

FOOD

ENTER THE S.PELLEGRINO YOUNG CHEF 2016 COMPETITION

JAN
2016



BY BUSISIWE MATUTU ([HTTP://WWW.9LIVES.CO.ZA/AUTHOR/BUSISIWE-MATUTU/](http://www.9lives.co.za/author/busisiwe-matutu/))



0
SHARE



0
COMMENT



0
LOVE

If you can take the heat, then stay in the kitchen! Enter the S.Pellegrino Young Chef 2016 competition and show off your culinary skills. Get the details

Pellegrino has launched their Young Chef 2016 competition, a global scouting project to find the best young chef in the world.

S. This initiative is a way to support emerging talents in the industry. It divides the world into 20 regions and involves around 100 top chefs from across the globe as jurors, with 20 young chef finalists, 20 chef mentors and a stellar chef's jury. Applications for this year's competition has opened on 1 January 2016 on [finedininglovers.com](https://www.finedininglovers.com) (<https://www.finedininglovers.com/search-box/?applications>).

S.Pellegrino Young Chef 2016 will feature a renewed panel of judges: the Seven Sages. The Seven Sages will be responsible for selecting the most talented young chef of the world. The panel will include the likes of Chef David Higgs from South Africa and some of the world's most renowned cuisine artists like Carlo Cracco, Gaggan Anand, Elena Arzak, Mauro Colagreco, Wylie Dufresne and Roberta Sudbrack.

This global competition will commence in different phases:

Phase One: Online Application

From the 1st of January 2016 until March 31st, all young chefs across the globe will have the opportunity to submit their application (in English) together with their signature dish via [finedininglovers.com](https://www.finedininglovers.com) (<https://www.finedininglovers.com/>). Applicants must be no older than 30 and are required to have at least one year of experience working in a restaurant as a chef, sous chef or chef de partie.

Phase Two: Selection of Regional Shortlist and Regional Winner

All candidates will be divided into 20 regions according to their geographic origin. Their submissions will be evaluated by ALMA, a leading international educational and training centre for Italian Cuisine ([alma.scuolacucina.it](http://www.alma.scuolacucina.it) (<http://www.alma.scuolacucina.it/>)). During the month of April, ALMA will select the first ten finalists for each region, following the five Golden Rules: ingredients, skills, genius, beauty and message.

Phase Three: Regional Finals

The selected ten finalists of the 20 regions will then move on to the Local Finals where live competitions will be held locally in each region from 1 May to 15 August. During these events, the area finalists will have to cook their signature dishes for an exclusive regional jury composed of independent top chefs; who will select the winner, following the five Golden Rules. In the Middle East and Africa the regional jury includes Chantel Dartnall, Meryem Cherkaoui and Christopher Lester.

By the end of August 2016, the 20 Best Regional Young Chefs from each world region will be announced as the official finalists. Each finalist will be assigned a “Mentor Chef” – one of the members of the regional jury; who will provide the young chefs with suggestions to improve their signature dishes and help them prepare for the global finals.

In the Middle East & Africa the Mentor Chef is Chantel Dartnall, who was voted S.Pellegrino Chef of the Year at the Eat Out Award 2014 in Cape Town. She has enhanced South Africa’s status as a gourmet destination on the international culinary map, thanks to her meticulous approach to modern fine dining at the renowned Mosaic at the Orient.

Phase Four – Grand Finale Event

On October 13 2016, all of the Young Chef finalists will gather in Milan for the final phase, which will consist of a two-day intense cooking competition in front of the Seven Sages, who will announce the S.Pellegrino Young Chef 2016.

Competition Details

The complete contest regulation and the application form will be available on [finedininglovers.com](https://www.finedininglovers.com) (<https://www.finedininglovers.com/search-box/?applications>). The e-magazine will cover also each local and international phase of the project with exclusive contents, including the Live Grand Final in Milan.

Follow the competition via hashtag #SPYoungChef for updates.