
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<td>Hiroyuki HIRAMATSU</td>
<td>Hideki TAKAYAMA</td>
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<td>Federico MICHELETTO</td>
<td>Kenneth LOKE</td>
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<td>Kamal Rahal ESSOULAMI</td>
<td>Issam JAAFARI</td>
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<td>Ørjan JOHANNESSSEN</td>
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<td>Eng Tong YEW</td>
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<td>South Korea</td>
<td>Dong Suk KIM</td>
<td>Dong Ki KIM</td>
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<td>Spain</td>
<td>Adolfo MUNOZ</td>
<td>Alberto MORENO</td>
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<td>Henrik NORSTROM</td>
<td>Tommy MYLLYMAKI</td>
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<td>Switzerland</td>
<td>Franck GIOVANNINI</td>
<td>Christoph HUNZIKER</td>
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<td>United Kingdom</td>
<td>Brian James TURNER</td>
<td>Adam BENNETT</td>
</tr>
<tr>
<td>United States</td>
<td>Thomas KELLER</td>
<td>Philip TESSIER</td>
</tr>
</tbody>
</table>

*First participation
PROMOTIONAL POSTERS

Argentina  Australia  Canada  Chile  Denmark  Estonia

Finland  France  Germany  Guatemala  Hungary  Iceland

Japan  Malaysia  Morocco  Netherlands  Norway  Singapore

South Korea  Spain  Sweden  Switzerland  United States  United Kingdom

Bocuse d’Or - 27 & 28 January 2015 - Lyon, France
### SCHEDULE PER COUNTRY

#### TUESDAY 27TH, JANUARY 2015

<table>
<thead>
<tr>
<th>Kitchen</th>
<th>Country</th>
<th>Beginning</th>
<th>Fish</th>
<th>Meat</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kitchen 1</td>
<td>Chile</td>
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<td>1.00 pm</td>
<td>1.35 pm</td>
</tr>
<tr>
<td>Kitchen 2</td>
<td>Australia</td>
<td>8.10 am</td>
<td>1.10 pm</td>
<td>1.45 pm</td>
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<tr>
<td>Kitchen 3</td>
<td>Iceland</td>
<td>8.20 am</td>
<td>1.20 pm</td>
<td>1.55 pm</td>
</tr>
<tr>
<td>Kitchen 4</td>
<td>United Kingdom</td>
<td>8.30 am</td>
<td>1.30 pm</td>
<td>2.05 pm</td>
</tr>
<tr>
<td>Kitchen 5</td>
<td>France</td>
<td>8.40 am</td>
<td>1.40 pm</td>
<td>2.15 pm</td>
</tr>
<tr>
<td>Kitchen 6</td>
<td>Guatemala</td>
<td>8.50 am</td>
<td>1.50 pm</td>
<td>2.25 pm</td>
</tr>
<tr>
<td>Kitchen 7</td>
<td>Argentina</td>
<td>9.00 am</td>
<td>2.00 pm</td>
<td>2.35 pm</td>
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<tr>
<td>Kitchen 8</td>
<td>Spain</td>
<td>9.10 am</td>
<td>2.10 pm</td>
<td>2.45 pm</td>
</tr>
<tr>
<td>Kitchen 9</td>
<td>United States</td>
<td>9.20 am</td>
<td>2.20 pm</td>
<td>2.55 pm</td>
</tr>
<tr>
<td>Kitchen 10</td>
<td>Estonia</td>
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<td>3.05 pm</td>
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<tr>
<td>Kitchen 11</td>
<td>Switzerland</td>
<td>9.40 am</td>
<td>2.40 pm</td>
<td>3.15 pm</td>
</tr>
<tr>
<td>Kitchen 12</td>
<td>Morocco</td>
<td>9.50 am</td>
<td>2.50 pm</td>
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#### WEDNESDAY 28TH, JANUARY 2015

