CHEFALPS
INTERNATIONAL COOKING SUMMIT

Media release

Today and yesterday, the cookery scene met for the 6th International Cooking Summit ChefAlps: nine international master chefs from Europe and the USA provided amazing experiences

Once again, ChefAlps has offered a fantastic setting for professionals, up-and-coming talent, journalists, food bloggers, hobby cooks and passionate foodies to see what's trending in high class gastronomy. The unique Swiss sector event has wowed a total of 1400 visitors over the past two days.

Star crowned chefs Dominique Crenn from the USA, Antonia Klugmann from Italy, Ana Roš from Slovenia, Eric Menchon from Germany, Even Ramsvik from Norway, Oriol Castro from Spain, Nick Bril from Belgium, Heinz Reitbauer from Austria and Peter Knogl from Switzerland, all put on exciting stage shows guaranteeing inspiring striking experiences. The highlights of their cookery presentations from the perspective of the two scene experts and freelance authors Claudio Del Principe (anonymekoeche.net) and David Schnapp (dasfilet.ch) can be read here: the cookery shows on Sunday, 21st May (in German), and Monday, 22nd May (in German).

The audience were able to exchange views with the nine star chefs in person after each stage presentation at the Meet & Greet, and great numbers of coveted selfie snapshot desires were also fulfilled. Oriol Castro emphasises: "I have been to major congresses all over the world but ChefAlps is absolutely unique". Furthermore, the encounter in the auditorium with the ChefAlps ambassadors Franck Giovannini and Andreas Caminada from Switzerland as well as Thomas Dorfer from Austria were highly appreciated. These master chefs put their names and reputations behind ChefAlps, as do Heinz Reitbauer and Norbert Niederkofler, guaranteeing the quality of the symposium.

At last year's ChefAlps, Andreas Caminada had presented his newly founded Fundaziun Uccelin for the first time. A foundation with the aim of supporting young talented chefs and service personnel. Sarah Leemann, managing director, and foundation board member Tanja Grandits, yesterday related the foundation's passionate first year on the ChefAlps stage. (Information: www.uccelin.com).

Interesting novelties had been presented on the market stalls by 30 innovative exhibitors of unusual products and equipment for the gourmet cuisine. An Eldorado for professionals and hobby chefs to discover exceptional articles and enjoy extensive tastings! "I'm always fascinated by the variety of actors to be met here, both among the chefs on the stage and in the market hall among the exhibitors. For me it is an exceptional pool to be in contact with many famous producers, but most of all to discover interesting new faces! It shows that I'm in the right place here", Richard Kägi, legendary food scout from Globus, was happy to say.

Practical suggestions and tips from ten leading sector players had been offered at the first ever "ChefAlps speed dating: Ask the Experts!" The enthusiastic reactions and the varied topics of the participants, confirmed the idea of the ChefAlps organisers to offer a casual contact platform. Explanations and dialogues concerning four current culinary subject areas were covered by two-star chef Tanja Grandits and two-star chef Sven Wassmer, as well as star crowned chef Fabian Fuchs, Dave Wälti, "best young Swiss chef of the 2016 marmite youngster selection", Daniel Amrein, creative Swiss bread specialist, Patrick Marxer from DasPure, the star crowned chefs Cornelius Speinle and Jörg Slaschek, as well as the street food pop-up expert Valentin Diem (Soi Thai and WOOD FOOD) and the free-lance food sensor technician and specialised journalist Patrick Zbinden, who had provided the idea for the speed dating and significantly contributed to its realisation. "At the speed dating, I very much liked that not only specialized topics have been treated, but also interpersonal matters. For instance, how a mother and chef in a restaurant manages to organise her everyday life. An excellent opportunity for personal conversations that rarely take place in such a relaxed manner", is Tanja Grandits' opinion.

The ChefAlps Afterparty that took place for the first time in cooperation with the marmite youngster selection on Sunday evening, also met with great approval. Under the leadership of Guy Estoppey, Chef de Partie at the Swiss Re management restaurant K2, and Philipp Maurer, assistant chef at the Strandhotel & Restaurant Belvédère in Spiez, the chefs Dave Wälti, assistant chef at the Eisblume restaurant in Worb, Sandro Dubach, private chef for catering and cookery courses, Dominik Sato, garde manger at the Cheval Blanc by Peter Knogl in Basel as well as Corinne Roth, Chef de Partie at the Panorama in Steffisburg, enthralled the public with an exceptional dinner: inspired by the VALSER claim "Vo Berga gmacht" (Made by the Mountain), the six young awarded Swiss chefs served an impressive eight-course menu in cooperation with Catering Services Migros Zurich.

After dinner, things really took off in the party zone with DJ Vitamin S. The guests enjoyed the great number of highlights, such as the ChefAlps cocktail at the Main-Bar, exclusively created by the Bar Tenders' School in Zurich. Later in the night, a special star DJ made a spectacular entry: the Belgian star crowned chef Nick Bril and at the same time a highly-acclaimed DJ, made the turntables glow and brought the guests' dancing mood to the boil!

All in all, the exceptional diversity was obviously once again the special attraction of ChefAlps, the most important Swiss gastronomy event: on both event days, 1400 visitors in all were delighted on both event days by the many and varied inspirations that they could take home and try themselves.

We already fixed the date for next year's event: the 7th International Cooking Summit ChefAlps will take place in Zurich on 27th and 28th May 2018.

Event highlights and current news can be found at www.chef-alps.com as well as on the social media channels Facebook, Instagram and Twitter.

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Event photographs in print quality: www.chef-alps.com/en/press-photos

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