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BOCUSE D'OR**



**SOCIAL
COMMITMENT
AWARD**

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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 assistance, meal distribution;
- Health;
- Education, training;
- Sustainable development (fighting waste, responsible agriculture, resource protection, etc.);
- Social inclusion;
- Fight against poverty

/2 LEVEL OF INVOLVEMENT REQUIRED FROM THE TEAMS / CHEFS

The chef, either alone or with their team, has the opportunity to submit a proposal for which they have been involved in some capacity. This can be simply by sponsoring an action or providing more substantial support to an organization (for example, by raising funds, dedicating time, etc.).

/1 ASSESSMENT CRITERIA

Each jury member has their own sensitivities and areas of interest, but ultimately, the most important criterion remains the impact of the organization and its actions. Obviously, the clearer a proposal is, with well-written texts and visuals (photos or videos), the more it immediately attracts attention. The more it is supported by concrete elements such as impact measures, sustainability, etc., the more it is appreciated by the jurors. Finally, it should be evident that the chef, and their team if applicable, have sincerely committed to a cause that is close to their hearts.

+ MEMBERS OF THE JURY



Tracy BERNO

Tracy Berno is a New Zealand academic specializing in resilient and sustainable food systems in New Zealand and the broader Pacific region, particularly in relation to the challenges that sustainable development presents.

Tracy is a Professor at Auckland University of Technology and has co-authored several international award-winning cook books on Pacific cuisine.

Collaborating in partnership with other like-minded people and organizations, Tracy's work aims to support the development of resilient and regenerative food systems and to contribute to food-centric projects that promote the health and well-being of communities.

Her long-term goal is to use food as a means to improve the quality of people's lives, their prospects and potential, and the places where they live, work and play.

“Chefs are in a unique position to connect with people through food, which makes their advocacy efforts particularly effective. Using their culinary expertise and visibility, chefs can raise awareness, stimulate conversation and mobilize action around issues ranging from food system resilience, hunger and food insecurity to environmental sustainability and social justice.”

Tracy Berno

+ MEMBERS OF THE JURY



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!”

Gautier Chapuis

+ MEMBERS OF THE JURY



Diane DUPRE LA TOUR

Diane Dupré la Tour started her career as a journalist in economic press.

In 2016, she co-founded Les Petites Cantines with Étienne Thouvenot, a network of participatory restaurants where anyone can come to cook and eat for a free price. The restaurants are also committed to ecological and social transition. The goal is not to make a profit, but to connect people with each other.

A member of Ashoka Fellows France, her areas of exploration include trust, the societal conditions necessary for the implementation of free services, and the relational aspect of food.

Passionate about the societal impact of our relationship with money, she is also a spokesperson for Opération Milliard, a civilian action force aiming to raise one billion euros to fund a fair ecological transition.

In 2024, she published her first book, a narrative titled *Comme à la maison* (Actes Sud).

"Beyond nourishment, the role of a meal is to emancipate, empower, and revitalize."

Diane Dupré La Tour

+ MEMBERS OF THE JURY



David HERTZ

Chef and social entrepreneur, David Hertz is the co-founder of Gastromotiva, an NGO that, since 2006, has empowered people in vulnerable situations through professional culinary training as well as sustainable nutrition and food education.

During the 2016 Olympic Games, David opened Refettorio Gastromotiva, a zero-waste culinary school restaurant, in collaboration with chef Massimo Bottura and journalist Alexandra Forbes.

In 2018, he co-created and co-founded the Social Gastronomy Movement, a community that encourages and engages all actors in the food chain to address complex social issues such as hunger, malnutrition, food waste, poverty, and social inequalities.

In 2020, with the arrival of the pandemic, he reinvented the operating and impact model of Gastromotiva. A food bank was launched at Refettorio Gastromotiva to expand support for the underprivileged population.

The Social Gastronomic Kitchens project was created, opening 130 kitchens in 9 states of Brazil.

In 2022, he co-founded the organization Pact Against Hunger, of which he is a board member.

Leading his organization for 18 years, he has won several awards, including the Best NGOs award, for his work using the power of food to transform the lives of people living in vulnerable communities.