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<td>8.10 am</td>
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<td>1.45 pm</td>
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<td>Kitchen 3</td>
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<td>1.55 pm</td>
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<tr>
<td>Kitchen 4</td>
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<td>2.05 pm</td>
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<tr>
<td>Kitchen 5</td>
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<td>2.15 pm</td>
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<td>1.50 pm</td>
<td>2.25 pm</td>
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<td>Singapore</td>
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<td>2.55 pm</td>
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<tr>
<td>Kitchen 10</td>
<td>Hungary</td>
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<td>2.30 pm</td>
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<td>Kitchen 11</td>
<td>Netherlands</td>
<td>9.40 am</td>
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<td>3.15 pm</td>
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<tr>
<td>Kitchen 12</td>
<td>South Korea</td>
<td>9.50 am</td>
<td>2.50 pm</td>
<td>3.25 pm</td>
</tr>
</tbody>
</table>
BOCUSE D’OR KEY FIGURES

8,000
sqm dedicated to the contests

60
national selection rounds

3
continental selection events

24
countries in the final contest

2
days of tests

23
minimum age for participation

150
chefs in the contest area (jury and candidates)

5.35h
duration of the competition

18
sqm surface area per contest kitchen

2,500
capacity of the stands

50
% of vegetal ingredients for the fish recipe

125
kg of meat

35
students from Institut Paul Bocuse
ensuring the service during the event

Bocuse d’Or - 27 & 28 January 2015 - Lyon, France
OFFICIAL PRODUCTS

MEAT THEME

The product selected by the Committee for the 2015 edition of the Bocuse d’Or is Free Range Guinea Fowl Les Landes, Label Rouge, to be supplied by METRO. These free range fowl are particularly appreciated by gourmet connoisseurs and are also a great success with distributors and restaurateurs. Their particular taste reminiscent of that of game birds, and their flesh that is at the same time fine, firm, juicy and boasts low fat content, contribute to their appeal.

These Free Range Guinea Fowl Les Landes, Label Rouge will be presented whole or recomposed. In addition to the marks for taste and presentation; marks will also be awarded by the Tasting Jury for geographical typicality and originality.

Product:
2 guinea fowl weighing between 1.6 and 1.8 Kg

Preparation:
Oven-ready, without intestines but with crop, liver, gizzards, heart and lungs attached to the carcass, and with head and legs.

FISH THEME

Star of rivers with cold and well oxygenated waters, fario trout of French origin will be on the menu of the Fish theme for the coming edition of the Bocuse d’Or. The product has just been announced to the teams selected to participate in the final. These now have only two months to imagine their recipes, thus demonstrating their flexibility and spontaneity.

To highlight the fish’s white flesh, the hot preparations that will accompany it will be required to have a vegetal content of at least 50 %. The teams will choose their products and ingredients on the eve of the first day of the contest, among a selection of fruits and vegetables.

This crucial choice will have an impact on the Tasting Jury’s decision. In particular, given that the teams will have to face an additional challenge: they will need to include a mystery vegetable in their recipe, which will be revealed on the eve of their test.

The rules will be as follows:

- The preparation must include one or several accompaniments (candidates’ free choice)
- The imposed products must be identifiable visually and/or through their taste
- Every element on the plate must be edible
- All vegetables used must be sourced from the ‘Fruit & Vegetables’ market set up by the Organisers. Candidates will not be allowed to return to the market once the products they have chosen have been recorded by the contest bailiffs.
PREVIOUS WINNERS

2013
1. Thibaut Ruggeri - France
2. Jeppe Foldager - Denmark
3. Noriyuki Hamada - Japan

2011
1. Rasmus Kofoed - Denmark
2. Tommy Myllymäki - Sweden
3. Gunnar Hvarnes - Norway

2009
1. Geir Skeie - Norway
2. Jonas Lundgren - Sweden
3. Philippe Mille – France

2007
1. Fabrice Desvignes - France
2. Rasmus Kofoed - Denmark
3. Franck Giovaninni – Switzerland

