

SIRH/+ BOCUSE D'OR

PROGRAMME GRAND FINALE

22-23 JANUARY 2023



MAIN PARTNERS





SHARE

THE BAKERY CULTURES
OF THE WORLD

*From the very beginning,
Bridor has been driven by a passion for bakery*

Imagining and producing new recipes by showcasing a diversity of flavours,
Ensuring excellence in our ingredients and supply chains,
Combining large scale manufacturing strength with the virtuosity of bakery expertise,
Defending it all with uncompromising quality and taste,
Putting women and men at the heart of our efforts to create a more responsible approach,
That's Bridor's mission.



SIRH/+
BOCUSE D'OR
2023 FINAL PLATINUM PARTNER

FORE-WORD



OLIVIER GINON
CEO - GL EVENTS

More than ever, the Bocuse d'Or holds a unique place in the history of Sirha Lyon and GL events. The friendly and respectful relationship with Monsieur Paul now naturally extends to Jérôme Bocuse - President of Sirha Lyon and President of the Bocuse d'Or - and acts as its cement. Each finale of the contest held in Lyon is a celebration of this special relationship based on the common ambition to ensure that cooking stands high in society and give all cooks their rightful place in an ecosystem focused on producing well, healthy eating and feeding well.

The 40th anniversary of Sirha Lyon promotes the fundamental work undertaken by the Bocuse d'Or to establish Grande Cuisine at the heart of our society. This movement is all the more important as it transcends nations. Beyond crises and conflicts, cooking and cuisine bring people together and this grand finale at Sirha Lyon is a testament to this effect. The whole world comes together, more committed than ever, around an ideal of taste and the essential values common to all communities.



JÉRÔME BOCUSE
PRESIDENT OF THE BOCUSE D'OR

'Feed the kids.' What could be more powerful as the new main theme for the Bocuse d'Or 2023? The participants will be asked to imagine a complete menu tailored to children. To me, this new type of test reflects a contest experience that is more than ever in line with the major questions of our time in a society that is in search of meaning.

A world faced with the challenges of nature and the transmission of values: better feeding the next generations. This is the very essence of the Bocuse d'Or, which through its excellence, transcends Grande Cuisine to inspire everyday cooking and invent the future.

The 2023 edition of this contest created by Paul Bocuse perfectly illustrates its global and humanist approach. Following selecting events held in person – except for Asia on file review – the 24 finalist countries are proud to welcome two newcomers: New Zealand and Mauritius, attesting to the dynamism of the Bocuse d'Or network. My best wishes to all in this contest that is stronger and more fascinating than ever.

THE PARTNERS ACTIVELY SUPPORT THE BOCUSE D'OR

The formidable human adventure of the Bocuse d'Or would not be possible without the active involvement of the partners. Thanks to their sincere commitment to the values of the contest, they contribute to the promotion of cuisine all over the planet, revealing its most talented players.

MAIN PARTNERS



PLATINUM PARTNERS



OFFICIAL THEMES PARTNERS



PREMIUM PARTNERS



DESTINATIONS



ASSOCIATED BRANDS



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+ ABOUT THE BOCUSE D'OR





REFLECTING A CHANGING CULINARY WORLD

The Bocuse d'Or 2023 promises to be rich in novelties and more than ever in line with the latest social trends in cooking. Today we see that people are increasingly keen to reconnect with local products and local circuits. The contest introduces a platter test that lets chefs transcend traditional ingredients from their respective countries. As for the plated test, it will place the emphasis on the issue of ensuring a balanced food diet for children. The prestigious contest ever renews itself in order to consolidate its role as a laboratory for excellence and inspiration for tomorrow's food service.

The 2023 edition is the culmination of a cycle of four continental selecting events, three of which were held in person in Budapest, Santiago de Chile and Dakhla, and one Asia selection based on a review of applications. This finale marks the return of many countries that are familiar to the contest, including

Belgium, the United Kingdom and Australia, but also the arrival of new nations with the participation of New Zealand and Mauritius.

In the wake of its first success in 2021, the Social Commitment Award is back with a prestigious jury to reward the social actions of a team in addressing food

issues. The 2023 edition of the Bocuse d'Or finale is eagerly awaited and will offer a concentrate of emotions to our chefs who are impatient to share their passion and discover the unique atmosphere of this major event in the world of Haute Cuisine.



METRO's commitment as Main Partner of the Bocuse d'Or reflects our everyday day work with independent restaurants all over the world. Our teams of experts are continuously working to meet the needs of chefs in their quest for exceptional products, because our business is their success.



manufacturing and selling innovative professional kitchen equipment. In the commercial or collective catering sector, Enodis offers well-known brands in the field of cooking, refrigeration and distribution. Enodis' mission is to bring added value to professionals by providing them with high-performance, innovative and ecological solutions.

**French & family-owned company
manufacturing professional kitchens**

Since 1988, Enodis has been designing,



'Monsieur Paul is back home and I'm proud that the award was fittingly won by a chef from Lyon! The trophy had not been in the hands of France for eight years and I believe that, as team, we have the duty to always promote French gastronomy in our country of course, but also on the international scene.'

DAVY TISSOT,
WINNER OF THE
BOCUSE D'OR 2021

24 CANDIDATES FROM ALL OVER THE WORLD

EUROPE

Belgium, Denmark, Finland, France, Hungary, Iceland, Norway, Sweden, Switzerland, United-Kingdom

ASIA PACIFIC

Australia, China, Japan, New Zealand, South Korea

AFRICA

Morocco, Mauritius

AMERICAS

Canada, Chile, Colombia, Mexico, United States of America

WILD CARD

Estonia, Sri Lanka

The opening to the world and the focus on new culinary heritages has always been part of the Bocuse d'Or's DNA. The 2023 finale of the contest will welcome no less than 2 new nations: New Zealand and Mauritius.

PRIZES AND AWARDS



Bocuse d'Or

20 000 €

+ 1 trophy
+ 1 gold medal

Bocuse d'Argent

15 000 €

+ 1 trophy
+ 1 silver medal

Bocuse de Bronze

10 000 €

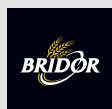
+ 1 trophy
+ 1 bronze medal

Bocuse d'Or Social Commitment Award

7 500 €

Special prizes

- Special 'Feed the Kids' prize
- Special platter prize
- Prize for the best commis



For more than 30 years, French frozen bakery manufacturer Bridor has been combining the power of large-scale manufacturing with the virtuosity of bakery expertise to offer to Chefs high-quality breads and Viennese pastries inspired by bakery cultures worldwide.



Valrhona, a history that began in 1922 under the impulse of 3 essential values: passion, commitment and excellence. These values guide us and make us push the limits of creativity and taste. Together, let's continue to make the material speak for itself and express its flavours. Let's imagine the best of chocolate.

Got a yearning to travel?



The Bocuse d'Or Winners chefs serve up some of their favourite addresses: restaurants, hotels, producers, green spaces, sports opportunities, artisans, art galleries, etc.

Available in print at
www.bocusedor-winners.com
in the bookstore
section. Digital
version here



IN COLLABORATION WITH



TEAM COLOMBIA, WINNER OF THE BOCUSE D'OR SOCIAL COMMITMENT AWARD 2021

BOCUSE D'OR SOCIAL COMMITMENT AWARD

Imagined in partnership with the Bocuse d'Or Winners association, the distinction is in line with a social responsibility and environmental approach. It aims to reward the teams' social involvement in actions such as food aid and combatting wastage.

Presented jointly by GL events and the Bocuse d'Or Winners association, it will be awarded by a jury of international personalities who are recognized for their commitment and expertise in these matters:

- + **Gautier CHAPUIS**, Deputy Mayor of Lyon in charge of food policy
- + **Angela FRIGO**, Secretary General of the European Federation of Food Banks
- + **Laura HAYES** and **Elyssa KAPLAN** from the NGO World Central Kitchen
- + **Anders OSKAL**, Secretary General of World Reindeer Herders
- + **Nadia SAMMUT**, Michelin-starred chef at Auberge la Feni re, founder of Cuisine Libre®

The chef alone – or with his team – will have to present a file which will focus on (choice):

- + Creation and implementation of an overall project concerned with food
- + Logistical support to an existing project or structure (meals for fundraising, involvement in the field to help with training or handing out meals...)
- + The contribution of his notoriety to sponsor or highlight an action or structure/organization

The members of the jury will assess the dossiers based on the following criteria:

- + Extent of the involvement of the chefs, and their teams
- + Evaluation, measurability of the impact
- + Time frame: one-shot or lasting actions
- + Involvement of other players, synergies
- + Promotion of the action and efficiency of the communication



**2021 WINNER:
PROJECT COCA,
NO COCAINA**

Led by the Colombian team, with the active participation of **Mara IZQUIERDO**, a member of the Arhuaco community, this project, in particular by using the coca leaf in cooking, aims to encourage communities to avoid narcotraffic and change the image of Colombia.

More information available [HERE](#)



Founded in 1836, Champagne POMMERY has imposed itself as a reference in the universe of the great champagnes thanks to the audacity and bold vision of Madame Pommery. As the creator of the first Brut Champagne in the history, POMMERY create cuv es which are based on a meticulous selection and a unique know-how. More modern than ever, the style of the Pommery champagnes is a unique oenological signature, acclaimed all over the world.



S.PELLEGRINO

Acqua Panna and Sanpellegrino Italian Sparkling Drinks are international trademarks of Sanpellegrino S.p.A., which is based in Milan, Italy. Distributed in over 150 countries through branches and distributors on all five continents, these products represent quality excellence and perfectly interpret Italian style worldwide as a synthesis of pleasure, health and well-being. Founded in 1899, Sanpellegrino S.p.A. is the leading company in the beverage sector in Italy. As a major Italian producer of mineral water, it has always been committed to enhancing this primary good for the planet and works responsibly and passionately to ensure that this resource has a secure future.



THE BOCUSE D'OR WINNERS WRITE THE STORY OF THE CONTEST

In 2000, the Bocuse d'Or Winners association was founded with the support of Group Rougié who sought to consolidate links between all winners of the contest since its creation in 1987.

Today, with 48 chefs of 13 nationalities, it is presided by **Philip TESSIER**, Bocuse d'Argent 2015, and **Jérôme BOCUSE**, President of Honour. The closely-knit association enables the winners to stay in contact with the contest and to continue to write its story.

