

Bocuse d'Or

SIRHA SPIRIT

GEORGIA 2019

2-3

NOVEMBER

TBILISI, GEORGIA



AN EVENT
Sirha
THE WORLD HOSPITALITY
& FOOD SERVICE EVENT

Bocuse d'Or

Bocuse d'Or is a biennial world chef championship that unites the world's most talented chefs from all around the world.

Championship is named after the Culinary Pope - Chef Paul Bocuse that plays one of the main role among world's gastronomic history. Establishment of Bocuse d'Or championship and Grand Prix Bocuse d'Or is connected to his name.

Every two years, the heart of the Sirha trade exhibition beats to the beat of the final of the prestigious Bocuse d'Or contest in Lyon, France. Twenty-four countries are selected to compete and each country's team is fighting to win the world's most prestigious award The Golden Bocuse.



Bocuse d'Or

SIRHA SPIRIT

FINALE

LYON, FRANCE



24 PARTICIPANTS



Bocuse d'Or
SIRHA SPIRIT
AMERICAS
MEXICO CITY, MEXICO



Bocuse d'Or
SIRHA SPIRIT
ASIA PACIFIC
GUANGZHOU, CHINA



Bocuse d'Or
SIRHA SPIRIT
EUROPE
PIEMONTE TORINO, ITALIA



Bocuse d'Or
SIRHA SPIRIT
AFRICA
MARRAKECH, MOROCCO

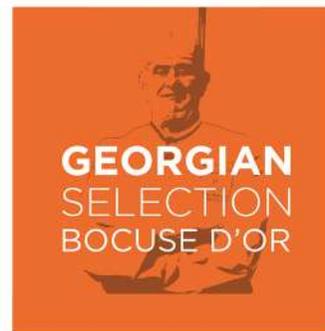


WILD CARD
INVITED COUNTRY

CONTINENTAL SELECTION PHASE



APPROXIMATELY
60 COUNTRIES



SAME NUMBER OF
SELECTION ROUNDS

CLOSING PHASE
FINAL

SECOND PHASE
SEMI-FINAL

FIRST PHASE

NATIONAL SELECTIONS AROUND THE WORLD IN 2019 / 2020

FEB	MAR	APR	MAY	JUN	JUL
23 / 02 CANADA	22 / 03 MOROCCO	12 / 04 MEXICO	09 / 05 CHILE	06 / 06 ESTONIA	24 / 07 ECUADOR
25 / 02 SWITZERLAND			29 / 05 RUSSIA	22 / 06 SINGAPORE	28 / 07 SRI LANKA
				ON HOLD BRAZIL	ON HOLD INDONESIA COSTA RICA

