



Bocuse d'Or Europe

1st-2nd July 2008, Stavanger - Norway

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Foreword by Eyvind Hellstrøm, President of the Bocuse d'Or Europe



"Lyons' Bocuse d'Or, the most prestigious cuisine contest in the world, has celebrated 20 years of success. Paul Bocuse now looks confidently to the future, towards the next 20 years of gastronomic theatre. His initial ambition was to create a contest that would offer a springboard for young talents, enabling them to demonstrate their skills and to promote the culinary identity of their countries on the international scene. Today the Bocuse d'Or has achieved these objectives and has become an exceptional media show, a true "Formula 1 race" for chefs!

Norway has been selected to host the very first "Bocuse d'Or Europe" that will be held in 2008 at Stavanger. The contest, which is open to a large number of countries, promises lots of action and thrills. New countries will have an opportunity to qualify for the competition final to be held in Lyons in 2009.

The Bocuse d'Or Europe trophy will be a high distinction, symbolising the European Champion title. Moreover, among the 20 participating countries, those ranked in the top 12 positions will have the opportunity of enhancing their standing on the international scene by qualifying for the finals to be held in Lyons the following year. Leaving little time to enjoy success before taking up the challenge of the final event.

In our modern global world, where countries tend to look more and more alike, gourmet savoir-faire stands as an essential element to assert one's cultural identity. Gastronomy appears as a delicate blend combining tradition, innovation, culture, competition and nature...

We can proudly state that our small country has performed brilliantly in the Bocuse d'Or. We have shown the world that we are capable of the very best performance and that we can organise events with the utmost efficiency. The best fish comes from the seas and rivers of Norway. Since the beginning of the contest, Norway has won 6 places on the podium and is second in terms of overall performance.

We will demonstrate our sense of organisation and hospitality towards the 20 nations taking part in the Bocuse d'Or Europe.

... / ...

... / ...

You will discover an innovating Norway, enthusiastic and unique: a small country composed of many aspects that will join forces in order to welcome you. We might not be a major nation for football, but where skiing and cuisine are concerned, we're among the best!

We are convinced that we will succeed in creating in Stavanger a contest in keeping with the spirit of Lyons' legendary Bocuse d'Or: a **springboard for talents and a media celebration of gastronomy**. A cornerstone for building and maintaining relations. Nothing beats excellent cuisine. Here we say that a good meal can even settle family feuds...

We will welcome you with the warmth and generosity typical of the Norwegian people.

We will recreate the magical atmosphere of Lyons, with the same enthusiasm that has contributed to the event's spectacular success.

Welcome to Stavanger.

We hope that you will enjoy some unique moments, packed with surprises and thrills. This exceptional event will be held at the beginning of July 2008 in the heart of Stavanger, don't miss this opportunity to visit the wild coast of Norway, with its famous Fjords."