«Together, we can feed humanity with humanity. »

David Hertz

+ MEMBERS OF THE JURY



Julia HOLIDAY

Julia Holiday manages the Food Made Good Standard, the Sustainable Restaurant Association's signature tool to measure and drive sustainability in the hospitality sector. The mission of SRA is to accelerate change towards a hospitality sector that is socially progressive and environmentally restorative. The organization is based in London, but its network spans about thirty countries.

Julia has built her career in food and sustainability, first selling chocolate in London's Borough Market, before moving on to UK food waste charity FareShare and then onto B Corp certified chocolate manufacturer Valrhona, where she worked for 8 years as Sustainability Project Manager.

"Chefs and restaurants sit at a unique intersection between food systems and diners, giving them an incredible power to change our world for the better. Through their sourcing, they shape how we produce our food, while through their creativity and menu offerings, they influence how diners eat. "

Julia Holiday

OUR PARTNERS

GREEN CARE PROFESSIONAL



www.green-care-professional.com

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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OUR PARTNERS

POSITIVE MAYO



www.positivemayo.com

Créée en juin 2024, Positive Mayo est une plateforme qui met en lumière les actions
Founded in June 2024, Positive Mayo is a platform that highlights the actions and commitments of hospitality professionals aiming to improve our world, everywhere on the planet.

These individuals, both men and women (whom we call the "engaged"; primarily chefs, bakers, hoteliers, etc.), act with a positive and constructive mindset in areas as diverse as sustainable agriculture, resource protection, meal distribution, social inclusion, disability support, and assistance to indigenous communities, among others. All these commitments, large and small, generate ideas and energy in a positive spiral...

We are constantly on the lookout to discover initiatives that align with our theme and to grow the community; if you have other suggestions, feel free to let us know. We are also deeply committed to the international dimension of our work. Being a partner of the Social Commitment Award is a natural fit. All the applications for the 2025 award will be featured on the Positive Mayo website.

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You can follow us on





THE CANDIDATE TEAMS

The submitted applications are presented to you in the following pages
in the form of a SUMMARY.

Feel free to request the full applications.

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In 2023, the Mexican team won the Social Commitment Award for their
support of the Tijuana Sin Hambre foundation.
The €7,000 prize was fully donated to the organization.

CHILE

Foundation Gastronomia Social



CHILE

Team Bocuse d'Or Chile is deeply connected with the power of food to foster positive change in their community. This is why, since 2022, they have been working with Fundación Gastronomía Social as their Social Commitment partner in the various action lines they address under the statement "Gastronomy as a tool for change."

Fundación Gastronomía Social has been working for 5 years with four main actions:

- Training with a focus on employability and entrepreneurship.
- Educating on socio-environmental matters, with a focus on community development.
- Educating on healthy eating, focusing on children and the elderly.
- Generating and distributing food, with a focus on humanitarian assistance.

The foundation addresses food insecurity not only in communities that suffer from it daily but also during disasters and emergencies. Team Bocuse d'Or Chile is part of the network of volunteer cooks who support the soup kitchens.

The foundation develops intensive vocational training and employability programs for young people in vulnerable situations in partnership with the gastronomic industry. The team has been deeply committed to this program, hosting classes at the Ocean Pacific restaurant, where the team's president, Sebastián Salas, is the chef.

To self-finance some programs, the foundation has developed a high-quality catering company, which also offers part-time employment to graduates of its service program. The team has already been involved in more than 15 of these events, supporting them in gastronomic production.

The foundation also has a program called "The Children Eat the Future," which works with the concept of an inclusive early childhood education program. The program aims to improve the quality of life for children and their families through food education in primary schools in Chile, particularly in communities with high vulnerability rates and, unfortunately, childhood obesity.

All cooking classes are taught by a network of volunteer chefs, with the entire Team Chile actively participating.

Minga is a circular economy program aimed at training people on food sustainability and the revaluation of food to prepare other packaged products such as preserves, dehydrated foods, etc., to combat waste and food insecurity.