Many of its members are involved in their countries, driving their national team and supporting new participants. For the finale in Lyon, they contribute as judges in the kitchens or at the tasting

table, they can also be coaches, help with carving before the recipes are presented to the jury, or sit on the panel that will determine the prize for the Best Commis. This latter prize was created by the Association and Rougié to reward the young professionals who work in the shadows but contribute actively to the participants' efforts and success. Some Winners have competed several times in the event. The most famous instance is that of Danish chef

Rasmus KOFOED who won successively Bronze, Silver, and finally Gold, in 2011. Although the Bocuse d'Or is a contest, a great spirit of cohesion and friendship drives this group. All the chefs help each other out. They share tips and advice, and some even coach teams from other nations. The wives and partners have also founded the Winners' Wives circle, further consolidating the relationships in this family whose spirit was so dear to **Paul BOCUSE**.

Sensitive to the problems of our world, the Bocuse d'Or Winners put their notoriety at the service of various commitments and support the NGO World Central Kitchen which serves millions of meals on numerous emergency sites.



Originating in Périgord in 1875 and named after its founder, Maison Rougié is a source of inspiration for demanding chefs all over the world. Committed to raising high quality French ducks and producing the finest foie gras, Rougié has become a symbol of French gastronomy and continues its quest for excellence every day.



Sturia is the leading caviar producer in France and is recognised by the very best chefs. True symbol of French gastronomy, Sturia caviar has been distributed all over the world for more than 30 years. Thanks to their expertise in farming, producing, selecting and maturing caviar, Sturia offers a broad range of species and sensations, ensuring that everyone can enjoy the caviar that is right for them.

PARTICIPATION PER COUNTRY*

19	Denmark Japan	7	Mexico
18	Canada Sweden USA	6	Hungary Morocco South Korea
17	Australia Norway United-Kingdom	5	Chile Estonia Malaysia Russia
16	France Belgium Finland	4	Guatemala Uruguay
15	Italy Switzerland	3	Hong-Kong Indonesia Thailand
14	Germany Spain	2	Colombia Poland Portugal Sri-Lanka Tunisia
13	Iceland	1	China Taipei Czech Republic Costa Rica Ecuador New Zealand Mauritius Philippines
12	Singapore South Africa		
11	Austria Brazil The Netherlands		
10	Luxembourg Ireland		
9	China Argentina		

* Until 2003 the contest rules did not allow the winning country to take part in the following edition of the event.



PODIUM PER COUNTRY

				TOTAL
France	8	2	1	11
Norway	5	3	4	12
Denmark	2	4	1	7
Sweden	1	5	1	7
Belgium		3	2	5
USA	1	1		2
Luxembourg	1			1
Germany			3	3
Iceland			2	2
Japan			1	1
Switzerland			1	1
Singapore			1	1
The Netherlands			1	1



HUNGARY

This is the land of Tokaji Aszú, one of the finest sweet wines on earth. Right in the middle of Europe, this country has more thermal water springs than any other on the continent. One that is landlocked yet may still be called ‘land of waters’, containing the largest biologically active thermal lake in the world suitable for bathing. A land where tradition, history and a glamorous modern lifestyle walk hand in hand. Be our guest and discover our treasures! Visit Hungary!

AIRFRANCE

As an ambassador of fine French dining, Air France is proud to be a partner of the Bocuse d'Or event, the most prestigious international competition in the field of haute cuisine. During this event, Air France will unveil its gastronomic ambition for 2023 in the presence of Michelin-starred renowned chefs. With signature dishes, original creations, a selection of vintage wines, quality French produce, and tableware worthy of the finest restaurants, Air France offers customers an exceptional gourmet travel experience!

THE 10 VALUES OF THE BOCUSE D'OR



1 Work as a team

2 Proudly represent your country

3 Always respect the producers and the products' flavours

4 Show spirit, freedom and imagination

5 Work to the best of your knowledge

6 Do not waste, do not throw away

7 Remain true to yourself in the face of adversity

8 Be humble in victory and enlightened in defeat

9 Place your cooking skills at the service of humanism

10 Pass on your passion to the future generations



3 QUESTIONS TO DAVY TISSOT

**PRESIDENT OF THE JURY,
WINNER OF THE BOCUSE D'OR 2021**

YOU HAVE TRAVELLED EXTENSIVELY SINCE YOUR VICTORY. WHAT CAN YOU TELL US ABOUT YOUR ENCOUNTERS, THE COUNTRIES, HOW IS COOKING CHANGING?

In all the countries I visited, teams are very committed to their work. The Bocuse d'Or always conveys culinary and identity values, which is really interesting. The encounters are always friendly, and, despite the rivalries, the solidarity is there.

The contest perpetuates these values. As for cooking, there was so much to discover, but I won't reveal everything here...

DID YOU FEEL THERE WAS A NEW PERCEPTION OF THE COOKING CONTEST?

Not really, but France must stay at the forefront, continually reinventing...

At this time, Naïs Pirollet has surrounded herself with chefs from different horizons, which is very important. This is something we had initiated by inviting chefs who were not necessarily holders of the 'Meilleur Ouvrier de France' distinction and who can be at the opposite of my own cooking, and we see that it works well. Many chefs who don't necessarily have a contest profile become interested and exchange with us, it's really great! I think that France's victory was a good thing, even beyond the cooking world, it brought an openness and gave a boost to all trades and sectors.

WHAT DOES IT CHANGE FOR YOU TO BE ON THE OTHER SIDE OF THE MIRROR?

I'd still like to be a participant (laugh)! But today, it's time for me to move on and give younger chefs their chance. This edition gives me an insight into another facet of the contest. I've been fortunate enough to be both a participant and a member of the I.O.C. (International Organizing Committee). I got a 'taste' of everything. The adrenalin is there too, it might be different because I won't be cooking, but it gives me an opportunity to discover all aspects.



The Institut Paul Bocuse, historical partner of the Bocuse d'Or, reveals talents and trains the new generations in Culinary Arts and Hospitality & Food Service Management.

Transmission, creativity and excellence are values that have been shared for 30 years within this unique ecosystem of initial training, research and professional training.

+ CANDIDATES, JURIES, TESTS



TEAMS' RUNNING ORDER

KITCHEN	COUNTRY	START	'FEED THE KIDS' THEME	PLATTER THEME
1	NORWAY	08.00 am	12.55 pm	1.30 pm
2	CHINA	08.13 am	1.08 pm	1.43 pm
3	BELGIUM	08.26 am	1.21 pm	1.56 pm
4	MOROCCO	08.39 am	1.34 pm	2.09 pm
5	JAPAN	08.52 am	1.47 pm	2.22 pm
6	CHILE	09.05 am	2.00 pm	2.35 pm
7	NEW ZEALAND	09.18 am	2.13 pm	2.48 pm
8	CANADA	09.31 am	2.26 pm	3.01 pm
9	SWITZERLAND	09.44 am	2.39 pm	3.14 pm
10	UNITED KINGDOM	09.57 am	2.52 pm	3.27 pm
11	SWEDEN	10.10 am	3.05 pm	3.40 pm
12	SRI LANKA	10.23 am	3.18 pm	3.53 pm

**SUNDAY,
JANUARY 22ND**



12.30 pm
Members of Tasting
Jury enter on stage
5.30 pm
Official Picture
(on stage)

**MONDAY,
JANUARY 23RD**

KITCHEN	COUNTRY	START	'FEED THE KIDS' THEME	PLATTER THEME
1	DENMARK	08.00 am	12.55 pm	1.30 pm
2	HUNGARY	08.13 am	1.08 pm	1.43 pm
3	COLOMBIA	08.26 am	1.21 pm	1.56 pm
4	FRANCE	08.39 am	1.34 pm	2.09 pm
5	SOUTH KOREA	08.52 am	1.47 pm	2.22 pm
6	ESTONIA	09.05 am	2.00 pm	2.35 pm
7	MEXICO	09.18 am	2.13 pm	2.48 pm
8	AUSTRALIA	09.31 am	2.26 pm	3.01 pm
9	ICELAND	09.44 am	2.39 pm	3.14 pm
10	U.S.A.	09.57 am	2.52 pm	3.27 pm
11	FINLAND	10.10 am	3.05 pm	3.40 pm
12	MAURITIUS	10.23 am	3.18 pm	3.53 pm



12.30 pm
Members of Tasting
Jury enter on stage
5.45 pm
Awards Ceremony



Capfruit was founded back in 1999 in the Drôme region and aims at offering a wide range of fruit based ingredients for culinary and pastry professionals. Building on its know-how, Capfruit supports pastry chefs, cooks, caterers, but also ice cream makers, confectioners and chocolatiers by providing them with natural, authentic and sometimes original flavors to make their recipes. Each year, more than 6,000 tonnes of fruit purees, coulis or even zests are delivered to them in about 60 countries around the world thanks to a network of specialized distributors. Capfruit, partner committed from the land to the plate.

JANUARY 22ND

KITCHEN N° 1

BEGINNING OF THE TESTS 08H00

FEED THE KIDS TASTING 12H55

PLATTER TASTING 13H30

 **NORWAY**



WHAT IS THE MAJOR IMPROVEMENT YOU EXPECT IN THE CULINARY WORLD?

Better working conditions for chefs and more focus on food waste

WITH WHO WOULD YOU LIKE TO HAVE A DINNER?

Jimi Hendrix, Vincent Van Gogh, Anthony Bourdain and Paul Bocuse

WHAT IS YOUR FAVORITE RESTAURANT?

Hot Shop, Københavngata Oslo, Norway



FILIP AUGUST BENDI

COMMIS: LEON HAARBERG NILSEN

COACH: CHRISTOPHER WILLIAM DAVIDSEN

Originally from Sandnes (a small town in western Norway), Filip August Bendi comes from a family of restaurateurs. After working at Noma in Copenhagen, he accompanied chef Gunnar Hvarnes to the Bocuse d'Or in 2011. He then worked with Daniel Boulud in New York before returning to his homeland in 2018 to manage culinary creations at Thon Hotels in Oslo. Bronze Bocuse in the Europe 2022 selecting events, Filip August and his country, Norway, are highly motivated to win the Bocuse d'Or 2023 and welcome the next European selecting event for the contest as the winners of the finale.