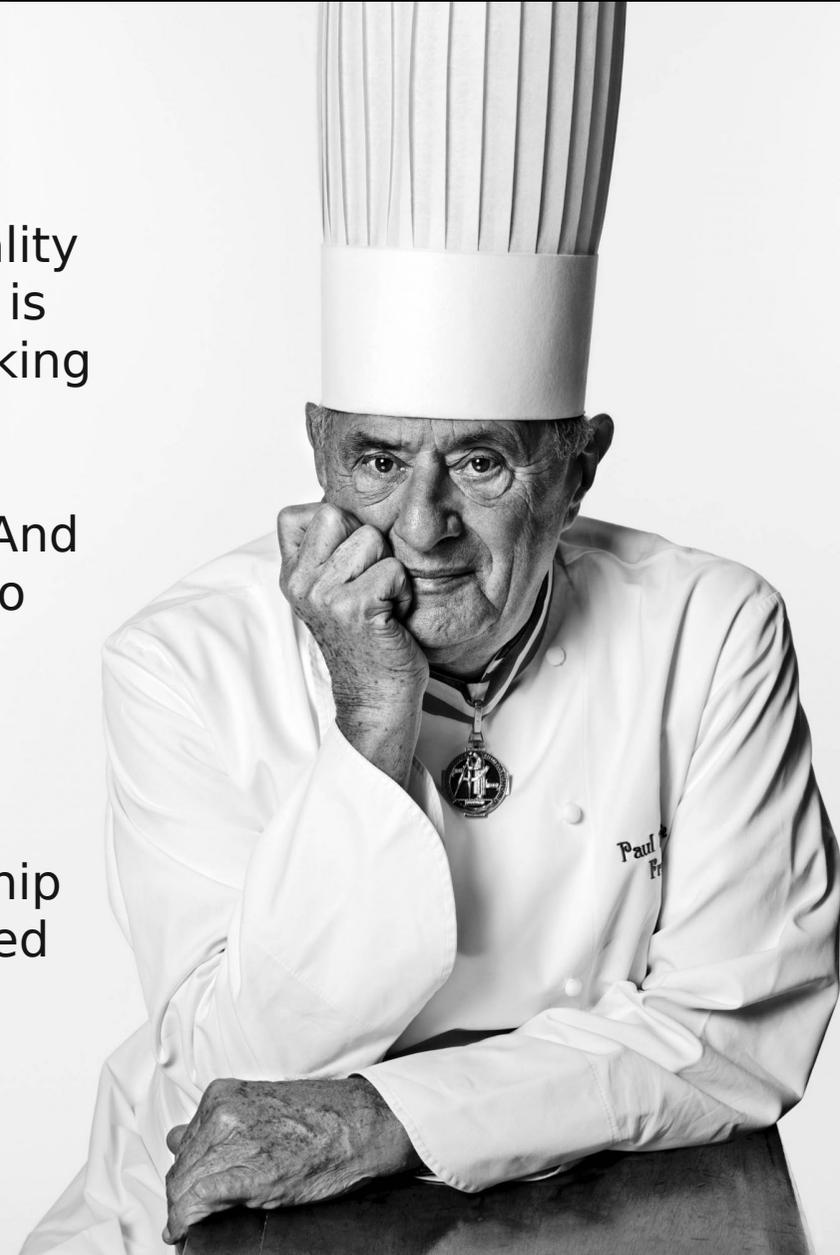
AUG	SEPT	OCT	NOV	JAN	ON HOLD
28 / 08 DENMARK	23 / 09 SWEDEN	14 / 10 JAPAN	02-03 / 11 GEORGIA	ON HOLD BULGARIA	BOLIVIA CZECH REPUBLIC DOMINICAN REP. GERMANY GUATEMALA ICELAND ITALY NEW ZEALAND SPAIN THAILAND TUNISIA URUGUAY VIETNAM ETC.
ON HOLD AUSTRALIA	23 / 09 NETHERLANDS	26 / 10 FINLAND	17 / 11 BELGIUM		
ON HOLD COLOMBIA	23-24 / 09 FRANCE	ON HOLD INDIA	ON HOLD AUSTRIA CHINA CROATIA TURKEY U.S.A.		
	24 / 09 NORWAY				
	30 / 09 UNITED KINGDOM				

Paul Bocuse

Paul Bocuse is a french chef famous for his high quality restaurants and innovative cooking technique. Chef is known for creating french fine-dining empire and taking french regional cuisine to the next level.

His restaurant quickly acquainted 3 Michelin Stars. And the chef himself, is one of the four historic chefs who received Gault Millau century award.

He strongly valued young talented chefs and innovative ideas in culinary. For this reason, he established sport characteristic culinary championship that focuses on the implementation of young talented chefs innovative ideas.



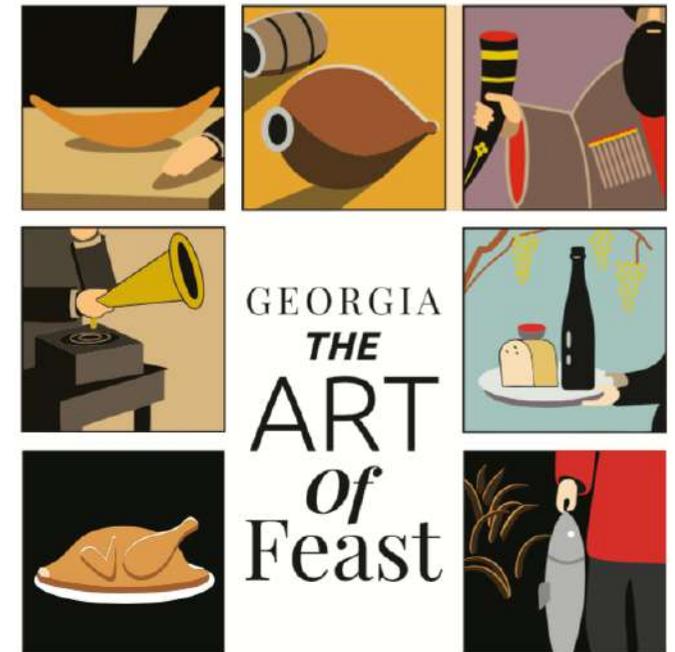
Georgia and Bocuse d'Or

In 2019, Georgia took part in the most prestigious culinary exhibition - "Sirha" held in Lyon, France. Bocuse d'Or takes place at the SIRHA International Hotel, Catering and Food Trade Exhibition. The exhibition unites all the people from the industry.

The project "Georgia - The Art of Feast" was created with the aim of introducing our country as a brand, uniting Georgian culinary tradition, wine history and Georgia's rich gastronomic culture generally.

