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BOCUSE D'OR
2021 FINAL LYON, FR

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SOCIAL COMMITMENT AWARD



SIRH/+ FOOD
A WORLD OF CUISINE AND HOSPITALITY





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CONTACT

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BOCUSE D'OR SOCIAL COMMITMENT AWARD

The **Bocuse d'Or Social Commitment Award** will be presented to a team taking part in the Bocuse d'Or. It aims to reward their social involvement in areas related to food and catering: food aid, distribution of meals, food education, training, sustainable development (combatting waste, responsible agriculture, preserving resources, etc).

This prize is presented jointly by **GL events Exhibitions Operations** and the **Bocuse d'Or Winners association (www.bocusedor-winners.com)**. It will be awarded by a jury composed of internationally renowned personalities who are recognised for their commitment and expertise in these fields.

/1 WHAT ARE THE AREAS CONCERNED BY THE AWARD?

- + Food aid, distribution of meals
- + Education, training
- + Sustainable development (combating food waste, responsible agriculture, preservation of natural resources, etc).

/2 LEVEL OF INVOLVEMENT REQUIRED FROM THE TEAMS / CHEFS

Applications to enter the Social Commitment Award may be presented by a Chef individually or with his/her team. The scope includes projects for which they have, as follows (choice):

- + Set up and carried out a project from A to Z in one of the abovementioned areas
- + Contributed to the logistics of an existing project and/or structure (preparing meals for fund raising, involvement in the field for training or distribution of meals, for example)
- + Capitalised on their reputation to promote an existing action, initiative, or structure.

/3 ASSESSMENT CRITERIA

The marking criteria are detailed in the rules and regulations hereafter. The members of the jury will review the dossiers according to the following criteria:

- + Level of involvement of the chefs and/or teams
- + Assessment, measure of the impact
- + Duration: one-shot or long-lasting action
- + Involvement of other players to create synergies
- + Promotion of the actions and efficiency of communication



MEMBERS OF THE JURY



FANNY AGOSTINI

www.landestini.org

Fanny Agostini is a journalist and TV and radio presenter, committed to the protection of the environment and living things. During the seven years she spent presenting the weather forecast on BFM, she investigated how the climate impacts our environment and particularly agriculture. That experience developed her awareness of just how urgent the situation is. She and her husband, Henri Landes, have devoted their lives to sensitising people, informing them, passing on knowledge about environmental issues: books*, programmes**, non-profits***... As the presenter of the Thalassa programme over a two-year period, she steered the editorial line towards the protection of oceans and marine biodiversity. In 2015, she co-founded the famous Climate Boot Camp, an event that helps journalists improve their knowledge of climate change. In 2019 she moved into a farm in the Haute-Loire area of France to live close to local producers and grow her own fruits and vegetables... while continuing to pursue her media career.

* Faites le plein de Nature ! (éditions de l'Observatoire) and L'Océan est notre avenir (Ed. Autrement), a manifesto for the protection of the ocean.

** En Terre Ferme and Génération Ushuaïa on TF1

*** Landestini, a non-profit that works on educating young people and on entrepreneurship

« To protect our environment, it's vital that we reconnect with nature. This reconnection goes to a large extent through our diet, what's on our plates, everything we eat on a day to day level. Just eating organic, local and seasonal is already a big step. »



©Renaud Alouche

GAUTIER CHAPUIS

Gautier Chapuis, a water and environmental science engineer, is a Lyon-based politician committed to ecological and climate-change-related themes. Active in the climate movement in the Lyon area and a member of an environmental non-profit, he decided to go into politics and fight for better urban air quality.

In 2020, he was elected as council member for the city of Lyon and was assigned to work on local food and food safety. This was a challenge, since the new delegation found itself confronted with huge stakes: issues with relocating food, development of an ethical food system, particularly in cafeterias and day care centres, development of urban agriculture, establishment of a right to food. With just one farmer still present in Lyon, it was a formidable challenge, but one that deserved particular attention, since as he sees it, food represents a concrete means to emancipation and a unifying factor between people everywhere.