12 PODIUMS

- 1991 • Lars Erik Underthun, Bocuse d'Argent
- 1993 • Bent Stiansen, Bocuse d'Or
- 1997 • Odd Ivar Solvold, Bocuse de Bronze
- 1999 • Terje Ness, Bocuse d'Or
- 2003 • Charles Tjessem, Bocuse d'Or
- 2005 • Tom Viktor Gausdal, Bocuse d'Argent
- 2009 • Geir Skeie, Bocuse d'Or
- 2011 • Gunnar Hvarnes, Bocuse de Bronze
- 2015 • Ørjan Johannessen, Bocuse d'Or
- 2017 • Christopher W. Davidsen, Bocuse d'Argent
- 2019 • Christian André Pettersen, Bocuse de Bronze
- 2021 • Christian André Pettersen, Bocuse de Bronze

17 PARTICIPATIONS

- 1987 • 1989 • 1991 • 1993 • 1997
- 1999 • 2003 • 2005 • 2007
- 2009 • 2011 • 2013 • 2015
- 2017 • 2019 • 2021 • 2023

**NORWAY
AND THE BOCUSE D'OR**

JANUARY 22ND

KTCHEN N° 2

BEGINNING OF THE TESTS

08H13

FEED THE KIDS TASTING

13H08

PLATTER TASTING

13H43


WITH WHO WOULD YOU LIKE TO HAVE A DINNER?

 Paul Bocuse, Joël Robuchon,
Daniel Humm, Gordon Ramsay

WHAT IS YOUR FIRST CULINARY SHOCK?

Get involved in Bocuse d'Or finale 2017

AN INGREDIENT OR A RECIPE YOU COOK TO SURPRISE YOUR GUEST?

Vegetables cook in flavourful Chinese master stock

NICK YULI LIN

COMMIS: LEO MEINASS
COACH: ALEX FU

Nick Lin is no newcomer to the Bocuse d'Or. After joining Team Canada in 2017 and 2019 as kitchen assistant, he now represents China, his country of origin. Nick Lin began his career at Wilber's Restaurant in Guangzhou before working at restaurants Campagnolo and Alo in Toronto. He is now sous-chef at Taian Table and Stiller in Guangzhou, Stefan Stiller's restaurant (President of the Bocuse d'Or Asia Pacific Committee). Taian Table has been awarded two Michelin stars and Stiller has just obtained its first star.

9 PARTICIPATIONS
**CHINA
AND THE BOCUSE D'OR**

 1997 • 1999 • 2005 • 2007 • 2011 • 2013
2017 • 2019 • 2023

JANUARY 22ND

KITCHEN N° 3

BEGINNING OF THE TESTS 08H26

FEED THE KIDS TASTING 13H21

PLATTER TASTING 13H56

 **BELGIUM**



**WHICH CHEF DO YOU
DREAM OF COOKING FOR?**

Pia Leon

**AN INGREDIENT OR A
RECIPE YOU COOK TO
SURPRISE YOUR GUEST?**

Vegetables in a dessert

**WHAT IS YOUR FAVORITE
RESTAURANT?**

Kadeau Copenhagen,
Denmark



SAM VAN HOUCKE

COMMIS: TRISTAN BAUWENS

COACH: ARCHIBALD DE PRINCE

Sam Van Houcke has always had a passion for cooking. He trained at the Ter Groene Poorte school of catering in Bruges and opened his first restaurant Maste in Gand in 2018 where he serves up cuisine of Scandinavian inspiration. He also made a name for himself on the gastronomic scene by winning several international contests including the European leg of the 'Global Chef Challenge'. These experiences have boosted his confidence in his work and encouraged him to set more ambitious objectives for himself.

16 PARTICIPATIONS

1987 • 1989 • 1991 • 1993 • 1995
1997 • 1999 • 2001 • 2003 • 2005
2007 • 2011 • 2013 • 2017
2019 • 2023

**BELGIUM
AND THE BOCUSE D'OR**

5 PODIUMS

1987 • Michel Addons,
Bocuse d'Argent
1989 • Pierre Paulus,
Bocuse d'Argent
1993 • Guy Van Cauteren,
Bocuse de Bronze
1997 • Roland Debuyst,
Bocuse d'Argent
1999 • Ferdy Debecker,
Bocuse de Bronze

JANUARY 22ND

KITCHEN N° 4

BEGINNING OF THE TESTS

08H39

FEED THE KIDS TASTING

13H34

PLATTER TASTING

14H09



**IF YOU WERE NOT A CHEF,
YOU WOULD BE...**

Entrepreneur

**WHAT IS YOUR COOKING
OBSESSION AT THE
MOMENT?**

Fusion of many cooking styles

**WHAT IS THE MAJOR
IMPROVEMENT YOU
EXPECT IN THE CULINARY
WORLD?**

Returning to the source
of ancient techniques,
that were more ecological
and better for earth

FAICAL ZAHRAOUI

COMMIS: ICHRAK GHALMI

COACH: HASSAN AGOUZOULE

Faical Zahraoui fell in love with cooking at a young age, when he used to accompany his mother to the market in Rabat. He eventually became a gastronomic consultant and renowned chef following his participation in the TV show 'Top Chef Arab World', but also when he won the Gault et Millau prize in 'Young Talents, stars of tomorrow' in 2017. Faical is the chef at his restaurant Azalaï Urban Souk in Marrakech where he offers fusion cuisine that combines ancestral cooking methods, such as fermentation and dehydration, with Moroccan urban culture. Silver Bocuse in the Africa 2022 selecting event, he will endeavour to shine through his skills and expertise, which he was prevented from doing in 2021 due to the pandemic.

**MOROCCO
AND THE BOCUSE D'OR**

6 PARTICIPATIONS

1989 • 2013 • 2015 • 2017 • 2019 • 2023

JANUARY 22ND

KITCHEN N° 5

BEGINNING OF THE TESTS 08H52

FEED THE KIDS TASTING 13H47

PLATTER TASTING 14H22



JAPAN



**YOU WILL NEVER COME
TO LYON WITHOUT...**

Yamato damashii (Japanese
spirits)

**WHAT IS YOUR
CHILDHOOD MEAL?**

Tempura of edible wild plants

**WHAT INGREDIENT OR
PRODUCT YOU REALLY
LIKE TO WORK WITH?**

Eggs : they are nutritious, they
form many shapes and are
delicious.

Fish : japanese DNA is made
of fish!



TOMOYUKI ISHII

COMMIS: TASEI HAYASHI

COACH: NORIYUKI HAMADA

Driven by a desire to share Japan's culinary culture with the world, Tomoyuki Ishii has endeavoured for 15 years to transmit his country's hospitality through his dishes. He is not afraid of upending the codes of traditional cuisine and is keen to see an eco-responsible commitment spread throughout the gastronomy industry. Tomoyuki sees the Bocuse d'Or as the event par excellence to celebrate cuisine.

19 PARTICIPATIONS

1987 • 1989 • 1991 • 1993 • 1995
1997 • 1999 • 2001 • 2003 • 2005
2007 • 2009 • 2011 • 2013 • 2015
2017 • 2019 • 2021 • 2023

**JAPAN
AND THE BOCUSE D'OR**

1 PODIUM

2013 • Noriyuki Hamada,
Bocuse de Bronze

JANUARY 22ND
KITCHEN N° 6
BEGINNING OF THE TESTS
09H05
FEED THE KIDS TASTING
14H00
PLATTER TASTING
14H35

**IF YOU WERE NOT A CHEF,
YOU WOULD BE...**

Musician without a doubt, I love
wind instruments

**WHAT IS THE MAJOR
IMPROVEMENT YOU EXPECT
IN THE CULINARY WORLD?**

Win the Bocuse d'Or

**WHICH CHEF DO YOU
DREAM OF COOKING FOR?**

Grant Achatz

ARI ZUÑIGA SALAS

COMMIS: JAVIER SOBARZO
COACH: LUIS UBEIRA

Having graduated from INACAP where he is now a teacher, Ari Zuñiga honed his skills in French pastry and gastronomy at the Institut Paul Bocuse and École Lenôtre. Since January 2021, he works at his own restaurant, la Tinta, where he has developed a sous-vide cooking method that makes his culinary creations even more flavourful.

After achieving third place in the Bocuse d'Or Americas, Ari is determined to win a place on the podium in the grand finale of the competition.

CHILE **5 PARTICIPATIONS**
AND THE BOCUSE D'OR 2015 • 2017 • 2019 • 2021 • 2023

JANUARY 22ND

KITCHEN N° 7

BEGINNING OF THE TESTS 09H18

FEED THE KIDS TASTING 14H13

PLATTER TASTING 14H48



NEW ZEALAND



**WITH WHO WOULD YOU
LIKE TO HAVE A DINNER?**

Taika Waititi, Jo Koy,
Simone Biles and Jimmy
Fallon

**WHAT IS YOUR
CHILDHOOD MEAL?**

Mum's Bulalô, which is a beef
shin dish from the Philippines

**WHAT INGREDIENT OR
PRODUCT YOU REALLY
LIKE TO WORK WITH?**

King fish from New Zealand,
it's a beautiful and meaty fish



WILL MORDIDO

COMMIS: SZREN HAMBERGER

COACH: KEN O'CONNEL

The Bocuse d'Or is the ultimate goal for William Mordido and Rasmus Kofoed is his role model when it comes to winning the contest. William has dedicated much of his career to perfecting his skills participating in contest while working fulltime at his restaurant Buko. He has always kept an eye on the Bocuse d'Or in the hope that he could eventually enter the event. Elected Chef of the Year 2014 by the Restaurant Association NZ, and after several strict training sessions in different countries, he is ready to represent New Zealand for the first time on the international culinary scene.

**NEW ZEALAND
AND THE BOCUSE D'OR**

1ST PARTICIPATION
2023

JANUARY 22ND

KITCHEN N° 8

BEGINNING OF THE TESTS

09H31

FEED THE KIDS TASTING

14H26

PLATTER TASTING

15H01



**WHAT IS YOUR
CHILDHOOD MEAL?**
Buckwheat crepe

**IF YOU WERE NOT A CHEF,
YOU WOULD BE...**
A chemist

**WHAT IS YOUR FAVORITE
RESTAURANT?**
Plénitude - Cheval Blanc
Paris (Arnaud Donckele)

SAMUEL SIROIS

COMMIS: LEANDRE LEGAULT-VIGNEAU
COACH: GILLES HERZOG

After completing his training at the University of Neuchâtel in Switzerland, Samuel Sirois developed a keen interest for traditional French cuisine. His excellent training associated with his career working at top restaurants in Quebec and his Huron roots have led him to develop a cooking style that is diverse and refined.