If they win the award, Team Chile would like to financially support the Minga program, which currently lacks resources. They believe it is essential to promote due to the amazing work it does in relation to environmental responsibility through food. They would also like to support the foundation in implementing and equipping the kitchen they are trying to create, enabling them to offer more workshops and produce food for the catering company.

FINLAND

Supporting the AgriCulinary Erasmus Project



FINLAND

This project began with a simple question: Do chefs truly understand their ingredients, and do farmers truly understand the needs of chefs in their kitchens?

If professionals were trained together in the future, would they gain a deeper understanding of each other's roles—and most importantly, would this create a better and more sustainable future?

The AgriCulinary Erasmus Project's training program aims to develop multi-skilled professionals in both the culinary and horticultural sectors, fostering sustainable collaboration between them. It promotes sustainable development by creating new business ideas, skills, and potential job opportunities. The program enhances existing competencies and provides a foundation for future growth, with a focus on sustainability.

The year-long AgriCulinary Erasmus+ pilot training, launched in September 2023, is a collaboration between Denmark, Finland, and Norway. The program combines hands-on learning in farm fields and kitchens, guided by experts from the restaurant and horticulture sectors. It is being delivered as a multi-format education in partnership with Perho CTB College (Finland), ZBC College (Denmark), and Mosjøen videregående skole (Norway) during the 2023-2024 academic year. The program equips students with knowledge and skills in sustainable farming, food preparation, and ecological practices.

Team Bocuse d'Or Finland began supporting the project thanks to their team leader, Sasu Laukkonen, who first presented the idea in 2015 at the Food on the Edge symposium. The team has been deeply involved in the program, helping students better understand how important ingredients are for achieving the best possible texture and flavor in cooking. It happens that Ismo Sipiläinen, the candidate, and commis Kaisa Laanemäe have also studied at Perho CTB College. They have been using the lesser-known parts of biodynamic plants, demonstrating how fermentation can enhance flavor and how to maximize produce to create as little waste as possible.

With the award money, the team plans to expand the scope of AgriCulinary more quickly, involving many more countries in a faster timeline than currently planned. This prize money could also help with harvesting all produce from the Perho College Green City farm next season, allowing them to hire more hands to pick, ferment, dry, and pack the beautiful produce for use in restaurants and schools.

FRANCE

Supporting Banque Alimentaire (Food Bank)



FRANCE

Banque Alimentaire was founded on principles that still govern the day-to-day work of the 79 food banks and 31 branches: free, shared, fair, donated, volunteer-driven, and supported by patronage.

Banque Alimentaire's impact:

- 79 food banks across France: A vast network that operates daily to collect and distribute food across the country.
- 112,500 tons of food collected annually: Sourced from retailers, the agricultural sector, and food manufacturers.
- 224 million meals provided each year: Reaching over 2.5 million people in need through a network of 6,029 partner associations and social services.
- 7,500 volunteers: Actively involved in the collection, sorting, and distribution of food on a daily basis.
- 750,000 meals provided every day: A testament to the organization's efficiency and scale in addressing hunger.

90% of the workforce are volunteers.

The team's collaboration with Banque Alimentaire is built around two key pillars: collaborative action and culinary innovation. From hands-on food packing to the creation of low-waste recipes designed for widespread use, the team aims to demonstrate that gastronomy can and should play a role in addressing the global challenge of food waste. Additionally, by integrating generative AI into the culinary process, they are pushing the boundaries of sustainability in the kitchen, minimizing waste even in their preparation for the competition.

Team France's Action in November 2024:

Food management: Two commis chefs, the assistant chef, and the logistics manager handled several hundred kilograms of food, which were shipped to 73 partner associations.

They prepared a collective meal with 60 volunteers, followed by interviews with the media present to highlight the work of the Food Bank.

A meeting was held to establish the next steps of the partnership, with the goal of creating an annual ritual of collaboration, connecting Team France's sponsors with the organization.

Paul Marcon sponsored the Annual Food Collection in November 2024. Thanks to media coverage and his presence, they recorded a 15% increase in donations compared to the previous year. After the Bocuse d'Or final, Paul will continue to support the Food Bank to help them collect even more food.