« The chefs of the world are unquestionably the ambassadors of their own story, of their heritage, and these days they are the heralds of a new way of cooking, one that is healthier and more local, a cuisine that restores meaning. Today, those men and women are ready to write a new recipe, one that changes our plates and our lives! »



KYLE CONNAUGHTON

www.singlethreadfarms.com

Kyle Connaughton is an American chef with a Japanese heart! At the age of 9, a sushi meal would imprint his life with the seal of Japanese culture. He studied with Master Sushi Chef Andy Matsuda at the Sushi Chef Institute. He also worked for Michel Bras in Hokkaido then as the Head Chef of Research and Development for the Fat Duck's Experimental Kitchens he opened for Heston Blumenthal in the UK.

He is particularly fascinated by omotenashi, the Japanese art of hospitality that Kyle and Katina Connaughton describe as making each guest feel like they were personally invited to a dinner in their home; the reigning philosophy at their establishment SingleThread Farm located in the small Californian town of Healdsburg, in the Sonoma Wine Country.

The Connaughtons developed SingleThread, an organic farm on twenty-four acres of land. 30 varieties of tomato and dozens of vegetables are grown in its greenhouses. There are also chicken coops, olive trees, bee hives and a truffle orchard currently under development, providing almost 70% of the 3-Michelin-starred restaurant's produce. Kyle and Katina are also a large part of the initiative behind Sonoma Family Meal, a network of chefs, farmers and growers working to prevent food insecurity in emergency situations.

“As chefs we have a responsibility to lead with integrity, to support good food systems, and to mentor the next generation of thoughtful leaders in our industry.”



ARNAUD POISSONNIER

www.babyloan.org

Arnaud Poissonnier is a French social entrepreneur and crowdfunding expert. After studying to become a solicitor, he worked for twelve years as a legal, fiscal and financial consultant in wealth management banks. In 2004, after the tsunami and on behalf of his bank, he partnered with the non-profit ACTED, which was looking into setting up microcredit in central Asia. This is how he came to discover microfinance, and especially microcredit, as championed by Nobel Peace Prize laureate Professor Yunus. Fascinated by the subject, Arnaud Poissonnier took a radical career turn, joined ACTED, and along with them and Aurélie Duthoit went on to launch the solidarity crowdfunding platform Babyloan. To date, Babyloan has helped more than 50,000 families across the world, with the support of internet users. Arnaud is never short of projects and his career path includes book writing and many other solidarity and social welfare projects.

“I've always been amazed to see just how sensitive cooks are to social issues and the need for solidarity. It probably stems from their artistic side and the fact of doing a job that feeds humanity. It's magnificent!”



XIAOMING BAI

www.wmprof.com

Xiaoming Bai is a highly qualified entrepreneur of Chinese origin, working as an International Marketing Director for Tana-Chemie GmbH (Werner & Mertz Professional). The focus of his work is on the marketing of sustainable cleaning and disinfection products for professional sectors such as facility care, healthcare and food processing. Previously, Xiaoming Bai worked for several years as Head of Brand Management & Trade Marketing at Villeroy & Boch AG.

Working for a company that is a pioneer for a functioning circular economy far beyond its own industry is not enough for him.

Xiaoming Bai strives to integrate sustainable living into his everyday private life. When he became the father of two children, the conscious use of resources and the desire to protect the environment in the long term became more and more important. It is a big concern for him to set an example when it comes to reducing our ecological footprint. The most important thing in his eyes are the baby steps in daily life: not wasting food and also using leftovers, leaving the car parked more often and reducing consumption to a good minimum. As a passionate hobby cook, Xiaoming Bai enjoys growing his own fruits and vegetables and values regional food.

« Pour moi, les chefs sont des modèles : ils influencent non seulement ce que nous mangeons, mais peuvent aussi nous apprendre comment cuisiner et mieux manger ! Les chefs jouent un rôle clé dans l'éducation des générations futures à la nutrition durable. »



OUR PARTNERS

GREEN CARE PROFESSIONAL

www.produits-entretien-ecologiques.com
www.werner-mertz.de



Eco-pioneer of responsible cleaning and hygiene products

More than ever, hygiene is inseparable from preserving the health and image of an establishment. But faced with the ecological emergency, hygiene must now respect our environment, our resources and fight against plastic; with ethical partners who are committed on a daily basis.

At green care PROFESSIONAL, this is the challenge we have been facing for 30 years which combines progress and environment care.