Today, he shares this unique approach with the new generation of trainee chefs at ITHQ Montreal. However, he has not put his knives away, as he achieved 2nd place in the Bocuse d'Or Americas 2022!

**CANADA
AND THE BOCUSE D'OR**

18 PARTICIPATIONS

1987 • 1989 • 1991 • 1993 • 1995 • 1997
1999 • 2001 • 2003 • 2005 • 2007 • 2009
2011 • 2013 • 2015 • 2017 • 2019 • 2023

JANUARY 22ND

KITCHEN N° 9

BEGINNING OF THE TESTS 09H44

FEED THE KIDS TASTING 14H39

PLATTER TASTING 15H14

 **SWITZERLAND**



**WHICH CHEF DO YOU
DREAM OF COOKING FOR?**

Rasmus Kofoed

**IF WE DON'T FIND YOU IN
YOUR KITCHEN, WHERE
DO WE FIND YOU?**

Travel all over the world

**WHAT IS THE MAJOR
IMPROVEMENT YOU
EXPECT IN THE CULINARY
WORLD?**

Back to simplicity,
recognizability of the products



CHRISTOPH HUNZIKER

COMMIS: CELINE MAIER

COACH: DOMINIC BUCHER

Born in Ziegelried, a small village next to Berne, Christoph Hunziker started his training at Swiss restaurant Hadern Pintli. He was appointed executive chef of restaurant Schärmehof in Thoune. In 2014, he opened his restaurant Le Beizli on the hills of mount Schüpberg. After several participations in the Swiss selecting event for the Bocuse d'Or, the thirty-year-old chef reached the European event in 2022, then the grand finale of the Bocuse d'Or in 2023.

15 PARTICIPATIONS

1987 • 1989 • 1991 • 1997 • 2001
2005 • 2007 • 2009 • 2011 • 2013
2015 • 2017 • 2019 • 2021 • 2023

**SWITZERLAND
AND THE BOCUSE D'OR**

1 PODIUM

2007 • Franck Giovaninni,
Bocuse de Bronze

JANUARY 22ND
KITCHEN N° 10
BEGINNING OF THE TESTS
09H57
FEED THE KIDS TASTING
14H52
PLATTER TASTING
15H27

WHAT INGREDIENT OR PRODUCT YOU REALLY LIKE TO WORK WITH AND WHY?

Fresh herbs and flowers. Lovage in particular, an herb not often used, it has a great flavour which isn't always recognised.

WHAT IS YOUR FIRST CULINARY SHOCK?

Eating my first oyster

WHAT IS THE MAJOR IMPROVEMENT YOU EXPECT IN THE CULINARY WORLD?

Sustainability, more plant-based menus and restaurants. Also, energy efficiency, how we use and save energy in our kitchens.

IAN MUSGRAVE

COMMIS: ADAM BEAUMONT
COACH: TOM PHILLIPS

Forged by his experience working at several prestigious establishments, Ian Musgrave joined the Ritz London as chef de partie in 2011. Three years later, he was promoted sous-chef as part of a brigade of 60 chefs. In 2018, he won the British Culinary Federation 'Chef of the Year', a victory that reasserted his desire to take part in the Bocuse d'Or. Ian works well under pressure and is a stickler for details, he has the qualities to succeed in the finale in 2023.

17 PARTICIPATIONS

1987 • 1989 • 1991 • 1993 • 1995 • 1997
1999 • 2001 • 2003 • 2005 • 2007 • 2009
2011 • 2013 • 2015 • 2019 • 2023

**UNITED KINGDOM
AND THE BOCUSE D'OR**

JANUARY 22ND
KITCHEN N° 11
BEGINNING OF THE TESTS 10H10

FEED THE KIDS TASTING 15H05

PLATTER TASTING 15H40

AN INGREDIENT OR RECIPE YOU COOK TO SURPRISE YOUR GUEST?

'Pigeon à la presse', it is always a great surprise to see the silver press arriving at the table

WITH WHO WOULD YOU LIKE TO HAVE A DINNER?

Anthony Bourdain, Barack Obama, Tore Wretman, Alfred Nobel

IF WE DON'T FIND YOU IN YOUR KITCHEN, WHERE DO WE FIND YOU?

With my family



JIMMI ERIKSSON

COMMIS: THILDA MÅRTENSSON
COACH: MARTIN BRAG

Jimmi Eriksson began his career at the prestigious restaurant Fredsgatan 12 in Stockholm before continuing with brio at the Pontus Matsalen Swedish restaurant. Today, he is creative and gastronomic manager at Stadshusrestauranger in Stockholm. He was crowned Sweden's 'Chef of the Year' in 2016. Although Jimmi always remembers to have fun and enjoy his work, his ambition is to feature among the most talented chefs of his generation.

7 PODIUMS

- 1995 • Melker Andersson, Bocuse d'Argent
- 1997 • Mathias Dahlgren, Bocuse d'Or
- 2001 • Henrik Norström, Bocuse d'Argent
- 2009 • Jonas Lundgren, Bocuse d'Argent
- 2011 • Tommy Myllymäki, Bocuse d'Argent
- 2015 • Tommy Myllymäki, Bocuse de Bronze
- 2019 • Sebastian Gibrand, Bocuse d'Argent

18 PARTICIPATIONS

- 1987 • 1989 • 1991 • 1993 • 1995
- 1997 • 2001 • 2003 • 2005 • 2007
- 2009 • 2011 • 2013 • 2015 • 2017
- 2019 • 2021 • 2023

SWEDEN
AND THE BOCUSE D'OR

JANUARY 22ND
KITCHEN N° 12
BEGINNING OF THE TESTS
10H23
FEED THE KIDS TASTING
15H18
PLATTER TASTING
15H53

WHAT IS YOUR FIRST CULINARY SHOCK?

At a competition I added white chocolate to a mashed potato and the taste was wonderful

WHAT IS THE MAJOR IMPROVEMENT YOU EXPECT IN THE CULINARY WORLD?

Improvement of molecular gastronomy

WHICH CHEF DO YOU DREAM OF COOKING FOR?

Chef Ferran Adrià

MIHISHAN RASHMINGA SILVA

COMMIS: KANKANIGE SIYATHMA RUWANDI PERERA
COACH: PRIYANTHA WEERASINGHE

Mihishan Rashminga Silva acquired a love for cooking with his grandmother. A graduate of Ceylon Hotel School, he is currently chef de partie at Hilton Colombo Residence that he joined as an apprentice immediately after leaving school. He is no newcomer to cooking contests having won the gold medal in the culinary art contest 2015 for Hot Live Cooking, two bronze medals in the Hotel Asia contest and the gold medal in the Hilton F&B Master cooking contest.

**SRI LANKA
AND THE BOCUSE D'OR**
2 PARTICIPATIONS
2013 • 2023

23 JANVIER
KITCHEN N° 1
BEGINNING OF THE TESTS 08H00

FEED THE KIDS TASTING 12H55

PLATTER TASTING 13H30

WHAT INGREDIENT OR PRODUCT YOU REALLY LIKE TO WORK WITH?

Turbot from the Danish waters close to the Danish coast. Because we land the best turbot in the world on the Danish coastline. The fish has the most amazing taste and texture.

WHAT IS YOUR COOKING OBSESSION AT THE MOMENT?

Old School Cooking

WHAT IS THE MAJOR IMPROVEMENT YOU EXPECT IN THE CULINARY WORLD?

Tasty plant-based dishes



BRIAN MARK HANSEN

COMMIS: ELISABETH MADSEN
COACH: CHRISTIAN EBBE

Brian Mark Hansen is head chef at Søllerød Kro north of Copenhagen. Boasting one Michelin star, this family man is also renowned for his unique style. He finds his fundamentals in world cuisine and insists on using exclusively seasonal products. Today, he is considered one of Denmark's most prominent culinary artists, and is also recognised in Europe, even more so in the wake of his victory in the Bocuse d'Or Europe 2022.

7 PODIUMS

1993 • Jens Peter Kolbeck, Bocuse d'Argent

2005 • Rasmus Kofoed, Bocuse de Bronze

2007 • Rasmus Kofoed, Bocuse d'Argent

2011 • Rasmus Kofoed, Bocuse d'Or

2013 • Jeppe Foldager, Bocuse d'Argent

2019 • Kenneth Toft-Hansen, Bocuse d'Or

2021 • Ronni Vexøe Mortensen, Bocuse d'Argent

19 PARTICIPATIONS

1987 • 1989 • 1991 • 1993 • 1995
1997 • 1999 • 2001 • 2003 • 2005
2007 • 2009 • 2011 • 2013 • 2015
2017 • 2019 • 2021 • 2023

**DENMARK
AND THE BOCUSE D'OR**

JANUARY 23RD
KITCHEN N° 2
BEGINNING OF THE TESTS 08H13

FEED THE KIDS TASTING 13H08

PLATTER TASTING 13H43

WHAT IS YOUR FIRST CULINARY SHOCK?

My first Bocuse d'Or Europe, in 2016, as a second commis

WHAT IS THE MAJOR IMPROVEMENT YOU EXPECT IN THE CULINARY WORLD?

A great opening for the vegetarian cooking

WHAT IS YOUR COOKING OBSESSION AT THE MOMENT?

Sour dough bread



BENCE DALNOKI

COMMIS: PATRIK NYIKOS
COACH: TAMÁS SZÉLL

Bence Dalnoki is an expert when it comes to his country's traditional cuisine. He is sous-chef at starred restaurant 'Stand' in Budapest. He won the Bocuse d'Or selecting event in Hungary with brio by harmoniously combining elements of his country's heritage with professional methods used in haute gastronomy. Bence brilliantly achieved second place in the Bocuse d'Or Europe 2022 in Budapest and is more motivated than ever to shine in the finale in Lyon.

**HUNGARY
AND THE BOCUSE D'OR**
6 PARTICIPATIONS

2013 • 2015 • 2017 • 2019 • 2021 • 2023

JANUARY 23RD
KITCHEN N° 3
BEGINNING OF THE TESTS
08H26
FEED THE KIDS TASTING
13H21
PLATTER TASTING
13H56

WHAT IS YOUR FIRST CULINARY SHOCK?

When I saw my grandmother to bring joy to my family through the food

WITH WHO WOULD YOU LIKE TO HAVE A DINNER?

Paul Bocuse, Freddie Mercury, Thomas Keller, Madonna

WHAT INGREDIENT OR PRODUCT YOU REALLY LIKE TO WORK WITH AND WHY?