2005
1. Serge Vieira - France
2. Tom Viktor Gausdal - Norway
3. Rasmus Kofoed – Denmark

2003
1. Charles Tjessem - Norway
2. Franck Putelat - France
3. Claus Weltbrecht – Germany

2001
1. François Adamski - France
2. Henrik Norström - Sweden
3. Hakon Mar Ónvarsson - Iceland

1999
1. Terje Ness - Norway
2. Yannick Alleno - France
3. Ferdy Debecker – Belgium

1997
1. Mathias Dahlgren –Sweden
2. Roland Debuyst - Belgium
3. Odd Ivar Solvold – Norway

1995
1. Régis Marcon - France
2. Melker Andersson - Sweden
3. Patrik Jaros – Germany

1993
1. Bent Stiansen - Norway
2. Jens Peter Kolbeck - Denmark
3. Guy Van Cauteren – Belgium

1991
1. Michel Roth - France
2. Lars Erik Underthun - Norway
3. Gert Jan Raven – Netherlands

1989
1. Léa Linster - Luxemburg
2. Pierre Paulus - Belgium
3. William Wai – Singapore

1987
1. Jacky Fréon - France
2. Michel Addons - Belgium
3. Hans Hass - Germany
<table>
<thead>
<tr>
<th>Country</th>
<th>Achievements</th>
<th>Gold</th>
<th>Silver</th>
<th>Bronze</th>
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<tr>
<td>France</td>
<td>10</td>
<td>7</td>
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<tr>
<td>Norway</td>
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<td>Switzerland</td>
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</table>
Attention Bocuse d’Or fans, the Bocuse d’Or licenced products are just a click of the mouse away! Through its [online store](www.bocuse-dor-boutique.com), the most famous cooking competition proposes a wide variety of products. **Table decoration, travel or office items and gift ideas featuring the colours of the Bocuse d’Or** are available to all the contest fans. This year, the range of products on offer is even more in line with the culinary world with the introduction of ‘I love Bocuse d’Or’ mugs, limited edition colour Bragard aprons and even a **kids range for budding chefs**.

An original way to extend the magic of the Bocuse d’Or and great gift ideas for all gastronomy fans!

**New in 2015!**

A fun and colourful kit designed to introduce children to cooking. A full uniform including an apron and a toque: ideal to play pretend chef! ‘I am the Chef Bocuse d’Or’ baby bibs are also featured in the catalogue for the 2015 edition of Sirha. These items will be **available as an exclusive offer from a dedicated Bocuse d’Or sales point at the trade exhibition!** And for those who are unable to travel to the contest, these items can be ordered from the [online store](www.bocuse-dor-boutique.com) and delivered anywhere throughout the Eurozone!
The International Organising Committee of the Bocuse d’Or is presided over by:

- **Paul Bocuse**, President Founder of the contest,
- **Régis Marcon**, President of the I.O.C.,
- **Guy Lassausaie** and **Alain Lecossec**, Vice-presidents of the I.O.C.,
- **Jérôme Bocuse**, **Christian Bourillot**, **Jean Fleury**, **Pierre Orsi**, Founder Members
- **Christian Tetedoie** and **Mathieu Viannay**.

The Bocuse d’Or 2015 Organising Committee is composed of the following chefs:

- **Christian Bouvarel**,
- **Philippe Gauvreau**,
- **Williams Jacquier**,
- **Christophe Marguin**,
- **Christophe Roure**,
- **Davy Tissot**,
- **Joseph Viola**.
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**Photo credit**
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Jeff Nalin
Florence Chapuis
The photos of the Bocuse d’Or 2013 are available at:
http://joomeo.com/sirha
Login: sirha
Password: photos

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**Creation**
1987 - held every two years

**Dates**
27th & 28th January 2015

**Opening hours**
9 am to 6 pm

**Venue**
Eurexpo, Lyon, France

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www.bocusedor.com
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