

## MAIN RULES OF THE GAME

[www.sanpellegrino.com](http://www.sanpellegrino.com)

- ★ Chefs must be under 30 years old
- ★ Chefs must have been working full-time in restaurant(s) as sous chef, chef de cuisine or chef de partie or commis for at least 1 year before the application, not necessarily in the same restaurant for the whole period
- ★ Desserts and starters are not admitted
- ★ English is the official language of the program and candidates must understand and speak it. Applications are accepted in English, Chinese Mandarin, Spanish, French, Italian.

Please check complete guidelines and rules at [www.sanpellegrino.com](http://www.sanpellegrino.com)



Chef Yasuhiro Fujio, 2018 winner (Japan finalist)



S.Pellegrino Young Chef 2018 - The Competition

## OTHER AWARDS

### Assigned during the Regional Finals



#### FINE DINING LOVERS FOOD FOR THOUGHT AWARD

Voted for by the online Fine Dining Lovers community - this award will be for the young chef who best represents their personal belief within their dish.



#### S.PELLEGRINO AWARD FOR SOCIAL RESPONSIBILITY

Voted by an internationally recognized voice on Sustainability in food, this dish will represent the principle that food is best when it's the result of socially responsible practises.



#### ACQUA PANNA AWARD FOR CONNECTION IN GASTRONOMY

Voted for by mentors, representing 50 countries around the world, the winning dish will be the one that reflects the perfect connection between different cultures on the plate. Not fusion, not confusion, a representation of the growing trend of global gastronomy: Chefs without Borders.

APPLY ON

[www.sanpellegrino.com](http://www.sanpellegrino.com)

From 4<sup>th</sup> February to 30<sup>th</sup> April 2019

## S.PELLEGRINO<sup>®</sup>

### YOUNG CHEF



## Are you the S.Pellegrino Young Chef 2020?

Be part of the most exciting talent search for chefs in the world



APPLY ON

[www.sanpellegrino.com](http://www.sanpellegrino.com)

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# S.PELLEGRINO®

## YOUNG CHEF

### THE GLOBAL CHALLENGE

S.PELLEGRINO, THE SPARKLING FINE DINING WATER, LAUNCHES THE FOURTH EDITION OF THE GLOBAL TALENT SEARCH TO FIND THE WORLD'S BEST YOUNG CHEF.

#### A SUCCESSFULL WORLDWIDE PROGRAM

- ★ 9mio euros of media value
- ★ Over 200 Countries divided into 12 Regions
- ★ More than 3.000 applications submitted
- ★ 12 mentor chefs to support the 12 finalists
- ★ 7 stellar Chefs as Grand Finale jury



#### SELECTION CRITERIA

each scored from 1 to 10 through all phases

##### ★ TECHNICAL SKILLS

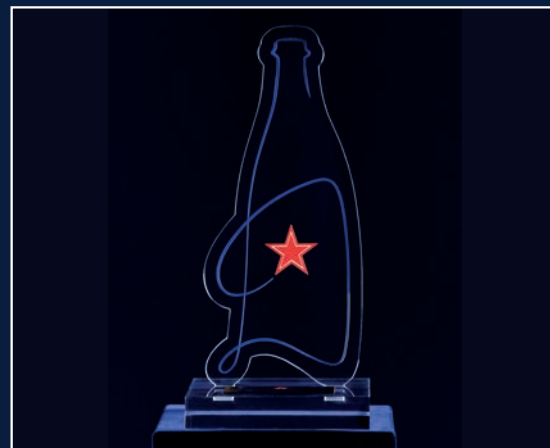
Ability to select the finest ingredients in terms of quality, freshness and uniqueness, to obtain an excellent taste, combined with technical skills which bring out the flavours of the ingredients, while maintaining their original essence.

##### ★ CREATIVITY

Ability to explore original, stimulating and innovative perspectives with a personal and contemporary style, while maintaining a perfect balance between the flavour and aesthetic appearance.

##### ★ PERSONAL BELIEF

Ability to communicate a clear message which summarises the vision of their work, i.e. their vision of the world of food and their contribution to today's society in general, through food.



#### HOW IT WORKS

##### ★ 4<sup>th</sup> FEBRUARY – 30<sup>th</sup> APRIL 2019

In these dates young chefs can apply for the Global Talent search. They need to read the rules, accept them, fill the form and upload their CV, a copy of their Identity document, their signature dish recipe and photos.

##### ★ 1<sup>st</sup> – 31<sup>st</sup> MAY 2019

ALMA  
(the world's leading international educational and training center for Italian Cuisine)  
selects max 10-15 semi-finalists for each of the 12 Key Regions.

##### ★ 21<sup>st</sup> JUNE – 31<sup>st</sup> DECEMBER 2019

The semi-finalist chefs of each Region are asked to cook their signature dish in presence of a Local Jury that selects one finalist.



##### ★ JUNE 2020

All the 12 finalists are in Italy for the Grand Finale Event. During the Grand Finale, they prepare their signature dish and are judged by an International top chef Jury. The Jury will award just one of them as the S.Pellegrino Young Chef 2020.