Tucupi because as caviar every bite of tucupi is different from the other, so you discover a new world of flavor every time you eat it

CARLOS PÁJARO

COMMIS: VALENTINA ORTIZ
COACH: MARLON MEDINA

Originally from Cartagena in Colombia where he developed an enthusiasm for cooking at an early age alongside his grandmother, Carlos Pájaro trained at the Instituto Mariano Moreno, before obtaining a grant that enabled him to hone his skills at the Institut Paul Bocuse in Lyon. When he returned to Colombia, he became one of the most important entrepreneurs in the country thanks to a restaurant chain accessible via an app. Carlos is now a contestant in the Bocuse d'Or, a competition he considers like a family of chefs that boasts a unique openness onto the world.

**COLOMBIA
AND THE BOCUSE D'OR**
2 PARTICIPATIONS
2021 • 2023

JANUARY 23RD

KITCHEN N° 4

BEGINNING OF THE TESTS 08H39

FEED THE KIDS TASTING 13H34

PLATTER TASTING 14H09

 **FRANCE**



WHAT INGREDIENT OR PRODUCT YOU REALLY LIKE TO WORK WITH?

Citrus fruits: there are so many kinds, with typical flavors, that we can use in hundreds of ways

WHAT IS YOUR SIGNATURE DISH?

I don't have my signature dish yet... I'm still unpredictable

IF WE DON'T FIND YOU IN YOUR KITCHEN, WHERE DO WE FIND YOU?

Probably under the sun: in mountains, forests, fields getting some fresh air!



NAÏS PIROLLET

COMMIS: COLE MILLARD
COACH: EDOUARD LOUBET

Originally from Briançon in France, Naïs Pirollet graduated from the Institut Paul Bocuse in 2017 as the valedictorian of her class. She started her career at the Saisons training restaurant, then worked for two years with starred chef David Toutain in Paris where she was promoted second de cuisine. In 2020, Naïs joined Team France in the race for the Bocuse d'Or 2021. Despite being the youngest contestant in the history of the event, Naïs Pirollet won the Bocuse d'Or France in Reims in November 2021, and earned her qualification for the grand finale in the Bocuse d'Or Europe 2022 in March this year.

16 PARTICIPATIONS

1987 • 1991 • 1995 • 1999
2001 • 2003 • 2005 • 2007
2009 • 2011 • 2013 • 2015
2017 • 2019 • 2021 • 2023

**FRANCE
AND THE BOCUSE D'OR**

11 PODIUMS

1987 • Jacky Fréon,
Bocuse d'Or
1991 • Michel Roth,
Bocuse d'Or
1995 • Régis Marcon,
Bocuse d'Or
1999 • Yannick Alleno,
Bocuse d'Argent
2001 • François Adamski,
Bocuse d'Or
2003 • Franck Putelat,
Bocuse d'Argent
2005 • Serge Vieira,
Bocuse d'Or
2007 • Fabrice Desvignes,
Bocuse d'Or
2009 • Philippe Mille,
Bocuse de Bronze
2013 • Thibaut Ruggeri,
Bocuse d'Or
2021 • Davy Tissot,
Bocuse d'Or



SOUTH KOREA

JANUARY 23RD

KITCHEN N° 5

BEGINNING OF THE TESTS

08H52

FEED THE KIDS TASTING

13H47

PLATTER TASTING

14H22



**YOU WILL NEVER COME TO
LYON WITHOUT...**

Wine

**WHAT INGREDIENT OR
PRODUCT YOU REALLY LIKE
TO WORK WITH?**

Butter because it can be
cooked in different ways,
depending on the temperature

**WHAT IS YOUR FAVORITE
RESTAURANT?**

Le Quincy, Paris (12^e)

BYEONGHYEN HWANG

COMMIS: SIHOON MOON

COACH: HASEON LIM

Byeonghyen Hwang began his career in 2009 and is influenced by fermentation, a traditional cooking method that is common in South Korea. Keen to discover the world of gastronomy, he travelled to Singapore and Macao before working in France with Michel Guérard where he honed his skills and knowledge of western cuisine. Having travelled extensively, Byeonghyen has acquired a solid culinary culture based on a principle he holds dear: a respect for the products.

**SOUTH KOREA
AND THE BOCUSE D'OR**

6 PARTICIPATIONS

1989 • 2009 • 2015 • 2017 • 2019 • 2023

JANUARY 23RD

KITCHEN N° 6

BEGINNING OF THE TESTS 09H05

FEED THE KIDS TASTING 14H00

PLATTER TASTING 14H35



ESTONIA



**AN INGREDIENT OR
RECIPE YOU COOK TO
SURPRISE YOUR GUESTS?**

With my potato puree recipe,
they always asking for more

**YOU WILL NEVER COME
TO LYON WITHOUT...**

My team

**IF YOU WERE NOT A CHEF,
YOU WOULD BE...**

Psychologist



ALEXANDER GUREEV

COMMIS: ILIES EL KHOMRI

COACH: NIKLAS JOHNSEN

Originally from Tallinn, Alexander Gureev began his culinary apprenticeship at a young age. He trained at Le Cordon Bleu school of catering in London, attesting to his professional ambitions. After working as a chef in the British capital, he collaborated with several prestigious chefs in Norway. Today he is sous-chef at the Bristol hotel in Oslo. He achieved the eleventh place in the European selecting event for the Bocuse d'Or in March and will be defending the colours of Estonia in the grand finale of the competition.

**ESTONIA
AND THE BOCUSE D'OR**

5 PARTICIPATIONS

2013 • 2015 • 2017 • 2021 • 2023

JANUARY 23RD

KITCHEN N° 7

BEGINNING OF THE TESTS

09H18

FEED THE KIDS TASTING

14H13

PLATTER TASTING

14H48



**IF WE DON'T FIND YOU IN
YOUR KITCHEN, WHERE DO
WE FIND YOU?**

At Tres Estrellas Farm harvesting

**YOU WILL NEVER COME TO
LYON WITHOUT...**

My glasses

**WHAT IS YOUR FIRST
CULINARY SHOCK?**

The dirty dish tower I had to
wash at my first job in a
Chinese restaurant!

MARCELO HISAKI

COMMIS: IZAEL SILVA

COACH: JOSE ANTONIO SALINAS

For chef Marcelo Hisaki, cooking is a labour of love, compassion, and respect. This is what drives his creativity and respect for the products seasonality. Born and raised in Mexico to Japanese parents, he is curious about the flavours, textures, and colours of his mixed Mexican Japanese heritage. In 2012, he obtained a grant from the Turquoise Foundation that enabled him to perfect his skills with Joël Robuchon's brigade at the Hôtel de Paris in Monte Carlo, Monaco. One year later, together with his wife, chef Reyna Venegas, they opened their restaurant Amores in Tecate, southern California.

7 PARTICIPATIONS

**MEXICO
AND THE BOUCSE D'OR**

1995 • 1999 • 2001 • 2007 • 2009
2013 • 2023

JANUARY 23RD

KITCHEN N° 8

BEGINNING OF THE TESTS 09H31

FEED THE KIDS TASTING 14H26

PLATTER TASTING 15H01



AUSTRALIA



AN INGREDIENT OR RECIPE YOU COOK TO SURPRISE YOUR GUESTS?

Finger limes – a great native Australian ingredient that gives a great surprise burst of flavour

WHAT IS YOUR FIRST CULINARY SHOCK?

For my 14th birthday I was taken to a French restaurant for the first time and was amazed at the art and skill involved in not just the cooking, but service too.

YOU WILL NEVER COME TO LYON WITHOUT...

My camera



ALEX MC INTOSH

COMMIS: TRISTAN SPAIN

COACH: DAN ARNOLD

Alex Mc Intosh grew up in Canada before moving to Australia in 2006, in the picturesque region of the Bellarine peninsula and Surf Coast. He initially managed gourmet restaurants for the Sea Change Hospitality Group before joining Sou'West bistronomic restaurant as executive chef in 2021. Alex has been a member of the Bocuse d'Or family for several years now as he took part in the Bocuse d'Or Australia in 2015 and, in February 2022 he won the coveted 'Golden Knife Trophy' presented to the winner of the Bocuse d'Or Australia selecting event.

17 PARTICIPATIONS

1989 • 1991 • 1993 • 1995 • 1997
1999 • 2001 2003 • 2005 • 2007
2009 • 2011 2013 • 2015 • 2017
2019 • 2023

**AUSTRALIA
AND THE BOCUSE D'OR**

JANUARY 23RD
KITCHEN N° 9
BEGINNING OF THE TESTS
09H44
FEED THE KIDS TASTING
14H39
PLATTER TASTING
15H14

**WHAT IS YOUR COOKING
OBSESSION AT THE
MOMENT?**

Fermented vegetables

**WITH WHOM WOULD YOU
LIKE TO HAVE A DINNER?**

 Björn Frantzen, David Chang,
Massimo Bottura and
Paul Bocuse

**IF WE DON'T FIND YOU IN
YOUR KITCHEN, WHERE DO
WE FIND YOU?**

At a riverbank fly fishing

SIGURJÓN BRAGI GEIRSSON

COMMIS: GUÐMUNDUR HALLDÓR BENDER
COACH: SIGGI LAUDAL HARALDSSON

Sigurjón Bragi was crowned Iceland's Chef of the Year 2019. Today he works at the restaurant Héðinn in Reykjavík. As a keen travel enthusiast, he is always on the lookout for new inspiration and flavours, but remains very attached to his motherland, his main source of inspiration. His culinary identity enabled him to stand out and impress the judges in the Bocuse d'Or Europe 2022 where he achieved fifth place.

13 PARTICIPATIONS

 1999 • 2001 • 2003 • 2005
2007 • 2009 • 2011 • 2013
2015 • 2017 • 2019
2021 • 2023

**ICELAND
AND THE BOCUSE D'OR**

2 PODIUMS

 2001 • Hakon Mar Örvarsson,
Bocuse de Bronze
2017 • Viktor Örn Andrússon,
Bocuse de Bronze

JANUARY 23RD

KITCHEN N° 10

BEGINNING OF THE TESTS 09H57

FEED THE KIDS TASTING 14H52

PLATTER TASTING 15H27



WHAT IS YOUR FAVORITE RESTAURANT?

Saisons, Écully, France

WHAT INGREDIENT OR PRODUCT YOU REALLY LIKE TO WORK WITH?