Eyvind Hellstrøm

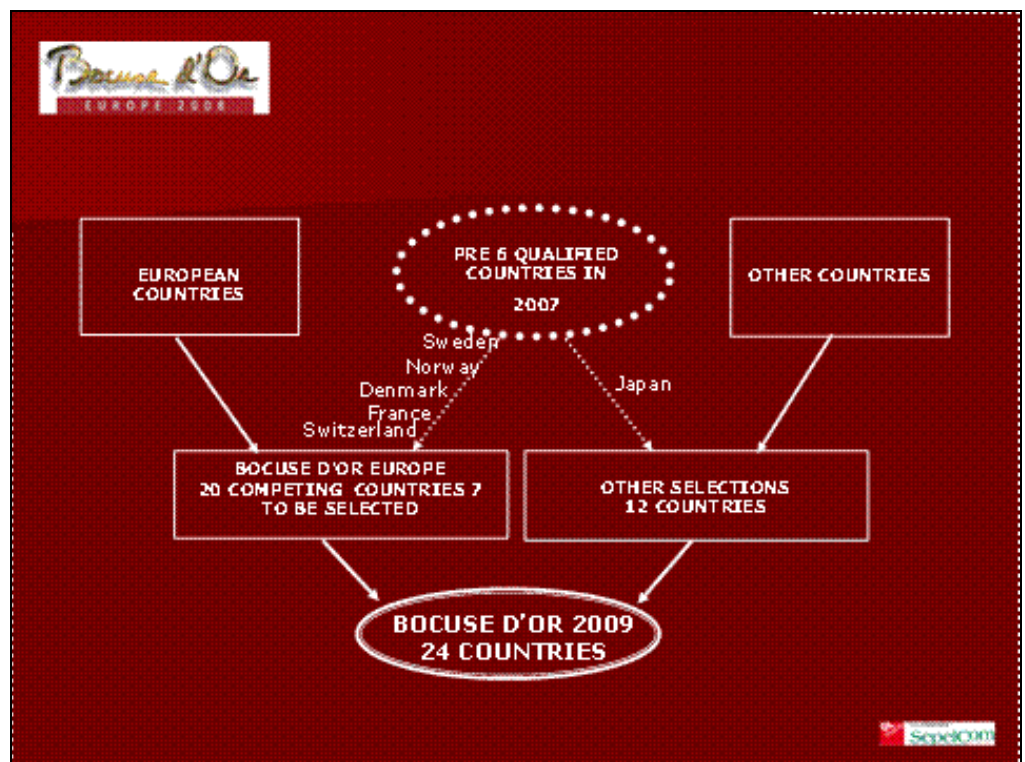
President of the Bocuse d'Or Europe

Bocuse d'Or Europe The European Cuisine Championship!

European Cuisine Champion - neither the title, nor the contest existed until today! This has been remedied with the creation of the Bocuse d'Or Europe. This new contest, on the model of the Bocuse d'Or, will be held every even year in a European country. In 2008, Stavanger in Norway, will pioneer this new event.

A larger Bocuse d'Or community!

On July 1st and 2nd in Stavanger, the Bocuse d'Or Europe will have the difficult mission of deciding among the European candidates for the Bocuse d'Or. Like the other continental selection events, this new contest opens the Bocuse d'Or to new nations offering an opportunity to broaden the horizon of the Bocuse d'Or community.



Following the success of the Bocuse d'Or World Cuisine Contest, the Organising Committee has decided to broaden its scope by creating a continental selection event.

In October 2007, Latin American candidates were selected as part of the Copa Azteca during which Brazil, Uruguay and Mexico won the right to participate in the finals in Lyons. This year, it is Europe's turn to hold a similar selection event...



A new title: Bocuse d'Or European Champion

The Bocuse d'Or Europe will have nothing to envy its elder reference event. It will be held as part of "Buffet" - a major trade exhibition dedicated to out-of-home catering. The new contest will take place in a culinary arena created for the occasion, prestigious jury members will judge the events, and a motivated audience will cheer on the participants.

The president of Honour of this first edition of Bocuse d'Or Europe is none other than Thomas Keller the award-winning American chef (6 stars in the Michelin Guide for his restaurant Per Se in New York and The French Laundry in San-Francisco). The chefs will have to prepare a meat dish and a fish dish, to be served on a plate supplied by Figgjo, the Norwegian specialist for *arts de la table*.

20 chefs from 20 European countries will take part in the Bocuse d'Or Europe. Twelve of them will be selected for the Bocuse d'Or 2009 finals in Lyons. Five countries - France, Denmark, Switzerland, Norway and Sweden - have already qualified thanks to their performance in the 2007 edition of the Bocuse d'Or.

In addition to their passport for the Bocuse d'Or finals, the best chefs at the Bocuse d'Or Europe will be awarded a new prestigious title, that of European Champion.

In addition, the top three candidates will also receive:

- 1st prize: €12 000 together with the European Champion trophy
- 2nd prize: €9 000
- 3rd prize: €6 000

A special Fish prize and a special Meat prize will also be awarded. Additionally a prize for the best assistant will be presented by the Bocuse d'Or Academy, for which Régis Marcon is the president.

Stavanger, an enlightened choice

Among the many application files it received, the International Organising Committee has chosen the city of Stavanger in Norway to host the first Bocuse d'Or Europe. Situated close to the fjords, the charming town with timber constructions will simultaneously host the Bocuse d'Or Europe and "Buffet" - a trade exhibition dedicated to out-of-home catering. Moreover, Stavanger has been selected as the European capital of culture 2008 (cf. page on "Stavanger").

In addition to Stavanger's assets, the role played by Norway throughout the Bocuse d'Or history also influenced the choice for holding the first Bocuse d'Or Europe. Norway has always been one of the most active countries, and, with France, it is the most represented in the winners' list, with no less than three first places (Bocuse d'Or), two second places (Bocuse d'Argent) and one third place (Bocuse de Bronze). Eyvind Hellstrøm, president of the Bocuse d'Or Norway and owner of the only two-star restaurant in Norway (Bagatelle, in Oslo), will naturally officiate as president for this first Bocuse d'Or Europe. The Norwegian Academy of the Bocuse d'Or, that has accompanied many Norwegian chefs on their path to success, will supervise the organisation together with the International Organising Committee.