30 years of commitment and passion

Green care PROFESSIONAL is Rainett's sister brand, for professionals. They reflect the commitment of the Werner & Mertz group, which believes that it is possible to improve everyone's daily life in the long term. Being the European pioneer in sustainable cleaning and hygiene means being demanding and fulfilling your duties. This strong will is clear at all levels of the family business, from design to the end of product life.

- + A sustainable 360° approach, for responsible and irreproachable cleaning
- + Recycled and recyclable packaging: our packaging is designed to be 100% made from recycled plastic.
- + Effective, plant and local formulas: our ingredients are safe for your health and the environment. We primarily use raw materials of plant origin, bio based and derived from by-products of European agriculture.
- + An exemplary production ecosystem: our ISO14001 and EMA certified factories have an almost zero CO2 impact and produce using renewable energy.
- + Clean while conserving resources, limit plastic and ensure healthy and safe spaces

By choosing eco-designed green care PROFESSIONAL cleaners, you save plastic, oil and CO2. Calculate your potential environmental savings at get.wmprof.com. Your cleaning will also no longer have an impact on air quality and you will be able to offer solutions to protect the health and well-being of your customers and employees.

Like green care PROFESSIONAL, choose a sincere and ethical approach for a virtuous future, focused on a world preserved by everyone.

COMMIT TO RESPONSIBLE HOSPITALITY TODAY.

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Now 25 years old, a specialist multi-brand distributor and a major player in e-commerce in the IT and high-tech market, the LDLC Group has a clientele of private customers (BtoC) and professionals (BtoB). It operates through 15 brands, has 7 retail sites and employs nearly 1,000 people. The recipient of several awards for the quality of its Customer Relations, recognised for the efficiency of its integrated logistics platforms, the LDLC Group is also developing a network of stores run either by the Group or as franchises. Find all the information on our site: <https://www.groupe-ldlc.com/>

The LDLC Group, a socially engaged company

Employee well-being as a point of pride

For several years now, the LDLC Group has been developing a policy designed to improve the well-being of its employees: in-house coaches, facilitators, a “mini-Google” as head office, and lastly, an agreement reducing its employees’ working hours. Hence, for its 25th anniversary, the Group switched to a 32-hour week format over 4 days. “I’m convinced that working 4 days leaves us in better shape than working 5. This allows everyone to make appointments that we never manage to find time for, to go shopping, exercise or perform everyday tasks. And as a result, to spend real quality time on weekends with families and friends”, said Laurent de la Clergerie, Chairman and Founder of the LDLC Group.

The LDLC Group is also invested in culture and environmental protection. The Théâtre des Célestins, the Opéra de Lyon, the Nuits de Fourvière festival and the Auditorium - Orchestre National de Lyon each received the sum of 50,000 euros from the group. When it comes to defending the planet’s future, the LDLC Group decided to commit to Time for The Planet by becoming a major shareholder in the citizen’s fund, donating 200,000 euros to help fight climate change. “For the LDLC Group, it’s important to support initiatives like Time for the Planet’s. I am convinced of the urgency of the situation, and I sincerely believe that it is the entrepreneurs who will succeed in getting the system to move! The bridge between e-commerce and ecology is not an obvious one, which is why we need to surround ourselves with project leaders who will allow us to create a better harmony between the economy and respect for the planet in the future.” said Laurent de la Clergerie.

In keeping with its philosophy of social engagement, supporting the Bocuse d'Or Social Commitment Award seemed like an obvious step for the company team!

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SUM UP OF THE SUBMITTED FILES (more details in the following pages)

COLOMBIA	COCA NOT COCAÏNE The use of coca flour in gastronomy as an opportunity of social transformation.
COSTA RICA	Helping indigenous communities and farmers to better the use of their products, and increase the economy of each region.
FRANCE	Supporting BIODIVER'CITE, an association which helps young people excluded from the school system and refugees by involving them in an urban ecological market gardening project.
HUNGARY	Providing warm cooked food to hospital workers during the most difficult weeks of the Covid-pandemic.
SWEDEN	Encouraging young women to compete in high level cooking but also to stay in the restaurant business and make a great career in high end restaurants. The ambition is to present a female Commis and a female Candidate in the Swedish Bocuse d'Or team.
THAILAND	FOOD FOR FIGHTERS: providing meals to frontline heroes, medical staff and people in need, during the pandemic in Thailand.

Colombia

Carlos Pájaro Ortiz and his team support the COCA, NO COCAÍNA project.