A team made of 12 Georgian chefs through masterclasses and degustations introduced Georgian cuisine and its unique traditions to the thousands of local and international visitors.

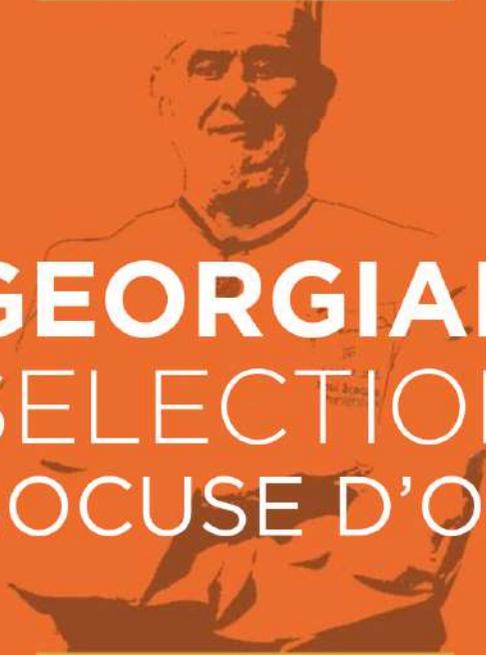
After the great interest and endorsement in Lyon, the future relationship of Bocuse d'Or and Georgia moved into a new phase.



Bocuse d'Or

GEORGIA

SIRHA SPIRIT



GEORGIAN
SELECTION
BOCUSE D'OR

November
2nd - 3rd

Tbilisi
Georgia

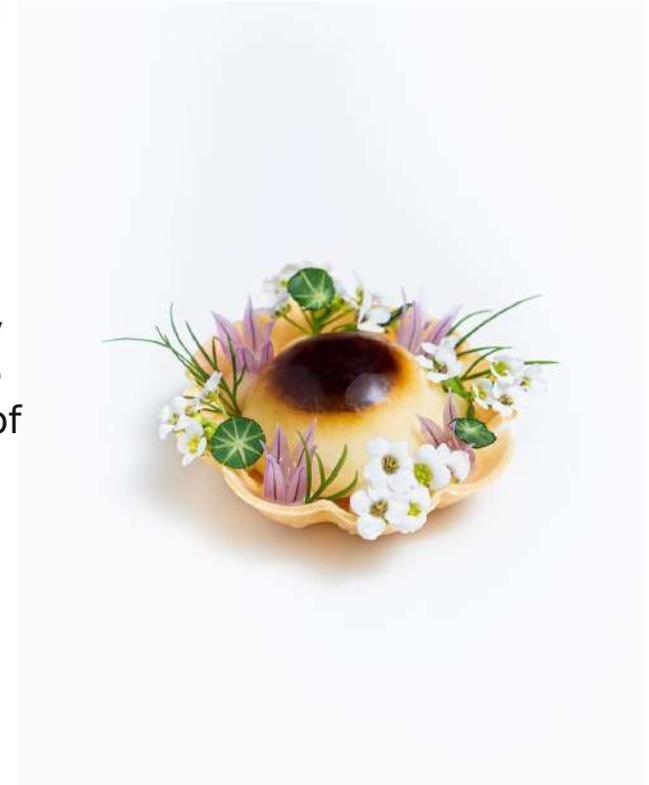
NATIONAL SELECTION 2 | 3 NOVEMBER 2019 TBILISI

Bocuse d'Or
SIRHA SPIRIT
GEORGIA 2019

On november of 2nd and 3rd, in 2019, Tbilisi will host Bocuse d'Or National Selection championship that will help candidates to compete in the world's most prestigious culinary contest - Bocuse d'Or 2021. The final event will take place in Lyon, France.

Within Bocuse d'Or 8 participants will be selected from approximately 100 applicants. Among them, young enthusiastic chefs, who will be able to convince the jury of their diligence and creativity, will have the opportunity to present Georgia at the Bocuse d'Or Continental Contest in Tallinn in June 2020. In case of qualification, the winner will leave for International Finals of the Bocuse d'Or in Lyon, January 2021.

8 selected participants will gain exceptional experience. Their personality will be given just as much attention as their professionalism and mastery techniques. The National Qualification Contest promises unforgettable emotions and performance to the participants and the audience.