A trophy, inspired by pleasure



Vincent Breed
Glass blower
www.vincent-breed.com
vincent.breed@yahoo.fr

A craftsman with a very modern style. Initially trained in industrial design, Vincent Breed discovered glass blowing at the École Supérieure des Arts Décoratifs of Strasbourg, in 1992. After undertaking his apprenticeship with several master glass blowers, he set up his own workshop in Lyons, in 1999. He soon acquired a reputation through his tableware/arts de la table creations, featuring refined, fun, and colourful design. Vincent Breed now also creates poetic and spectacular lights and lamps, where his materials come to life. Focused on modern creation, Vincent's sculptural work is monumental, daring, soft and sensual. His creations play with the light and surrounding environment, teasing the spectators' senses. The human dimensions of his pieces stretch the limits of hand blown glass.

BOCUSE D'OR INTERCONTINENTAL 2008 TROPHY- made in Lyons

THEME

When the Chef meets the Glass Blower. Two professionals, one creates for, and the other with the mouth. Both satisfy the desires of the most demanding clients. The Bocuse d'Or Intercontinental Trophy has been designed as a piece of art.

SHAPES AND SYMBOLS

The ethereal and refined shape refers to the Chef's highly modern style and creativity.

The sensual curves of the trophy conjure up sensations of pleasure and delight in taste.

The trophy stands out as an emblematic monument, a menhir, a sacred mountain. Paul Bocuse's distinctive silhouette is carved onto the trophy, like a hallmark, attesting to the excellence of the contest.

TECHNIQUE

The volume is provided through blowing, the shape is created with the hands. Once it is completed, the piece is reheated in an oven, at a temperature of 480°C, for 15 to 20 hours.

The sparkle of the glass enhances the shine of the precious metal that is applied to the inner walls of the glass.

The carved silhouette of Paul Bocuse comes after.

The extra-white transparent glass support (as used for the Louvre pyramid) makes the base seem immaterial, symbolising perfection.

The crystal brightness is reminiscent of the nobility of culinary art and never ending research.



The 20 countries that will take part in the first Bocuse d'Or Europe are...

On November 5th 2007, the Organisation Committee of the Bocuse d'Or Europe, under the presidency of Norwegian Chef Eyvind Hellstrøm, selected the 20 countries that will be participating in the first edition of the Bocuse d'Or Europe, to be held on July 1st and 2nd, 2008.

After reviewing 25 application files, 20 countries have been selected. Here is the list of "The 20 chefs of the 1st European Bocuse d'Or":

	Belgium Steve DECONINCK			Italy Gaetano RAGUNI
	Croatia Matija BALENT	<i>New</i>		Luxembourg Jacques SCHOUMACKER
	Denmark Jasper KURE			Malta Robert CAUCHI
	Spain Angel PALICIOS			Norway Geir SKEIE
	Estonia Vladislav DJATCHUK	<i>New</i>		Netherlands Wim KLERKS
	Finland Filip LANGHOFF			Poland Dominik BRODZIAK
	France Philippe MILLE			Czech Republic Jan VSETECKA
	United Kingdom Simon HULSTON			Russia Alexey KOSTICHKIN
	Hungary Sandor KOVACS	<i>New</i>		Sweden Jonas LUNDGREN
	Iceland Ragnar OMARSSON			Switzerland Stéphane DECOTTERD

Bocuse d'Or Europe: 20 chefs on the starting blocks!

On July 1st and 2nd at Stavanger (Norway), 20 chefs will pit their skills against one another in order to win the Bocuse d'Or Europe title. Beyond the competition, the Bocuse d'Or Europe offers an opportunity for new nations to present and promote their gastronomic culture, and a chance for new countries to join the Bocuse d'Or family. This new cooking contest will select the European participants for the world finals of the Bocuse d'Or 2009, to be held at Lyons as part of the Sirha trade exhibition.

















The 20 candidates and their test schedule

Lots were drawn on Wednesday 7th May at the headquarters of Norrøna (distributor for Convotherm/Enodis in Norway) at Stavanger in Norway in the presence of 9 candidates invited by "Innovation Norway". These 9 chefs had expressed their wish to come to Norway, specifically to take their marks and familiarise themselves with Norwegian salmon and lamb. Charles Tjessem, Bocuse d'Or 2003, and the president of the Bocuse d'Or Europe, chef Eyvind Hellstrøm also attended the event.