The drug war has had an undeniably negative impact on hundreds of local communities for over sixty years now: on an environmental level, it has caused irreparable damage to the main water sources and to ecosystems; socially, it has disrupted life through armed violence and the effects of drug trafficking. Acknowledging that the coca leaf can be used for more than one purpose could have a positive influence on the lives of indigenous people and farmers. By shifting current perception of coca on a national scale, we could also start to build a different relationship with it.



Some of the best-known names in Colombian gastronomy have been working together on this topic since 2019. The main goal was to become more familiar with coca flour and to come up with some alternative uses, which gave rise to a lot of culinary creativity.

The project brought together a variety of organisations headed up by the innovation space at the Institut Gato Dumas, supported by the National Training Service (SENA) and non-profit organisations such as Tierra de Paz and the Open Society Foundation, around one key project: the LAB challenge. A whole range of products have been developed as part of this initiative, including everyday foods such as butter, oil, chocolate and ice cream. The main challenge facing the LAB was using Colombia's natural wealth by designing products with a gastronomic application, while supporting farming communities and slowly shifting perception of coca consumption on a national scale.

The Coca plant has been used in Colombia since ancient times, and it is a strong symbol of our cultural and spiritual identity. It is 100% organic and offers exceptional nutritional virtues. Reconciling with this plant is a means to reconnect with our roots, our traditions, and to rebuild our identity by taking a stand against violence. Bringing the very best out of the leaf allows for the most delicious gastronomic results.

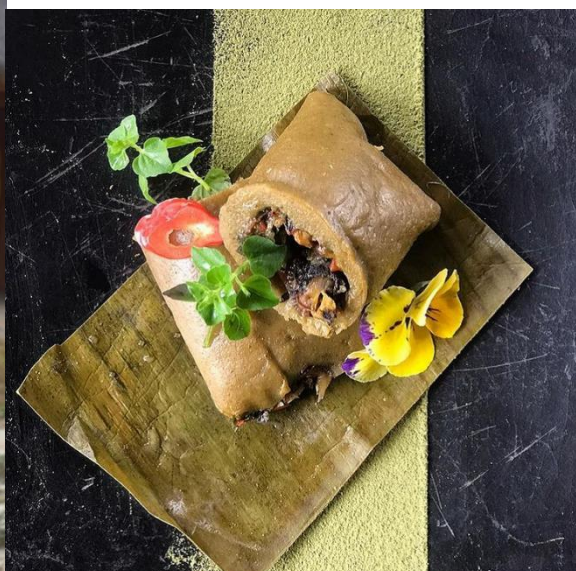
Small actions can make a difference. We want to reaffirm our commitment to indigenous peoples by also sharing their history.

Mara Izquierdo belongs to the Arawak community, located in the Sierra Nevada de Santa Marta. As the daughter of one of its most eminent spiritual guides, she has been heavily involved in this project. She was recently awarded a grant to complete her

studies at the United World College of Tanzania-Africa (UWCEA). If the Colombian team wins the Bocuse d'Or Social Commitment Award, the sum will be given to Mara so that she can achieve her dream of a professional career that would further strengthen her commitment.

<https://www.labgatodumas.com/cocanococaina>

<https://www.facebook.com/Bocuse-dOr-Colombia-220827668658318/>



COSTA RICA

Mauricio Víquez Gonzalez and his team support the ORIGENESCR project.

Costa Rica is home to eight indigenous territories: we work directly with six of them, along with a large number of rural and farming areas. Chef Marcos Sánchez is in constant communication with the head, representative or leader of each community.



The ORIGENESCR project began seven years ago.

We started out by learning a lot and by respecting the products, beliefs and spirituality of the indigenous communities. Prior to the pandemic, we worked on a list of herbs and spices, how they were used in cooking and in preventative and curative medicine, as well as in their spiritual practices. The more involved we became with them, the more we learned about both the products and the gastronomy. Using their own products, we helped them create recipes they weren't familiar with and that seemed obvious to us: ceviches, picadillos, soups, salads. Some of them opened small-scale restaurants to serve tourists passing through the area.

We formed a group made up of cooks, chefs and students to work on their knowledge and how to integrate it into our kitchens.



We help communities make better use of the products they harvest, either for daily meal purposes, or by using them in small businesses.