Fish because of the various flavors that you can develop using different techniques

WHAT IS YOUR SIGNATURE DISH?

Foie gras with mandarin and licorice



JEFFERY HAYASHI

COMMIS: FRANCO FUGEL

COACH: ROBERT SULATYCKY

Born in Honolulu, Hawaii, Jeffery Hayashi grew up in Arizona where he initially studied architecture. His passion for style and precision led him to discover the world of cooking. Jeffrey eventually gave up architecture to train with chocolatier Philippe Padovani in Hawaii.

In 2014, he was executive sous-chef at Mourad in San Francisco, a restaurant that was awarded a Michelin star within one year of its opening.

Winner of the Bocuse d'Or Americas 2022 in July this year, Jeffery signs the great comeback of the United States to the finale of the contest in which he is among the favourites.

18 PARTICIPATIONS

1987 • 1989 • 1991 • 1993 • 1995
1997 • 1999 • 2001 • 2003 • 2005
2007 • 2009 • 2011 • 2013 • 2015
2017 • 2019 • 2023

2 PODIUMS

2015 • Philip Tessier,
Bocuse d'Argent
2017 • Mathew Peters,
Bocuse d'Or

**U.S.A.
AND THE BOCUSE D'OR**



FINLAND

JANUARY 23RD

KITCHEN N° 11

BEGINNING OF THE TESTS

10H10

FEED THE KIDS TASTING

15H05

PLATTER TASTING

15H40



WHAT IS YOUR SIGNATURE DISH?

A spicy lobster

IF YOU WERE NOT A CHEF, YOU WOULD BE...

An artist

WHICH CHEF DO YOU DREAM OF COOKING FOR?

Jaakko Kolmonen

JOHAN KURKELA

COMMIS: AINO KASANEN

COACH: KALLE TANNER

Johan Kurkela is no newcomer to cooking competitions. His first participation in the Bocuse d'Or was back in 2018 as commis chef to Ismo Sipiläinen. This enthusiastic 25-year-old has worked at many renowned establishments, including starred restaurant Olo and Grön in Helsinki. He is a keen competitor and perfectionist and aims to promote Finnish gastronomy around the world.

He is impatient to travel to Lyon for the grand finale, which he views as a real human adventure that he intends to fully enjoy with his team.

16 PARTICIPATIONS

1991 • 1993 • 1995 • 1997 • 1999 • 2001
2003 • 2005 • 2009 • 2011 • 2013 • 2015
2017 • 2019 • 2021 • 2023

**FINLAND
AND THE BOCUSE D'OR**

JANUARY 23RD

KITCHEN N° 12

BEGINNING OF THE TESTS 10H23

FEED THE KIDS TASTING 15H18

PLATTER TASTING 15H53

 **MAURITIUS**



WHAT IS YOUR FIRST CULINARY SHOCK?

My first culinary shock was when I mixed up two dishes and sent them to the wrong guests

YOU WILL NEVER COME TO LYON WITHOUT...

My commis Brady NG Fuk Chong. Without Brady, I would never have reached Lyon!

WITH WHOM WOULD YOU LIKE TO HAVE A DINNER?

Actually I would need a table of 12 for this. Four favourites I've chosen: Paul Bocuse, Alain Ducasse, Gordon Ramsay, Anne-Sophie Pic.



KRITESH HALKORY

COMMIS: BRADY NG FUK CHONG

COACH: MICHAEL SCIOLI

Kritesh Halkory started his career in 2004 at the InterContinental Resort Mauritius before joining the five-star hotel Constance Prince Mauritius in 2010 where he was promoted chef in 2017. He accomplished a real feat when he won the Bocuse d'Or Africa in Mauritius' first participation and will be proudly defending the colours of his country in the grand finale in Lyon.

**MAURITIUS
AND THE BOCUSE D'OR**

**1ST PARTICIPATION
2023**

KITCHEN JURY



PHILIP TESSIER, MEMBER OF KITCHEN JURY AND COMMIS OF TEAM UNITED-KINGDOM (BOCUSE D'OR EUROPE 2022)

Bocuse d'Or 2023 Kitchen Jury: a select group of 12 international chefs

Working close to the participants throughout the contest, the Kitchen Jury plays an essential role. Its members ensure that the contest rules are respected. They must assess the participants' professionalism, reviewing how the chefs perform under pressure, how they optimise product use to avoid waste, as well as their technical skills.

The Kitchen Jury is foremost there to support and advise the chefs at each stage of the competition. This benevolent presence at their side boosts the participants' confidence by helping them better grasp their participation, and ultimately helps them enjoy the best possible experience.

DID YOU KNOW?

« Since its creation, the Bocuse d'Or evaluates the chefs' work based on the presentation of their dishes, their approach to taste and the balance of flavours. In 2015, this assessment was complemented by the work of the Kitchen Jury who adopt a different approach to the chefs' work. Their assessment enables us to better grasp how the candidates "perform", who they are as individuals, how they manage their teams, and use the products. It is important to note that the Kitchen judges are also there to accompany the candidates throughout the tests. Again, the Bocuse d'Or is a mirror for chefs across the globe. Taking such criteria into consideration shows the path toward a respect of the products, less waste, and reveals new methods. »

RÉGIS MARCON

PRESIDENT OF THE INTERNATIONAL ORGANISING COMMITTEE (I.O.C.)



For 30 years now, Green care PROFESSIONAL has been supporting chefs with their circular hygiene and cleaning solutions, in terms of a healthier and more sustainable catering. As an eco-pioneer who is highly involved in socially relevant topics (e.g. plastic waste, resources, health & environment), it was obvious for us to go along with Bocuse d'Or. We want to support this prestigious culinary competition in its pursuit of environmental excellence.



Since 1947, Winterhalter is a specialist in commercial warewashing systems. With its warewashers, chemicals, water treatment devices and racks, Winterhalter offers a system that guarantees perfect wash results. Winterhalter products are characterised by the highest cost-effectiveness and user-friendliness and have been a byword for innovation and reliability in the kitchen for decades.



3 QUESTIONS TO ENRICO CRIPPA MEMBER OF THE KITCHEN JURY

HOW WOULD YOU DESCRIBE YOUR ROLE ON THE KITCHEN JURY TO SOMEONE WHO IS NOT FAMILIAR WITH THE BOCUSE D'OR?

Well, our job is to observe the participants' work very closely with great attention. For my part, I will also be attentive to the chefs' behaviour, how they manage their workspace. Their facial expressions for instance reveal their experience and state of mind.

This is a top-level competition, so skills and technique mustn't be ignored of course. However, as a passionate cook myself, I'll be focusing on respect for the products and the quality of the dishes. Our work is not limited to those aspects. We'll also pay attention to aesthetics, in particular when the plates are sent from the contest kitchens, to see if the visual aspect reflects the chefs' work. The Bocuse d'Or finale is a unique

exercise that requires exceptional skills and mastery in cooking. On several occasions, I have been surprised by the technical skills of some chefs who manage to transcend their products. But you must avoid the pitfall of excessive technicity, as you can lose sight of the taste and the pleasure of tasting the products.

IN YOUR OPINION, WHAT IS THE ROLE OF COMPETITIONS SUCH AS THE BOCUSE D'OR? WHY ARE THEY IMPORTANT?

Preparing for a contest like the Bocuse enables the chefs to improve their organisational skills, know-how and approach to working under pressure. These are aspects that are also important for a chef on a daily basis.

The very principle of this type of competition is to deliver a performance on the spot. Practice and preparations ensure that you're at your best, ready for the big day.

But, it is impossible to plan for everything in the kitchen, that's what makes this exercise so crazy and exhilarating!

A competition is a concentrate of everything you'll experience as a cook, you go through all the stages, it can be tough, but you can also experience moments of pure joy. This is not for everyone; you have to be a little crazy to enter a competition like that!

The Bocuse d'Or can also be a career booster, I mean look at the previous winners, there are no small players among them!

WHAT IS THE MAJOR CHANGE WE CAN EXPECT TO SEE IN THE CULINARY WORLD?

In our daily work with my teams, the major change lies in the human approach. At the Piazza Duoma restaurant in Alba, since reopening, we have chosen to open 4 days per week, except in high season during the Truffle Fair.

The idea is to work less and better manage our guests. The gain in quality of life is undeniable, and, as we manage to keep the same number of guests, we have not lost in terms of turnover. This new work organisation leaves us more time to dedicate to our private life, which contributes to the balance of our brigade.

The human aspect has always been very important for us. We have always supported our colleagues in their everyday life, even to the extent of standing in as guarantors for a real estate loan.

Thanks to this commitment, we have built a tight-knit team with expert colleagues from the region, its terroir, and its producers.

MEMBERS OF THE KITCHEN JURY



+ AMANDINE CHAIGNOT
POULICHE PARIS,
PARIS, FRANCE



+ ALEXANDRE COUILLON
LA MARINE**,
NOIRMOUTIER-
EN-L'ÎLE, FRANCE



+ ENRICO CRIPPA
PIZZA DUOMO***,
ALBA, ITALY



+ JÉRÉMY GALVAN
JÉRÉMY GALVAN*,
LYON, FRANCE



+ SEBASTIAN GIBRAND
CONSULTANT,
SWEDEN



+ BEATRIZ GONZALEZ
RESTAURANT NEVA
CUISINE & CORETTA,
PARIS, FRANCE



+ KOTARO HASEGAWA
KOTARO HASEGAWA
DOWNTOWN CUISINE,
TOKYO, JAPAN



+ STÉPHANIE LE QUELLEC
RESTAURANT
LA SCÈNE**, PARIS,
FRANCE



+ ALEXANDRE MAZZIA
AM PAR ALEXANDRE
MAZZIA***,
MARSEILLE, FRANCE



+ RODRIGO PACHECO
FORESTA
RESTAURANTE,
QUITO, ECUADOR



+ CHRISTOPHE QUANTIN
CONSULTANT,
FRANCE



+ PHILIP TESSIER
PRESS RESTAURANT,
ST HELENA,
USA

MARKING CRITERIA

The 12 judges work in pairs and assess the candidates with an overall score out of 80 points which includes the 'Feed the Kids' and the platter themes.