Test schedule

13:00: the Meat dishes, presented on a plate.

13:35: the Fish dishes, presented on a plate.

Tuesday 1 st July			Wednesday 2 nd July		
Box n°1		Hungary Sandor KOVACS	Box n°1		Norway Geir SKEIE
Box n°2		Finland Filip LANGHOFF	Box n°2		The Netherlands Wim KLERKS
Box n°3 -		Croatia Matija BALENT	Box n°3		Luxembourg Jacques SCHOUMACKER
Box n°4		Estonia Vladislav DJATCHUK	Box n°4		Belgium Steve DECONINCK
Box n°5		France Philippe MILLE	Box n°5		Sweden Jonas LUNDGREN
Box n°6		Malta Robert CAUCHI	Box n°6		Switzerland Stéphane DECOTTERD
Box n°7		Russia Alexey KOSTICHKIN	Box n°7		Spain Angel PALICIOS
Box n°8		Italy Gaetano RAGUNI	Box n°8		Iceland Ragnar OMARSSON
Box n°9		United Kingdom Simon HULSTON	Box n°9		Czech Republic Jan VSETECKA
Box n°10		Denmark Jasper KURE	Box n°10		Poland Dominik BRODZIAK

Stavanger, European Capital of Culture in 2008



Featuring traditional timber constructions, Stavanger, Norway's fourth largest city is situated only a few kilometres from the legendary fjords. European Capital of culture for 2008, it possesses rich natural resources, an eventful history and a lively culture. A cocktail not to be missed!

Culinary Stavanger

Chefs, products and culinary trends will be at the heart of "Culinary Stavanger" a 3-day international event dedicated to cuisine.

The Bocuse d'Or Europe will be a star feature of the festivities that are to take place in the European capital of culture 2008. In addition, throughout the year, many events focusing on taste and flavours will be staged, including workshops intended for children.

Two other major events will include the **BUFFET** fair and the conference **Food for the future**:

BUFFET 2008, held from June 30 to July 2nd, will bring together decision makers and opinion leaders of the agrofood industry and gastronomy sector, in a unique venue, where the most fascinating and prestigious events of the year will take place: the Bocuse d'Or Europe, the Nordic Sommeliers Championship, the Norwegian Culinary Championship, the Food for the Future symposium and the Norwegian Oyster Opening Championship.

Over a floor surface of 7500 m², Chefs, industry leaders, purchasing managers as well as restaurant, hotel and institution professionals will discover the latest trends and innovations in food, catering and equipment.

Designed to facilitate encounters, the **Food for the Future** symposium aims at encouraging discussions and the exchange of ideas between national and international representatives of the public and private sector, and the catering industry.

Between June 30th and July 1st, the three central concepts will be **sustainable development, identity, and generosity**.

Sustainable development will address the issues of the environment and transportation for future food production. **Generosity** will be expressed through hospitality and communication in relation to food issues, whilst **identity** will insist on eating habits observed in different countries and/or regions, also on the brands.

The main objective of the debate will be to compare the global offering with regional diets and food habits, in order to encourage visitors to take into account the cultural dimension when addressing the challenges of tomorrow's agrofood production.



A rich history, turned toward the future

Stavanger offers a subtle blend of tradition and modern life. Famous for its traditional timber houses dating from the 18th century, the town is also known for its new districts designed by creative architects. Stavanger became an important fishing port, this due to its sardine canning industry. Later, with the advent of oil and gas mining in the region, it became the oil capital of Norway. Today it enhances its international repute, becoming European Capital of culture for 2008.

Stavanger is also famous for its gastronomy: it is situated in Norway's reference region in terms of cuisine, the largest region for the agrofood industry. Many establishments contribute to its reputation: Stavanger's culinary institute offers consulting and vocational training services, whilst the university and catering school deliver excellent professional training. Three months ago, the region added to its facilities with the creation of the "Norwegian Centre of Expertise in Culinology". In addition to catering, fish-farming is also an essential activity. Norwegian fish is exported throughout Europe.

A rich cultural life

More than 30 museums are to be found in Stavanger dedicated to the sciences, canning industry, oil, art... They provide an illustration of Stavanger through the ages. Theatre and music are also important in Stavanger's cultural life, with a symphonic orchestra of international repute and one of the best theatres in Norway. More than 30 festivals are held throughout the year (MaiJazz, Water Festival, Nomusic, Gladmat Food Festival, Garlic Week...).