We created gastronomic channels to help people discover, value and respect our indigenous communities through conferences, visits and workshops.

We created a group of supportive chefs who buy the products produced in indigenous communities, such as cacao, coffee, a wide variety of

vegetables, cane sugar, artisanal products, preserves... We visit farms to help ensure optimal use of crops and raw materials, and we support small craft markets.

We encourage a communications bridge between young students and elders in the communities as a means to highlight and respect our past.

Several times a year, we carry out actions in favour of children and adolescents in the communities; for example, donation campaigns for academic supplies for the back-

to-school period, a little Christmas celebration, campaigns with doctors, nurses and psychologists.

We have organised cooking workshops for women living in extreme poverty, both in indigenous communities and in rural areas.

Our dream is to publish a book of gastronomic recipes for each indigenous community: the money raised by these books would be entirely donated to non-profits from each community.

<https://www.facebook.com/Origenes506>



France

Davy Tissot and his team support BIODIVER'CITÉ.

The French Bocuse d'Or team recently added its name to an initiative focused on integration, assistance and knowledge transmission, working with a Lyon-based non-profit dedicated to training 16-25-year-olds who have been left out of the school system or young refugees from war zone countries.



The association in question, **Biodiver'Cité**, supervised by the non-profit Arcencielfrance, creates bio-intensive vegetable gardens in brownfield areas for the purpose of urban and extra-urban production. Discovering a manual activity linked to growing and food, rooted in sharing and exchange, helps those involved to learn in a group setting while experiencing personal and individual satisfaction.

Two sites are devoted to growing and the transmission of knowledge and skills. The first is located in the heart of the city centre and helps with the integration of the young people involved. This city-based approach encourages a better grasp of the procedure without taking these young people too far away from their familiar environment. Subsequently, they will further develop their knowledge on a real production site, thus contributing to the development of the project.

THE SENSITIVITY OF A TEAM

The fundamental values conveyed by the Biodiver'Cité project: sensitivity, sharing, knowledge transmission, all to the benefit of the common good, are an integral part of the world of cooking.



Through his own personal experience, Chef Davy Tissot, who also grew up in an underprivileged neighbourhood, is particularly sensitive to these complex paths and social issues. That is why he wanted to add his support to the project. He realises the importance of a gesture of solidarity that involves extending a hand and helping someone get out of a difficult situation.

The young people from the non-profit with whom we are working today have reached a pivotal moment in their adult lives. We must enable them to glimpse new possibilities so that they can find ways to achieve their ambitions. Equal opportunity means that too.

TO MEET AND ACT TOGETHER

Since our first meeting, we have been helping out regularly in maintaining urban gardens alongside the association and teaching the basics of vegetable gardening. We also come with messages, we share our values and our various experiences. We buy their vegetables for our own everyday use and have also developed recipes for their full baskets project.

Our status as a participating Bocuse d'Or team means we can sensitise a broad audience to the importance of recognising the intelligence involved in manual trades, and to promote success through work. We hope to help restore these young people's confidence in their own capacities.

If we win the Social Commitment Award, the prize will be donated to Biodiver'Cité and Arcencielfrance.

To support Biodiver'Cité:

<https://www.kisskissbankbank.com/fr/projects/biodivercite>

<https://www.facebook.com/biodivercite/>



HUNGARY

István Veres and his team present the HEALTHCARE WORKER SOLIDARITY project.

From the very start of the pandemic crisis, our Bocuse d'Or Academy of Hungary gave its members – along with the Hungarian team – the opportunity to help hospital workers at a time when they were overwhelmed with work and under pressure due to the high number of new infections in our country. Nurses and doctors were working much longer hours than usual! The basic idea was to help them by supplying them with hot meals.

Our partner METRO Hungary provided the ingredients and made its kitchens available for a period of four weeks. All the chefs at our Academy cooked, starting with Tamás Széll (coach for the Hungarian team) and Zoltán Hamvas (president of the team). Members of the Hungarian 2021 Bocuse d'Or team, István Veres, candidate, and Bence Molnár, commis chef, also got involved.

Over a four-week period, around thirty of the best chefs in Hungary cooked two meals a day (one hot dish and one soup or one dessert) for 2 x 120 people a day.

On a practical level, we had two chefs supervising the team of a different restaurant each day. We collected recipes for the following week. The teams cooked the day before for the next day's meals (to allow for cooling time and packaging). Production started from 6 am and delivery at 8 am.

