



FINALE
BOCUSE D'OR

24-25
janvier
2017
LYON

GASTRONOMIC SYMPHONY



Commissaire - © Pierre Hermelin

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BOCUSE D'OR CONTEST SCHEDULE!

For the first time, the drawing of lots to determine the sequence in which the 24 participants in the Bocuse d'Or will be competing was performed live on Facebook, on September 30th, 2016!

The order in which the 24 international candidates will be competing has been determined. The final of the contest will take place over two days on January 24th and 25th 2017 at the Eurexpo Lyon venue.

SCHEDULE PER DAY

Day 1: Tuesday 24 th January 2017		Day 2: Wednesday 25 th January 2017	
Kitch.1	Sweden	Kitch.1	Singapore
Kitch.2	China	Kitch.2	Switzerland
Kitch.3	Finland	Kitch.3	Australia
Kitch.4	Chile	Kitch.4	Estonia
Kitch.5	Japan	Kitch.5	United States
Kitch.6	South Korea	Kitch.6	Iceland
Kitch.7	France	Kitch.7	Germany
Kitch.8	Belgium	Kitch.8	Canada
Kitch.9	Denmark	Kitch.9	Brazil
Kitch.10	Netherlands	Kitch.10	Uruguay
Kitch.11	Norway	Kitch.11	Morocco
Kitch.12	Hungary	Kitch.12	Guatemala

TWO TESTS

The 24 participants have 5 hours and 35 minutes in which to complete two tests.

On the occasion of the 30th anniversary of the Bocuse d'Or, the Committee has decided to reinvent the contest by proposing a theme for a recipe to be presented on a tray, and a theme for a dish to be presented on a plate.

As a tribute to the city of Lyon and to Paul Bocuse - the visionary chef, creator of the contest - the theme for the recipe to be presented on a tray at the Bocuse d'Or 2017 is 'Bresse chicken with shellfish', based on the interpretation of the famous recipe typical to Lyon 'Chicken with crayfish'.

The theme for the dish to be presented on a plate will be announced before end of November.

Bocused'Or,
the most prestigious
gastronomic contest for
talented young chefs

In January 1987, Paul Bocuse created the Bocuse d'Or, a revolutionary gastronomy contest. Replicating the codes of major sporting events, he imagined a true show placing the emphasis on cooking and on the chefs.

The idea: bring together 24 young chefs from all over the world, among the most promising talents of their generation, and have them prepare superb dishes within 5 hours 35 minutes, live in front of an enthusiastic audience.

Bocuse d'Or, 24-25 January
2017 Espace des Chefs
An event by Sirha, 21-25 January 2017
Eurexpo Lyon, France



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sirha.com

Press contact: AB3C
Jean-Patrick Blin - Aurélie Mestelan
+33(0)153 307401 - +33(0)153 307402
jeanpatrick@ab3c.com - aurelie@ab3c.com