Some of the features planned as part of the European Capital of Culture 2008 events will include an exhibition of local arts and crafts, the creation of an outdoor theatre built on the model of ancient Greek amphitheatres and a design contest based on the theme of timber... Initiatives placed under the sign of open-mindedness.

Fascinating natural assets

Nature has much to offer around Stavanger. The fjords (the famous Lysefjord), snow-capped mountains, small islands and rock beaches, waterfalls, meadows... Wonderful and surprising landscapes where one can relax or engage in any of the many different activities available (hiking, helicopter tours, "salmon" safari, fishing...).



Norway, A mythical Country for the Bocuse d'Or

Norway and the Bocuse d'Or, a continuing love story

Since the creation of the Bocuse d'Or 20 years ago, Norway has earned an impressive list of awards and has largely contributed to the growth and international repute of the contest. The Norwegian chefs' talent, the efficiency of their support teams and the quality of the country's products, four times selected, are some of the keys to this success.

Exceptional support

Professional and highly efficient the network of chefs who coach the candidates for the contest is an essential ingredient in Norway's recipe for success. In addition to the Norwegian seafood products solid international network, many enthusiasts volunteer their time and experience to help the candidates.

Six places on the podium in twenty years

In 20 years, six Norwegian chefs have earned a place on the Bocuse d'Or podium. More than one edition out of two has seen a Norwegian candidate placed:

- 1987 : Arne Brimi, first Norwegian candidate
- 1989 : Eyvind Hellstrøm, 5th place in the Bocuse d'Or
- 1991: Lars Erik Underthun - 2nd place, (Bocuse d'Argent)
- 1993: Bent Stiansen - 1st place, (Bocuse d'Or)
- 1997: Odd Ivar Solvold - 3rd place, (Bocuse de Bronze)
- 1999: Terje Ness - 1st place, (Bocuse d'Or)
- 2003: Charles Tjessem - 1st place, (Bocuse d'Or)
- 2005: Tom Victor Gausdal - 2nd place (Bocuse d'Argent)
- 2007: Sven-Erik Renaa - Best Fish Price

To date, Norway has won a total of three Bocuse d'Or, two Bocuse d'Argent and one Bocuse de Bronze.

Each time, the candidates rigorous preparation and the respectful enthusiasm of their fans has been commendable.

An international jury

Members of the Jury



Belgium
Pierre WYNANTS



Croatia
Crleri DAMIR



Denmark
Rene REDZEPI



Spain
Paco RONCERO



Estonia
Dimitri DEMJANOV



Finland
Jarmo VAHA-SAVO



France
Anne-Sophie PIC



United Kingdom
Brian TURNER



Hungary
Kreil VILMOS



Iceland
Sturla BIRGISSON



Italy
Gualtiero MARCHESI



Luxembourg
Lea LINSTER



Malta
Guido DEBONO



Norway
Bent STIANSEN



Netherlands
Andre VAN DOORN



Poland
Waldemar HOLOWKA



Czech Republic
Marek RADITSCH



Russia
Jérôme COUSTILLAS



Sweden
Matthias DAHLGREN



Switzerland
Franck GIOVANNINI

A prestigious organising committee

Eyvind Hellstrøm President of the Organising Committee



Régis Marcon, chef and owner of the *Auberge du Clos des Cîmes* (3 stars) at Saint-Bonnet-le-froid and also of the new gourmet restaurant *Chez Régis et Jacques Marcon*. Keen on nature and respectful of the products he uses, he is known for his authenticity. Winner of the Bocuse d'Or in 1995, he is the current president of the Bocuse d'Or Winners Academy. This enables him to maintain close relations with Norwegian chefs. Several of Norway's Bocuse d'Or candidates have come to visit him as part of their preparation sessions. In addition to cuisine he has another point in common with Norwegian chefs, he is a great ski fan.

Jean Fleury, Best Tradesman of France, has been a close collaborator of Paul Bocuse for over 20 years. Today he successfully manages the Bocuse *Brasseries* established in Lyons. Born in the Bresse region of France Jean appreciates "beautiful products and work well done". He acquired an interest in cooking through his grand-mother Louise. In 2005, he contributed to "*Brasseries Bocuse: 80 recettes*" a book on the extraordinary adventure of Paul Bocuse's five Brasserie restaurants, for which the objective is to make gourmet cuisine available to all. His latest project is "Ouest Express", a Bocuse-style Fast Food that will open in 2008.