If they win, the team would donate the entire prize amount to the food bank.

ITALY

Help the kitchen that Helps



ITALY

Team Bocuse d'Or Italy decided to support the social and emergency activities of the Solidarity and Emergency Department (FIC), a non-profit association that has been providing support in Italy since 2016.

This support includes activities for social canteens, collaborations for charity dinners with other solidarity organizations, and the establishment of a team of trained chefs across all 20 Italian regions for major emergencies. These teams are prepared to assist Italian civil protection services in managing shelters for people whose homes have been damaged by earthquakes, floods, fires, and other disasters by providing food services in field kitchens.

Professional chefs are involved, dedicating part of their free time to charitable activities. However, before they become operational, they are enrolled in a training program for managing emergency kitchens, ensuring they are prepared for the scenarios they may face during a disaster. Among them is Team Bocuse d'Or Italy.

The team supports the Solidarity and Emergency Department of FIC (Italian Federation of Chefs, which currently manages Bocuse d'Or Italy) because it represents an extension of their profession—a profession that serves the community in moments of joy or hard times. In this case, it serves the community in times of extreme need.

The goal is to ensure that even those less fortunate or affected by the loss of their homes receive quality food, prepared with the same care and dedication that chefs apply in their everyday work.

If they win, the team would allocate the prize money to a project aimed at enhancing the association's equipment within its national mobile unit, enabling volunteer chefs to operate with the necessary tools to cater to large numbers of people while preserving the healthiness and quality of the dishes prepared.

LATVIA

Sustainability and Zero Waste for Latvia



LATVIA

Latvian citizens and the HORECA sector are closely connected to nature, using seasonal and local ingredients, but they are not yet sorting waste, unlike many European countries where this has been practiced for years. The government is beginning to promote sustainability among citizens. Chefs can play a leadership role in this regard. This is why Team Bocuse d'Or Latvia has enthusiastically committed to raising awareness on this issue.

As a consultant and professor, Svetlana Riškova, president of the team, applies and teaches sustainability principles. Nils Gevele, chef at the Ferma restaurant (located in a private hospitality school), does the same by organizing courses for students. The Great Taste Zero Waste is a program led by the Danish Cultural Institute and the Danish Embassy in Riga in 2023. It aims to promote anti-waste practices in the HORECA sector. The program focuses on raising awareness among Latvians and other Baltic populations about the necessity of sorting and reducing waste. Actions and debates were organized at the school where Nils works, with educational tools and practical guides distributed.

How can I help the Baltic Sea?

Debates on the need to preserve the Baltic Sea were organized by the Ministry of Agriculture, and Nils Gevele played an active role as a chef, with recipes based on the sustainable use of Baltic fish and seafood. He even chose this theme for his Bocuse d'Or dish. The Ministry now consults him to promote sustainable fishing in the Baltic Sea.

Festival Lampa – Delicious and Anti-Waste

Nils Gevele and the team from the Ferma restaurant participated in the annual Lampa festival, which aims to promote the use of seasonal and local products while combating food waste.

Agate Batraga, the commis of the team, and Dinars Zvidriņš, the Latvian judge at Bocuse d'Or, pay great attention to sustainability in the competitions they participate in. This focus allowed them to win the 2024 Global Vegan Chef Challenge final in Singapore and the Green Spatula awarded by Nestlé Professional for being the "most sustainable" team in the competition.

If they win the prize, the team will use the money to organize their own practical sustainability courses at the new Bocuse d'Or Academy kitchen in Latvia, located in the country's largest vocational school. The practical culinary sustainability course will be offered to students from all the country's professional cooking schools. The full curriculum has already been developed. The best students will be given the opportunity to train as second commis in Team Bocuse d'Or Latvia and participate in events like Skills Latvia and AEHT.

MAURITIUS

Transmission Nouvelle Cuisine

Workshops: Shaping the Next Generation of Mauritian Chefs, Striving for Excellence



MAURITIUS

This project introduces an 8-module curriculum dedicated to Nouvelle Cuisine, focusing on innovation, technique, the philosophy of Paul Bocuse, and the values of Bocuse d'Or.