OVERALL MARK

Optimization of resources to avoid food waste	/ 10
Relationship and communication with the commis	/ 10
Hygiene	/ 10
Organization and distribution of tasks	/ 10



SPECIFIC MARK FOR THE THEMES

Technique(s) used to highlight the required product (10 points for each theme)	/ 20
Technical difficulties and method	/ 20



Nespresso Professional offers coffee solutions tailored to the specific needs of professionals: a selection of 17 high quality coffees, a range of high-performance professional machines specifically designed to meet your needs, dedicated services and reliable technical support.



Guestonline is the independent reservation solution now being used by more than 2,000 restaurants across France. The system of choice for starred and gourmet restaurants, Guestonline reduces no shows and improves relations with customers. It also gives back to society, supporting community based catering projects with its Réservation Responsable® programme.

TASTING JURY



The judges who sit on the Tasting Jury are chefs who are appointed by the teams.

They are selected for their professional excellence and open-mindedness. The 24 tasting judges are privileged witnesses to the Bocuse d'Or participants' creativity. The chefs are recognised in their respective countries and are divided into two groups of 12, one group for each of the tests. Their mission is all the more demanding that it requires that they remain focused and impartial throughout the tasting which lasts two hours. The jury will be looking for the right balance between pure flavours, respect of the products, attention to details and creativity as close as possible to perfection.

BRAGARD By combining tradition and innovation, Bragard marks the times by designing in the Vosges (in France) bold, creative, generous and environmentally friendly collections. Bragard meets your requirements and desires of today and tomorrow by offering comfortable products adapted to your jobs so that every day you can write your story in Bragard!

MARKING CRITERIA



'FEED THE KIDS' TEST

/ 100

Fun aspect	/ 20
Visual aspect, cooking, harmony of flavours, seasoning, highlighting the products	
• Starter	/ 30
• Main dish	/ 30
• Dessert	/ 20



PLATTER TEST

/ 100

Overall visual appearance	/ 20
Working with the monkfish (cooking, taste, and seasoning)	/ 30
Sides (cooking, harmony of flavours, seasoning) 10 points per side	/ 30
Highlighting of local products	/ 10
Sauce (appearance, flavours, seasoning)	/ 10

3 QUESTIONS TO SVEN ERIK RENAA, MEMBER OF THE TASTING JURY



COULD YOU EXPLAIN THE ROLE OF THE TASTING JURY IN A COMPETITION LIKE THE BOCUSE D'OR?

First, I want to say that it is a great honour for me to be part of the Bocuse d'Or adventure, and I'm sure the other chefs feel the same way. Assessing the taste aspect of the participants' work is a very demanding task. We must taste and judge 12 dishes each day, starting afresh with each new tasting to remain as neutral as possible. We must give 110% from the very first bite to the last mouthful, remaining precise and focused to taste each flavour and product. My technical review starts with the overall aspect of the plate, its composition, the mix of textures and colours. Then, I move on to the tasting, one per main dish, then a taste of each side dish one after the other.

I finish by tasting the dish as a whole, to get an idea of the overall balance of the recipe. And, if everything is ok, I start anew!

WHAT ADVICE WOULD YOU GIVE PARTICIPANTS IN THIS FINALE? WHAT DO YOU EXPECT OF THEM?

We are all cooks, so for me, they need to focus on the quality of their products. Taste them as many times as you need, find the best way to transcend them by experimenting with textures, cooking methods, or seasoning. Being the best in this contest requires utmost precision, a complete mastery of your music score. The technical side should not alter the taste of the product as what we're mainly looking for emotions and sensitivity. I expect the participants to

surprise me with the flavours of their recipes. The tasting will be all the more successful that the dishes are tasted as warm as possible.

WHAT DOES THE BOCUSE D'OR REPRESENT FOR YOU?

The Bocuse d'Or is really the most important cooking contest in the world. I began my adventure with this great competition alongside Bent Stiansen (1993), it was quite a shock and really stuck with me, I was even a participant back in 2007! This contest is unique and enables us chefs to see the latest trends in cooking, the influences and techniques.

MEMBERS OF THE TASTING JURY



+ SCOTT PICKETT
ESTELLE BY
SCOTT PICKETT,
NORTHCOTE,
AUSTRALIA



+ LODE DE ROOVER
FLEUR DE LIN, ZELE,
BELGIUM



+ ALVIN LEUNG
BO INNOVATION**,
HONG KONG, CHINA



+ SEBASTIAN SALAS
CONSULTANT, CHILE



+ STEFAN STILLER
TAIAN TABLE***,
SHANGHAI,
CHINA



+ DOMINIQUE OUDIN
EL JARDÍN DEL SANTA
CLARA, BOLÍVAR,
COLOMBIA



+ DONG SUK KIM
PARASPORA SEOUL
HOTEL & RESORT,
SEOUL,
SOUTH KOREA



**+ KENNETH TOFT
HANSEN**
SVINKLØV BADEHOTEL,
FJERRITSLEV, DENMARK



+ ANTI LEPIK
TALLINK GRUPP,
ESTONIA



+ GAVIN KAYSEN
SPOON AND STABLE,
MINNEAPOLIS,
USA



+ EERO VOTTONEN
RESTAURANT
PALACE**, HELSINKI,
FINLAND



+ JACQUES MARCON
RÉGIS & JACQUES
MARCON***, SAINT-
BONNET-LE-FROID,
FRANCE

MEMBERS OF THE TASTING JURY



+ ZOLTAN HAMVAS
STAND**, BUDAPEST,
HUNGARY



**+ FÍÐGEIR INGI
EIRÍKSSON**
BRASSERIE EIRÍKSSON,
REYKJAVÍK, ICELAND



+ HAJIME YONEDA
HAJIME***, OSAKA,
JAPAN



**+ KAHAL RAHAL
ESSOULAMI**
RAHAL GROUP,
MOROCCO



+ NIZAM PEEROO
LABOURDONNAIS
WATERFRONT HOTEL,
PORT LOUIS,
MAURITIUS



+ RUFFO IBARRA
ORYX RESTAURANTE,
TIJUANA, MEXICO



+ JOHN KELLEHER
AUCKLAND
UNIVERSITY OF
TECHNOLOGY,
AUCKLAND, NEW
ZEALAND



+ SVEN ERIK RENAA
RESTAURANT RE-NAA**,
STAVANGER,
NORWAY



**+ ROHAN
FERNANDOPULLE**
WATERS EDGE LTD,
BATTARAMULLA,
SRI LANKA



+ TOMMY MYLLYMÄKI
AIRA*, STOCKHOLM,
SWEDEN



+ MARIO GARCIA
NEURO CULINARY
CENTER AG, VITZNAU,
SWITZERLAND



+ SIMON ROGAN
L'ENCLUME***,
CARTMEL,
UNITED-KINGDOM

'FEED THE KIDS' TEST



A NEW AND COMMITTED TEST

Today's chefs are well aware of the importance of local sourcing and quality products. They are committed to ensuring easier access to healthy food and varied flavours.

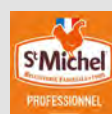
The Bocuse d'Or I.O.C. has quite naturally chosen education to healthy eating for children as the theme for this test. A major public health issue, balanced meals are now an inherent criterion when choosing the recipes. In the 'Feed the Kids' test, participants will have to imagine a creative and original three-course meal -starter/main dish/dessert- based on marrow, a universal product commonly used in families and revisited in gastronomic dishes. The emphasis will also be on eggs that the chefs will use in their recipe for the main dish.

'The Bocuse d'Or is keen to remain in line with the current social challenges. After the 'take-away' test in 2021, this year, we decided to place the emphasis on education to 'eating well'. The first tastes we acquire as infants develop at a very early age, so culinary education represents a major stake for our society and cooks have an important role to play.'

RÉGIS MARCON
PRESIDENT OF THE
INTERNATIONAL
ORGANISING COMMITTEE
(I.O.C.)



For more than 75 years, Elle & Vire Professionnel has been catering to the very best chefs as well as young talents, contributing the excellence of our savoir-faire as producers of dairy products based in Normandy. The consistency and performance of our creams and butters enable chefs to surpass themselves in their quest for the most beautiful of rewards: the Bocuse d'Or! We are proud to be a long-standing partner of the greatest cuisine contest in the world.



As a partner of catering professionals, St Michel Professionnel has become over the years a provider of solutions based on iconic products of the bakery universe. Madeleines, galettes, sponge sheets are made in our French factories. We are proud to be part of the history of the Bocuse d'Or and to contribute to the reputation of French know-how.

OFFICIAL PRODUCT



SQUASH



2 QUESTIONS TO OLIVIER BOVIN

FRUITS & VEGETABLES
PURCHASER - METRO

YOU SELECTED YOUR PRODUCTS FROM PRODUCER LAURENT RAINEAU (VERTE VALLÉE – VIENNE VALLEY), WHY CHOOSE HIS FARM?

At METRO we have been offering cucurbits, from the gourd family, for many years now. Squash, like certain other forgotten vegetables, became popular approximately ten years ago, due to the popularity of Halloween.

They are less hassle than traditional winter vegetables, they have a sweeter taste than cabbage for instance. They are low in calories and have a rich vitamin content, carotene in particular, which is good in winter. As for the choice of our producers, METRO always follows the same procedure: we choose a reference producer who then enables us to federate other producers thanks to their expertise. This strategy allows us to establish durable win-win partnerships with players in our industry.

Laurent Raineau is one of the long-standing partners with whom we have been working for a long time. He is passionate about his work and set about ensuring sustainability for his farm early on by taking a visionary gamble on squash. His farm has followed reasoned agriculture principles for a long time and has obtained the 'Haute Valeur Environnementale' and 'Demain La Terre' certifications. The measures implemented by Laurent Raineau include the creation of natural barriers (flora) on his land to ensure that wildlife can also thrive and contribute to the healthy growth of his produce.

THE BOCUSE D'OR I.O.C. ASKED YOU TO SELECT 10 VARIETIES OF SQUASH, HOW DID YOU PROCEED?

Squash comes in many varieties, all quite different, both in terms of taste and texture. The full potential of this vegetable is not well known! For instance, did you know that you don't need to peel red kuri squash? What's interesting is that its use depends solely on the chefs' imagination. It will adapt perfectly to the Bocuse d'Or participants' recipes and will enable them to be as creative as possible.

When we received the request from the Committee, we worked with Laurent to offer the largest palette to the chefs. For example, multi-use red kuri squash, butternut with a buttery taste and, to vary tastes, Acorn squash that is not common in Europe but very popular in the U.S.A. Today, cucurbits, like many other preservation products are endangered due to our current climatic environment that has a huge impact on cultivation. Producers like Laurent Raineau play an essential role in ensuring the future of these products by working relentlessly for their preservation.