Sven-Erik Renaa was Norway's Bocuse d'Or candidate in 2007 where he won the award for the "Best Fish Dish". He lives and practices his art in Stavanger. As far back as he can remember, Sven Erik Renaa has always had an interest in cooking. "As a child, I would spend hours in my grandmother's kitchen. On her farm the meals were prepared with fresh and original ingredients" he explains. At the table, recipes were a favourite conversational subject. "When my father wasn't commenting on the meal, he would talk about the next one!" assures the Norwegian candidate. Sven undertook his apprenticeship training at Trondheim before travelling to New York where he discovered unique methods and techniques. Later he returned to Norway in order to become Chef at the "Braseriet Hansken" and "Oro bar and restaurant" in Oslo. Today he works for the Gastronomy Institute.



Portrait of Eyvind Hellstrøm

Eyvind Hellstrøm is an important personality of Norwegian gastronomy. "Bagatelle" - the restaurant he owns in Oslo - is the only establishment in Norway to have acquired two stars in the guide Michelin. Member of Relais & Châteaux, it is the first and only "Relais gourmand" in Norway, and Eyvind Hellstrøm is the first Chef to have received the prestigious "Artist of the year" award as presented by the city of Oslo.

"Although I don't come from a family of chefs, two people have had a great influence in my career, two people I consider to be cuisine specialists" explains Eyvind Hellstrøm, in reference to his mother, who manages a café and to his uncle who owned an ice-cream factory. His favourite dishes? Coalfish cake and "fiskepudding" with shrimp sauce. Eyvind adds: "My mother used to pay great care to the quality of the ingredients, choosing them by hand. It was simple, healthy and very good. This has become part of my style today".

A passion for Norwegian products

When he was 16 years old Eyvind Hellstrøm set out to become an apprentice in a hotel of high standing. During five years he acquired essential cooking skills. "However, he explains, it is the products that are the most important." His favourites: natural products such as Norwegian seafood, always fresh, in particular salmon and scallops, as well as traditional products like Bacalao (salted dried cod). "These are simple inspiring products that pulsate under the knife. All they require is a sprinkle of salt and pepper."

The pleasure of work well done

Eyvind Hellstrøm is happy when his clients express their gratitude for his meals. Being a chef means more than a career to him, it's a passion: he likes to please those who understand and enjoy his cooking. He promotes a "modern" Norwegian cuisine, and explains that dishes are created like a melody, using fresh ingredients that must be treated with respect.

A long history with the Bocuse d'Or

Faithful to the Bocuse d'Or, Eyvind Hellstrøm has officiated many times since 1993 as President of the Norwegian teams preparing the selection events and judging the world cuisine contest. Every two years he sits on the jury, tasting and marking the candidates' gourmet dishes.



The Legion of Honour

On 10th October of this year, Eyvind Hellstrøm received the French Legion of Honour at the French embassy in Oslo. It was, Paul Bocuse who presented him with the distinction

2009, new impetus for the Bocuse d'Or

24 chefs, 24 countries, 24 recipes. Since 1987, every two years, 24 chefs selected from the best kitchens in the world get together in Lyons in order to give an incredible performance involving the preparation of two exceptional dishes within 5 hours and 30 minutes, live facing the public, the press and the jury.

A grandiose cooking event!

2009, the Bocuse d'Or has decided to adopt an even broader approach by introducing continental selection events that will open the selection process to a total of 51 countries.



In 1987 Paul Bocuse was already the ambassador of French gastronomy abroad. He imagined a new concept, a contest to further promote gastronomy on an international scale. A top level challenge, and a carefully designed show.

Recipe for success

For the cast, choose 24 daring, inventive and talented young chefs making their entrance on the gastronomy scene. They will be the candidates. Add 24 Presidents, chosen among the most reputed chefs in each of the participating countries. They will form the jury. Complete with a large serving of fans, supporters, friends and colleagues who will attend the contest as for a rugby match, counting points and cheering on their favourite candidates.



For the decor, prepare 12 open kitchen cubicles set side by side, facing the public. Install a tasting area, where the jury will sit at a very long table. Install the seating, so that the supporters will not miss anything.

For the screenplay, the candidates will have to prepare two dishes in less than five and a half hours. The main ingredients, meat and fish, will be known in advance. Everything else, including at least three garnishes, will be left to the candidates' appreciation.

The impact of success



























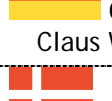




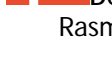
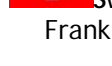
Since its creation, the popularity of the Bocuse d'Or has soared to unimaginable heights. Some countries, such as Norway, select their candidates two years ahead of the contest in order to give them enough time to prepare psychologically and physically, to rehearse their recipes hundreds of times, to bring together their fan club, and to find the sponsors who will finance the adventure.