We opted for fresh, seasonal ingredients and for a Hungarian “bistro” and “home-made” style, while ensuring vitamin and protein intake.

The dishes were easy to reheat in a microwave to ensure hygiene.

The scope of our action was unique in Hungary in terms of the number of chefs and participants involved. We are very proud of our members, including our own team: they managed to work together in a very constructive way. We are also happy to be part of the Bocuse d'Or family, and we hope that this action will contribute a little bit more to its standing.

<https://bocusedorhungary.hu/?lang=en>





NEW-ZEALAND

Andrew Ballard AND HIS TEAM SUPPORT THE PAY-AS-YOU-CAN operation by the Everybody Eats foundation.



The health crisis forced the New Zealand team to cancel its participation in the 2021 Bocuse d'Or. However, we thought it would be interesting (and a gesture of solidarity) to present the project they submitted for the Social Commitment Award.

Motivation for our commitment: reduce food waste, food poverty and social isolation in New Zealand.

Context

One third of all food produced is wasted, and at the same time, one out of six people in New Zealand is facing food poverty. New Zealand society is also increasingly fragmented: we don't know our neighbours, and a lot of people feel socially isolated. At Bocuse d'Or New Zealand, we believe that one of the best ways to resolve these problems consists in using the power of food sharing. For our commitment, we partnered with the non-profit foundation Pacific Food Lab - Aotearoa and culinary arts students from the AUT university, with the goal of feeding 266 people for the Everybody Eats non-profit as part of its "Pay as you can" programme. Donations for the evening reached \$1,720,90, i.e. \$6.47 per person and around \$21.57 per paying client.



Food assistance and meal distribution

On July 12th at 11:30 am, at the loading dock of a local restaurant that loans out its kitchen and dining room to Everybody Eats every Monday, the team awaited the delivery of recovered food that would otherwise have been wasted. After a quick look through the boxes and cases, we had 30 minutes to come up with

a nutritional, delicious, three-course menu, comprising vegetarian, vegan and gluten-free options. There were large quantities of chicken pieces, aubergines, red beetroot, courgettes, potatoes, onions, carrots, small quantities of some other vegetables, mascarpone, barley, peanut butter and a lot of bananas and apples. So we went through the ingredients and had a Zoom consultation with members of the Bocuse d'Or based outside of Auckland, and decided to create a meal of Moroccan

inspiration, copious and warm for a cold winter night: beetroot and potato soup with a spring onion and dukka garnish, served with sourdough bread; chicken tajine, haloumi or vegetables with couscous, barley and basmati pilaf, served with spicy roasted carrots; and, as dessert, peanut butter pudding and apple bread with banana custard, served with mascarpone.

Education and training

Once the menu had been determined, the team of seven chefs, headed up by the president of the New Zealand Bocuse d'Or team, John Kelleher, worked to produce 266 meals to be ready at 6 pm precisely. Since Everybody Eats is only open from 6 pm to 8 pm, the service moves fast. Excellent team work and perfect communications are required of both kitchen and serving staff to deliver meals efficiently. Twenty-two volunteers at reception served the meals to 266 guests, some of whom had been queueing up for dinner for one hour. Other volunteers joined us in the kitchen: three at the washing-up station, three at food prep and kitchen service. This was an excellent learning opportunity for the culinary arts students from the AUT university who were working with us.

Sustainable development and social results

The Everybody Eats initiative is different from “soup kitchens” or meal boxes for the needy. Every person who dines at Everybody Eats is waited on at the table by experienced volunteers, who treat everyone with respect and dignity, regardless of their origin or situation. Guests pay whatever they can. If they can't afford to pay, they dine for free. For many people, this is the only nutritious, complete meal they will enjoy in the entire week. On July 12th, around 70% of the 266 guests were individuals in a situation of food insecurity and/or social isolation. Through using recovered food, we were able to prevent 115 kg of products from being wasted. As they say at Everybody Eats: “Fill bellies, not bins”.

Summary

In addition to the meals distributed, we have a major impact on culinary arts students at the AUT university. They get to work alongside some of New Zealand's best chefs: an exceptional learning opportunity for them in terms of professional skills. They also learn the power that cooks have to contribute to positive social, economic and environmental results, thus meeting the sustainable development goals (SDGs):

- no poverty;
- zero hunger;
- good health and well-being;
- reduced inequalities;
- responsible consumption and production;
- climate action.