PLATTER TEST



PRESENTATION OF PLATTER
TEAM SWITZERLAND
BOCUSE D'OR 2021

THE RIGHT BALANCE BETWEEN SEAFOOD AND VEGETAL INFLUENCES FROM AROUND THE WORLD

The I.O.C. knows well that the participants are keen to express their creativity to the fullest. In this edition, they will be working with monkfish, which presents a real challenge for the chefs.

Monkfish is a complicated product to work with but offers an infinite gustative palette. The chefs will have an opportunity to concoct unique recipes that are in tune with their personality.

The platter theme for the 2023 edition will place the emphasis on the technical skills that are required when working with seafood products. The objective is to highlight the chefs' experience in this respect, as they will be expressing themselves freely, working on a whole product. Bringing the different

countries' cultural influences to life through the use of herbs and spices promises to deliver a broad gustative experience attesting to the participants' inventiveness.

Vegetal is also at the fore to accompany the exceptional monkfish product, with two 100% vegetal sides and one stew side served separately to the judges. A real challenge to look forward to for the chefs who will have to content with managing the moulds, imposed ingredients, and legumes typical of their country.



'This year, we wished to place the emphasis on products of the sea with monkfish. Over the recent editions we have chosen meat as the main product for the platter theme; it's time for a change! Monkfish is a complex product to work with, it requires very precise timing to cook, which makes it perfect for the finale of the Bocuse d'Or.

Associating monkfish with a side to share seemed natural to us, both because of the reassuring French-style friendly touch and because the Bocuse d'Or is keen to stay close to restaurant cooking. In this sense, the garnishes on the side enables the candidates to illustrate the identity of their country, which may be pleasant aesthetically, but presents a greater challenge if they want to bring as much flavor as they can. The ambition of Paul Bocuse was for chefs to carry their country around in their dishes. The decision to impose the legume product is in line with this desire, as it is a universal product with a strong traditional value on all continents.'

RÉGIS MARCON
PRESIDENT OF THE INTERNATIONAL
ORGANISING COMMITTEE (I.O.C.)

de Buyer
DEPUIS 1828



For 200 years, authenticity, passion and commitment have been the values at the core of de Buyer's business, knowledge, and expertise. De Buyer design and manufacture cooking and pastry utensils, continuously innovating to precisely meet the requirements of catering professionals, while maintaining their artisan spirit and passion for precise, high-quality work carried out with care.

DAMMANN
FRÈRES

Dammann Frères, the French signature of tea and herbal infusions. Since ever, Dammann Frères has been sourcing worldwide a high selection of finest teas and plants with great aromatic richness. Its employees are proud to carry on this heritage and to produce in house and on any single step the art of blending for unique creations from the leaf to the cup.

OFFICIAL PRODUCT



MONKFISH



3 QUESTIONS TO DAVID LEIPER

GENERAL DIRECTOR OF SEAFOOD
FROM SCOTLAND

SEAFOOD FROM SCOTLAND IS ONE OF THE MAIN PLAYERS IN THE FISHING INDUSTRY IN SCOTLAND, HOW ARE YOU ORGANISED?

To ensure that fishing in Scotland is sustainable we are very independent. We have our own fishing boats for scallops, and we hire boats for monkfish harvesting. Being independent allows us to adapt our fishing schedule and better manage our orders. We fish only what is necessary. To offer the best quality for our clients, our products abide by strict requirements in terms of harvesting, preservation, and distribution.

HOW DO YOU CONDUCT YOUR FISHING OPERATIONS?

Our operations are subject to strict regulations, especially in Scottish waters because the stakes are high, preserving our future. We will be only able to offer good products tomorrow if we manage our harvests sustainably today, for example by respecting quotas according to the seasons and products.

Our fishing area is wild, situated on the continental shelf to the north and west of Scotland. Our fishing trips last 2 to 6 days depending on the size of the boats.

HOW DO YOU EXPLAIN THE EXCEPTIONAL QUALITY OF PRODUCTS FROM SCOTTISH FISHERIES?

The monkfish thrive in the waters of the Scottish sea which temperature is ideal for their reproduction. This quality environment enables us to offer a fleshy fish, boasting a subtle taste and firm texture. The period from October to March is the best for monkfish, so the participants in the finale will have excellent products to work with!

Seafood
from Scotland

Seafood
from Scotland

Seafood from Scotland is the national trade organisation representing the Scottish seafood industry. In demand around the globe, sustainable seafood from the cold clear waters of Scotland is the preferred choice for the world's best chefs. With over 18,000 km of pristine coastline, the sea has always played an important part in Scotland's history.

AROUND THE CONTEST



THE INTERNATIONAL ORGANISING COMMITTEE (I.O.C.)



PRESIDENTS

Jérôme BOCUSE
President of the Bocuse d'Or

Régis MARCON
President of the I.O.C.

Guy LASSAUSAIE
Alain LE COSSEC
Joseph VIOLA
Vice-presidents of the I.O.C.

FOUNDING MEMBERS

Christian BOURILLOT
Pierre ORSI

MEMBERS

Florent BOIVIN
Olivier COUVIN
Philippe GIRARDON
Williams JACQUIER
Christophe MARGUIN
Christophe ROURE
Christian TÊTEDOIE
Mathieu VIANNAY

MÉTROPOLÉ
GRAND **LYON**

The Metropolis of Lyon has set itself the goal of increasing food resilience and justice within its territory, in order to increase its autonomy and to promote access to quality food for all. It has developed a strategy that aims, among other things, to encourage the anchoring, development and cooperation of the players in this sector.



SIRHA FOOD, MANUFACTURE OF THE FUTURE

Inspire the world of hospitality and Food Service, stand at the forefront of influences, make sense of our changing world, and report on this to better support an industry and its players, such is the mission of Sirha Food. New umbrella brand and new overarching media platform, Sirha Food speaks to both professionals and the public, and encompasses all aspects of Food Service with its events: Sirha Lyon, Sirha Europain, Egast, Smahrt trade exhibitions, the Sirha Omnivore festival, and Sirha contests, the Bocuse d'Or and Coupe du Monde de la Pâtisserie. Because the Food World of today can only be apprehended in terms of porosity, of moving and living territories.

Use the Sirha Food app for the latest news in Food Service and about Sirha Food events all year long. The integrated digital service Sirha Connect lets exhibitors and visitors exchange before, during and after the different events.

sirhafood.com

UPCOMING EVENTS

**SIRHA+
OMNIVORE NORD**
17-19 JUNE 2023
LE TOUQUET-PARIS-PLAGE

**SIRHA+
OMNIVORE PARIS**
10-12 SEPTEMBER 2023
PARIS

SIRHA+ EUROPAIN
21-24 JANUARY 2024
PARIS

**SIRHA+
COUPE DU MONDE
DE LA PÂTISSERIE**
EUROPE 2024
21-24 JANUARY 2024
PARIS

SM+HRT
TOULOUSE
28-30 JANUARY 2024
TOULOUSE

**SIRHA+
BUDAPEST**
5-7 MARCH 2024
BUDAPEST, HUNGARY

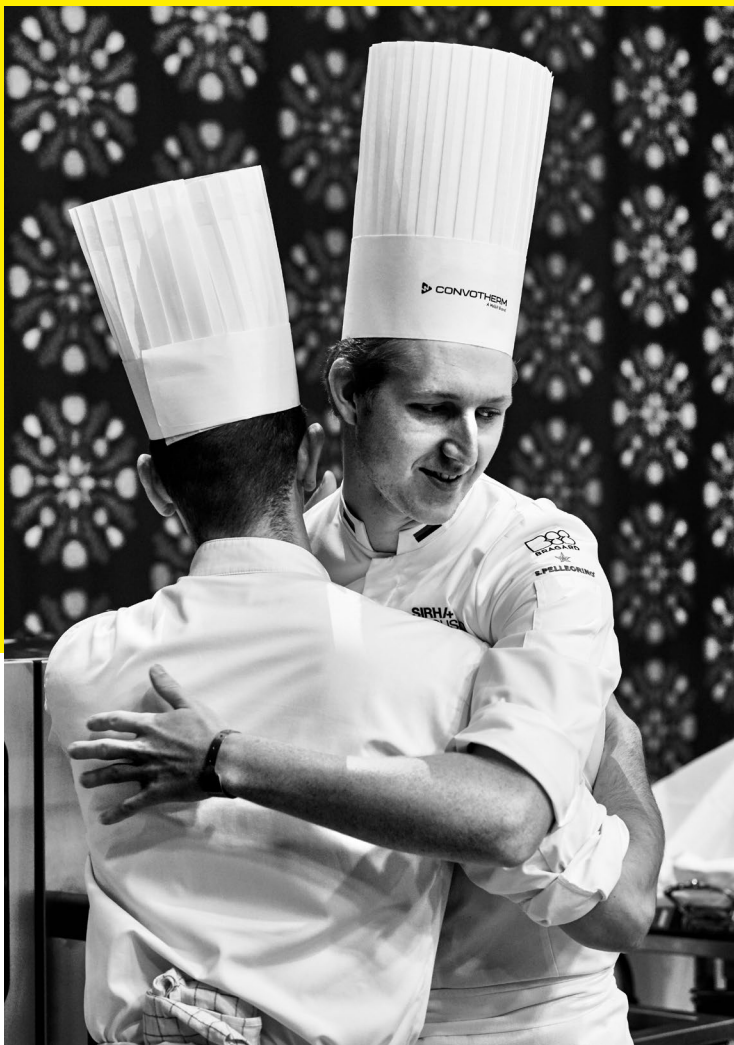
**SIRHA+
BOCUSE D'OR**
EUROPE 2024 TRONDHEIM. NO.
19-20 MARCH 2024
TRONDHEIM, NORWAY

EG+ST
STRASBOURG
24-27 MARCH 2024
STRASBOURG



THANK YOU!

We wish to thank the participants and their teams, the International Organizing Committee, the production teams that are by our side, and the partners whose exceptional mobilisation has made the Bocuse d'Or 2023 adventure possible. The values of excellence, sharing and transmission upheld by the contest are more relevant than ever. Thanks to its strong bonds, the Bocuse d'Or family has been, and always will be, present to support and reveal talents all over the world. The moments we are about to experience in the coming days promise to be most exciting and fascinating.



TEAM ESTONIA
BOCUSE D'OR 2021

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