In other countries such as Japan, the contest is so popular that the two days of the event are broadcast live on a national TV channel. As for Iceland, a special flight adorned with the Bocuse d'Or colours is chartered to fly the country's team to Lyons.

Heroes of a unique cooking adventure

The Bocuse d'Or is a culinary event, but it is also a human adventure that accompanies the best chefs of the world on their path to stardom. Every two years new cooking prodigies are revealed at Lyons. The Bocuse d'Or winners list is packed with talent:

Year	1 st place Bocuse d'Or	2 nd place Bocuse d'Argent	3 rd place Bocuse de Bronze
1987	 France Jacky Fréon	 Belgium Michel Addons	 Germany Hans Hass
1989	 Luxembourg Léa Linster	 Belgium Pierre Paulus †	 Singapore William Wai
1991	 France Michel Roth	 Norway Lars Erik Underthun	 Belgium Gert Jan Raven
1993	 Norway Bent Stiansen	 Denmark Jens Peter Kolbeck	 Belgium Guy Van Cauteren
1995	 France Régis Marcon	 Sweden Melker Andersson	 Germany Patrick Jaros
1997	 Sweden Mathias Dahlgren	 Belgium Roland Debuyst	 Norway Odd Ivar Solvold
1999	 Norway Terje Ness	 France Yannick Alleno	 Belgium Ferdie Debecker
2001	 France François Adamski	 Sweden Henrik Norström	 Iceland Hákon Már Örvarsson
2003	 Norway Charles Tjessem	 France Franck Putelat	 Germany Claus Weitbrecht
2005	 France Serge Vieira	 Norway Tom Victor Gausdal	 Denmark Rasmus Kofoed
2007	 France Fabrice Desvignes	 Denmark Rasmus Kofoed	 Switzerland Frank Giovannini

The next edition of the Bocuse d'Or

The next Bocuse d'Or world cuisine contest will be held on the 27th and 28th of January 2009 in Lyons. This exceptional contest is held every two years as part of SIRHA, the International Hotel Catering and Food Trade Exhibition (Sirha).

Bocuse d'Or Europe Products

As for the Bocuse d'Or, two products - meat and fish - are imposed. For this first edition the theme will be lamb and salmon.

Each dish is to be served on a plate to be supplied by Figgio, as 12 portions (ten for the jury, one for the photo, one for the President of Honour and President of the Jury). In each case, the candidates must create two garnishes to accompany their dishes.

Products supplied by the Organisers:

- A leg of lamb - approximately 1.5 kg; a saddle of lamb - approximately 1 kg with flap, six lamb kidneys and six lamb sweetbreads.
- A Norwegian salmon weighing between 4 kg and 4.5 kg.



Program

Monday 30th June

10 am	Opening of the Buffet tradeshow and the "Chefs' Village"
10 am - 4 pm	Norwegian Culinary Championship in the Culinary Theatre. Food for the Future Conference in main building Stavanger Forum
10 am - 6 pm	The "Food for the Future" conference on food culture
2 pm	Press conference with candidates and jury (TBC)
6 pm	Close down of the Buffet tradeshow

Tuesday 1st July

8 am	Start of contests in Culinary Theatre, Stavanger Forum
9am - 12.30pm	Food for the Future Conference in main building at Stavanger Forum
10 am	Opening of the Buffet tradeshow and the "Chefs' Village"
11 am	Opening cocktail at the "Winter lounge" in the Chefs' Village with the 10 Wednesday candidates.
12.30 pm	Official Opening of the Competition. Arrival of national presidents to the Jury's table. Culinary Theatre
1 pm	Start of tasting of Fish dishes.
1.35 pm	Start of tasting of Meat dishes
3.30 pm	End of day's contests
4 pm	Official photo for 2007 Bocuse d'Or. Attendance of candidate teams and presidents is compulsory
4 pm	Norwegian Championship in Oyster Opening
6 pm	Close down of the Buffet tradeshow

Wednesday 2nd July

8 am	Start of contests in Culinary Theatre, Stavanger Forum
10 am	Opening of the Buffet tradeshow and the "Chefs' Village"
11 am - 1 pm	Norwegian Sommelier Championship
12.30 pm	Arrival of Presidents to the Jury's table. Culinary Theatre
1 pm	Start of tasting of Fish dishes.
1.35 pm	Start of tasting of Meat dishes.
3.30 pm	End of day's contests.
3.30pm - 4.30pm	Jury deliberation in presence of legal officers
5 pm	Close down of the Buffet trade show
5 pm - 6 pm	Awards Ceremony in Culinary Theatre followed by presse-conference and visit in the Chefs' Village.