This initiative represents a transformative step in redefining culinary education in Mauritius. By combining the timeless legacy of culinary traditions with the vibrant cultural heritage of the island, it empowers participants to develop their skills, creativity, and confidence, while inspiring underprivileged youth to dream big.

The project seeks to inspire underprivileged youth to discover the transformative potential of the culinary arts and to consider hospitality as a career path.

The program is designed for the Hotel School Sir Gaëtan Duval and is extended to ANFEN (Adolescent Non-Formal Education Network), a Mauritian association supporting youth from disadvantaged backgrounds. The two organizations target an underserved audience for whom the restaurant and hospitality industry can represent a promising future.

Bocuse d'Or Team Mauritius has been supporting Hotel School Sir Gaëtan Duval since 2020 and considers it part of their mission to transmit their knowledge and give back to the school where they began their journey.

The modules offer a blend of theory and practical work, structured as one hour of theoretical learning followed by three hours of hands-on practice per week.

The workshops are delivered by past Bocuse d'Or national candidates, who bring their expertise, international experience, and a deep understanding of Paul Bocuse's culinary philosophy.

The program will begin in February 2025

Winning the prize would allow the Bocuse d'Or Team Mauritius to:

- Purchase specialized equipment, rare and high-quality ingredients, and multimedia tools to enhance the learning experience.
- Provide scholarships for more ANFEN participants
- Host an annual Nouvelle Cuisine competition judged by top chefs, inspiring participants to innovate and achieve excellence.
- Use the program to showcase Mauritius's culinary heritage on international platforms, blending Paul Bocuse's philosophy with local flavors.

MEXICO

Cooking and Gardening Workshops for Community Well-being and Sustainability



MEXICO

The project brings together cooking and gardening workshops for children and adults, focusing on healthy eating, self-sufficient food practices, and community engagement. Participants learn to grow their own food through family gardening and gain skills in meal preparation that prioritize nutrition and sustainability. This initiative, already underway at Fundación La Puerta, aims to empower the Tecate community in Baja California, by building awareness around food production and healthy eating practices. With the involvement of skilled local chefs, including those with Bocuse d'Or Mexico experience, the program is set to inspire and educate on a greater scale, reinforcing the shared mission to promote sustainable living and community health.

This project engages families, children, and adults, fostering intergenerational learning and involvement. Chefs lead the workshops and collaborate in fundraising activities. The Fundación La Puerta team coordinates logistics, mobilizes community involvement, promotes and ensures that the program aligns with local needs and priorities. This collaboration reinforces community engagement.

Team Bocuse d'Or Mexico supports Fundación La Puerta which through a range of educational and cultural initiatives, since 1977, engages local communities to protect natural resources and improve quality of life by fostering ecological responsibility.

Tecate, located 45 miles southeast of San Diego and 16 miles east of Tijuana, has rapidly transformed from a small border town to a growing urban area with a population nearing 100,000. This expansion has put pressure on natural resources, agricultural land, and recreational spaces. Fundación La Puerta addresses these challenges by providing safe, well-maintained community spaces and programs that promote health, culture, and recreation. The foundation recently received the Sustainability and Environment Award from Mexico's National Association of Parks and Recreation (ANPR), recognizing its commitment to enhancing Tecate's community spaces and fostering sustainable development.

If awarded the Social Commitment Prize, the team would allocate the funds to expand and sustain this program. Specifically, they would expand workshops to reach more families, strengthen the quality of program materials, support additional chef-led sessions, and invest in gardening tools and supplies to equip families for long-term success. This would implement a "train-the-trainer" model, empowering community members to become workshop facilitators and leaders in their neighborhoods.

NEW ZEALAND

Educating on healthy eating to combat diabetes and obesity in vulnerable populations.



NEW ZEALAND

Will Mordido has long admired the remarkable work of Dave Letele, founder of Buttabean Motivation (BBM), and the ongoing contributions BBM makes to the community. BBM offers a range of programs designed to address social, economic, and health inequities.