<https://everybodyeats.nz/>
<https://www.bocusedor.org.nz/>
<https://www.aut.ac.nz/>



SWEDEN

Sebastian Gibrand and his team support the GASTRONOMI SVERIGE COMMIS AWARD, a 100% female contest.

In 2020, the Gastronomi Sverige organisation created the annual GASTRONOMI SVERIGE COMMIS AWARD.

We reach out to students in their final year of high school. The goal is to incite young women to compete in high-level cooking, but also to encourage them to stay in that world and pursue a fine career in high-end restaurants. Our ambition is to one day present a female commis chef and a female candidate in the Swedish Bocuse d'Or team.

Initially, the contest was meant to take place during the Gastronord food trade show, in April 2020, but this was cancelled due to the pandemic. We decided to forge ahead with our project and to keep it going. We took the necessary precautions, of course: the public was not allowed in for example, and we broadcast two hours live on YouTube https://youtu.be/yynk_tFO3JU. We conducted several interviews with representatives of our partners, candidates and other personalities from the restaurant environment. We take great pride in having organised this contest despite the pandemic. We gave these young girls hope and joy during the lockdown, right in the middle of a crisis for the restaurant world.

All the Swedish hotel and restaurant schools are invited to present their candidates. These must send a personal letter, a CV and a recipe with a photo of the dish. Gastronomi Sverige selects a maximum of eight candidates. The competition takes place over a one-day period in two rounds.

Gastronomi Sverige informs candidates of the key theme as soon as it is announced. All the main products used are local and seasonal. They have one month to practise. Teaching staff are involved both in the application process and in training. Before the contest, the participants must send in their product order with the exact amounts required. During the contest, a “method” jury is present in the kitchen. Tasting is carried out by a jury consisting in men and women, all of them VIPs from the restaurant world.

The Swedish Bocuse d'Or team is heavily involved in the contest, in the selection process and also on-site as part of the jury and for the prize ceremony: the president, Henrik Norström, was in charge of selection; our candidate, Sebastian Gibrand, was the president of the jury; our commis chef, Jakob Persson, was tasked with awarding the prize to the winner; our coach, Jonas Dahlbom, was the keynote speaker. Several former candidates watched the contest and encouraged the competitors.



After the contest, the jury organised individual feedback with each candidate. The winner (Linnea Sandgren in 2021) will join Team Sweden at the Bocuse d'Or for practice, training and inspiration. The students find it very stimulating to be part of a community of some of the best-ranked chefs.

The contest has been very well received in the Swedish media. Thanks to the GASTRONOMI SVERIGE COMMIS prize, we can measure our positive impact in several key areas such as education, training, resilience, sustainable development and equality.

<http://gastronomisverige.se/>



THAILAND

Panuvit Khaokaew and his team support FOOD FOR FIGHTERS.

In 2020, a group of restaurant owners, food product suppliers and a logistics company from Bangkok joined together with citizens to launch the FOOD FOR FIGHTERS project headed up by Ms. Panchana Vattansathien. The goal was to help the frontline heroes, medical staff, who were under pressure and overworked during this critical period. The project subsequently attracted the attention of an international beverage company, Coca Cola, and was selected to be



included in its “To The Human Race” campaign, launched worldwide. The project was also approved and supported by the Tiger Journey alliance, which receives support from the United Nations Development Programme and connects the dots between social initiatives working on the protection of tigers and nature.

With the lockdown continuing into 2021, FOOD FOR FIGHTERS extended its partnership to provide daily lunch-boxes of fresh products not only to frontline heroes, the

medical staff, but also to people in need affected by Covid-19 in the Klong Toei district, considered to be the city’s most impoverished area and the centre of the Covid-19 cluster in Bangkok.

The organisation has provided over 100,000 meals to needy people in Bangkok during this serious pandemic. All the volunteers have worked on this project without any financial support over a very long period. They are our heroes. We are delighted to have worked actively alongside them as part of Food For Fighters.



<https://www.facebook.com/FoodForFightersTH/>
<https://www.bocusedorthailand.com/>





From September 15th:

>>> <https://www.facebook.com/BocusedOrWinners>

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