Thursday 3rd July

As of 09.00 a.m	Fixing of commemorative plaques in honour of the candidates and presidents of the three first teams at "Måltidets Hus" (The National Culinary house)
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GROUP PRESENTATION

Profile

A leading provider of event solutions, GL events today operates in two main segments: Event and Venue Management and Global Services for Trade shows, conventions and Events. On behalf of many institutional and private customers both in France and in other countries, it ensures that the ambitions and strategic goals for their events are successfully met.

Present on all five continents, GL events has more than 3060 employees with net sales in 2007 of €633,5 million.

GL events operates in three major event industry markets:

- Trade shows and exhibitions for professionals and the general public,
- Congresses and conventions,
- Events of a cultural, sporting, or political nature.

Two strategic business units:

➤ Venue and Event Management:

28 venues under management (convention centres, exhibition centres, concert halls) with more than 200 events organized every year: Paris - Toulouse - Lyon - Clermont-Ferrand - Saint-Étienne - Vannes - Metz - Nice - Barcelona - Budapest - London - Padua - Rio de Janeiro - Shanghai - New York

➤ Event Services

This division covers 35 specialties and fields of expertise through more than 80 offices located in France and throughout the world. GL events staff has the expertise to manage products of every size: from design to installation (fixtures, structures, lighting, general installations, stands, signage, furniture, decoration, audiovisual services, hospitality services).

Key figures

3,060 employees

30 years of experience

2007 net sales of €633,5 million

More than 80 offices worldwide

Management

Olivier Ginon - Chairman

Olivier Roux - Associate-promoter

Damien Bertrand - Managing Director

Erick Rostagnat - Managing Director, Corporate Finance and Administration

Selected references

Cultural events:

- “Fête des Lumières” Festival, Lyon
- Universal Forum of Cultures, Barcelona
- Cannes film festival
- “Jazz à Vienne” festival
- Nuits de Fourvière, Lyon

Corporate events and conventions:

- Soirée des Bocuse d’Or
- Microsoft convention
- Caisse d’Epargne
- Renault,
- Bouygues
- Air France
- Airbus
- Mérieux
- Aventis
- Total ...

Political events:

- World Summit on Information Society (WSIS), Franco African Summit
- G8 Summit
- Summit of Heads of State ...

Sports events:

- Cricket World Cup
- The Route du Rhum solo sailing race
- Six Nations Rugby Championship
- 2006 FIFA World Cup
- Commonwealth games
- America's Cup
- Olympic Games
- Pan Arab Games
- World Athletics Championships
- All-Africa Games...

Selected references (continued)

Conventions:

- ALFEDIAM
- Macif
- Assedic
- National Congress of French solicitors...

Trade shows:

- Equita' Lyon
- GPTL
- SIHH (International Fair of Luxury Watchmaking),
- Maison & Objet
- Première Vision
- Prêt-à-porter
- Vinexpo
- SIRHA (International Hotel Catering and Food Trade Exhibition)

Fittings:

- Publicis drugstore
- Musée des Arts Premiers
- Exposition Paris-Pekin
- American Airlines VIP salons

Fact Sheet

Contest:	1 st Bocuse d'Or Europe
Dates:	1 st -2 nd July 2008
Location:	Stavanger Forum, Stavanger, Norway. Gunnar Warebergsgate 13 4021 Stavanger - Norway www.bocusedor.com/eu www.stavanger2008.no www.buffer.no / www.maltidet.no
Participants:	20 chefs from 20 European countries
President:	Eyvind Hellstrøm
President of Honour	Thomas Keller
Norwegian Bocuse d'Or Academy	Postboks 8034 4068 Stavanger - Norway ls@norskmatkultur.no
Press contact Paris AB3C	Jean-Patrick Blin - Nicolas Saint-Léger 34 rue de l'Arcade - F-75008 Paris +33 (0)1.53.30.74.00. nicolas@ab3c.com
Organiser	GL Event SepelCom 10 quai Charles de Gaulle - F-69006 Lyon
Contest Director	Florent Suplisson - +33 (0)4 78 17 62 93 fsup@sepelcom.com
Partnerships and Communication	Eidis W. Biehler +47 97 59 05 02 +33 (0)6 85 82 17 13 eidis.biehler@wanadoo.fr
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