Diabetes disproportionately affects Pasifika and Māori communities in South Auckland, with Type 2 diabetes (T2DM) being a significant health crisis. Over 80% of participants in the BBM's Soifua Maloloina Diabetes Programme (SMDP) entered the program with a T2DM diagnosis. Most were also classified as obese, with 75% having a BMI over 40 kg/m², indicative of severe obesity (Obese Class 3). These factors underline the urgent need for accessible and effective interventions to improve health outcomes in these communities.

This year, the entire Bocuse d'Or Team NZ—comprising Will Mordido (Candidate), Sam Linstrom (Commis), Ken O'Connell (Coach), and Brett McGregor—is participating in the Social Commitment Award. Stand-in Commis, Sam Gradowski-Smith, is also joining. Together, they dedicate one day a week to support the BBM initiative by providing interactive cooking classes for participants living with diabetes.

Angie Wilson is part of the NZ Culinary Arts Academy, which serves as the organizing committee for Bocuse d'Or NZ. With over 30 years of experience in secondary and tertiary education, nutrition, and food & hospitality, she also joins the team at BBM each week to lead healthy eating and cooking classes.

These classes empower participants to create simple, affordable, and nutritious meals tailored to their dietary needs. The results of the 12-week program highlight its success in improving participant health and wellbeing:

- 80% of participants completed the program, showcasing high engagement and commitment.
- A total weight reduction of 20.1 kg was recorded across participants, a positive step towards healthier lifestyles.
- Participant feedback revealed a significant improvement in knowledge and behaviors related to managing blood sugar levels, healthier eating habits, and overall motivation to prioritize their health.

Additionally, to reduce food waste, the team donates excess ingredients from the Bocuse d'Or training sessions to BBM, which are then used in the dishes created during the lessons. All BBM community classes are free to the public and primarily funded through government support or donations. However, these programs are often under-resourced and underfunded, which motivates Team Bocuse d'Or New Zealand to get involved alongside BBM.

Buttabean Motivation, has been operating across Auckland since 2014, helping people achieve their personal health, fitness, and life goals. It operates two free gyms, the BBM Foodshare for people in need, and also runs a social supermarket.

Should Team New Zealand win this prize, 100% of the proceeds will be donated to Buttabean Motivation, empowering them to continue contributing to the community they serve.

SWEDEN

Supporting the Education of Teenage Women in Uttar Pradesh, India



SWEDEN

On 5 September 2024, the Swedish Bocuse d'Or Academy, together with Candidate Gustav Leonhardt and 8 renowned chefs (many from Michelin-starred restaurants), held a charity dinner at Restaurangakademien in Stockholm. During the dinner, each participating chef prepared and presented one dish.

The charity dinner was hosted by Söderberg & Partners, a Swedish wealth management company, which invited approximately 20 guests to the event.

The dinner raised a total of 176,000 SEK (around €15,285). All funds have been donated to the People's Vigilance Committee for Human Rights (PVCHR) in Uttar Pradesh, India, to support the education of young women (teenagers).

PVCHR was founded in 1996 by Mr. Lenin Raghuvanshi and Ms. Shruti Nagvanshi as a membership-based human rights movement in Varanasi (Uttar Pradesh), one of the most traditional and conservative regions in India.

PVCHR works to ensure basic rights for marginalized groups in Indian society. Education for young, marginalized women is one of the core initiatives the organization supports. Through the education offered via PVCHR, these young women gain the opportunity not only to take control of their own lives but also to inspire and educate their local communities. History and tradition show that young, uneducated women in the Uttar Pradesh region are at risk of being exposed to abuse or child marriage.

The funds raised from the dinner, organized by Bocuse d'Or Team Sweden, will cover tuition for 170 young women for 1.5 years.

In Sweden, the organization is represented by Parul Sharma, Secretary General at the Swedish Anti-Corruption Institute and President of UN Women Sweden.

Next Steps:

Söderberg & Partners has expressed interest in holding more charity dinners in collaboration with the Swedish Bocuse d'Or Academy at Restaurangakademien.

If Team Sweden wins the Social Commitment award, the prize money of €7,000 will be donated to PVCHR in India, to cover additional tuition for the young women who are studying to create a better life for themselves.