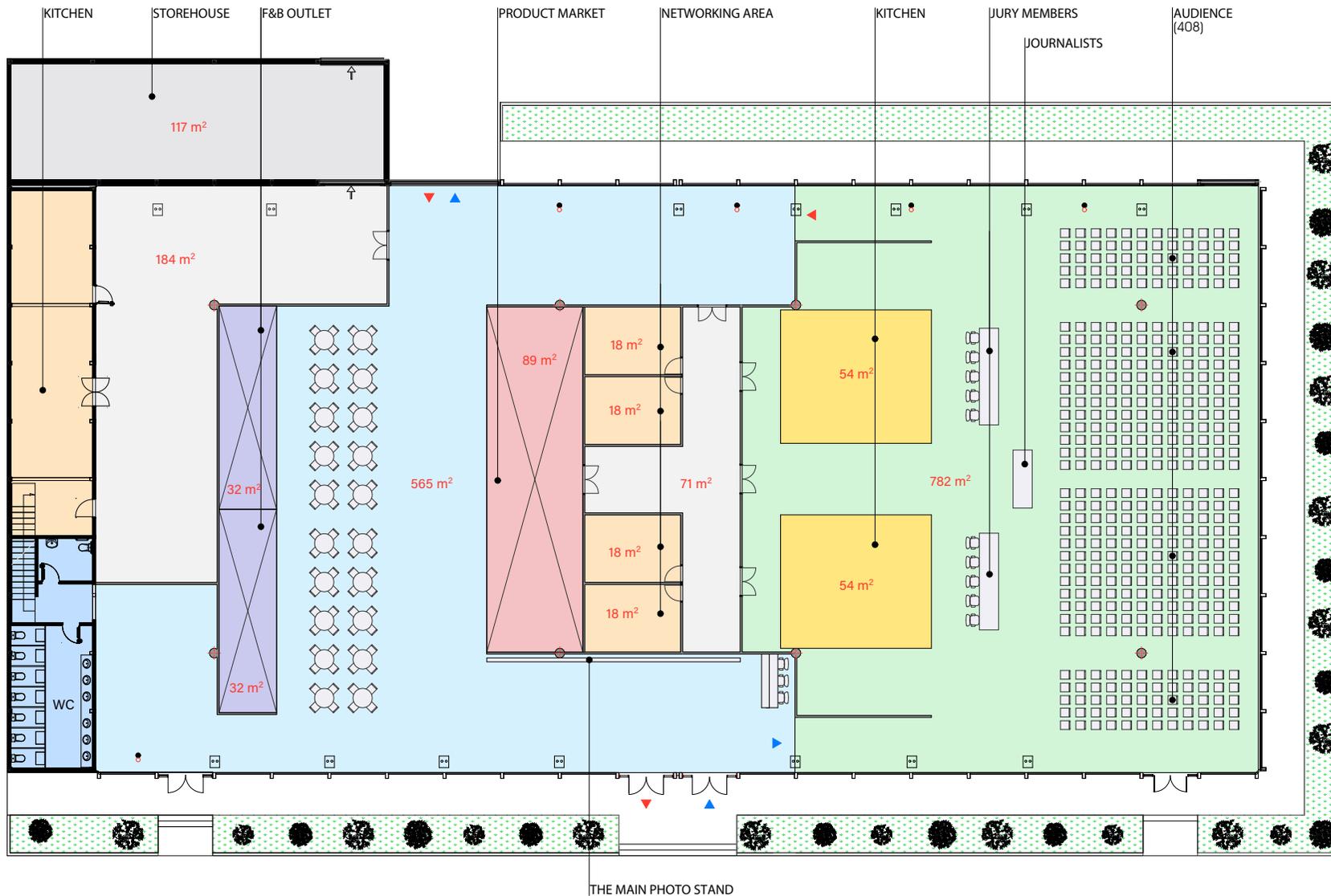


NATIONAL SELECTION 2 | 3 NOVEMBER 2019 TBILISI, PLAN

Bourse d'Or

SIRHA SPIRIT

GEORGIA 2019



TECHNICAL INFORMATION

Bocuse d'Or

SIRHA SPIRIT

GEORGIA 2019

PARTICIPANTS:

The competition includes teams of chefs and their assistant. Assistant responsibilities include weighing products, participants performing simple tasks. The assistant will be able to participate in the process of preparing contest dish.

DISHES:

- Meat theme main dish with 3 different side dishes
- Fish theme main dish with 3 different side dishes

One of the contest dishes must be prepared based on traditional national products.

CONTEST DURATION: 5 Hours 35 minutes

JURY: Dishes will be evaluated by a 8-person team consisted of Georgian and foreign chefs.

THE WINNER TEAM WILL LEAVE FOR EUROPE CONTINENTAL SEMI-FINAL, WHERE THE TEAM WILL TRY TO OBTAIN QUALIFICATION FOR BOCUSE D'OR FINAL CHAMPIONSHIP.





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