

A look back at the International Cooking Summit ChefAlps 2019: the high-end gastronomy summit in Zurich that attracted 1100 enthusiastic visitors

Thanks to a great mix of international stars on the stage, along with business speed dating, master classes and a full-booked gastro-party, at the StageOne event hall, ChefAlps proved itself as the perfect showcase for current trends in gourmet gastronomy over the two days of the event. Taking place as part of the FOOD ZURICH festival, this event, which is unique within the Swiss gastronomy industry, provided professionals, talented newcomers, journalists, food bloggers, amateur chefs and passionate foodies with plenty of new ideas and inspiration to use in their own creations.

World-class sommelier and Maître d'Hôtel **Josep Roca** from Spain, top pastry chef **René Frank** and star chefs **Heiko Antoniewicz** and **Adrien Hurnungee** from Germany, **Søren Selin** from Denmark, **Philip Rachinger** from Austria, **César Troisgros** from France, **Syrco Bakker** from the Netherlands, and top chef **Karime Lopez** from Italy all provided some incredible 'Aha!' moments with their thrilling stage shows. . "Presenting here was such an unbelievably positive experience. Never before have I had such a focused, interested audience as I had here at ChefAlps in Zurich. It was a great honour for me," said Josep Roca with enthusiasm at the Meet & Greet with ChefAlps visitors, which took place after his appearance.

The industry experts and independent writers Claudio Del Principe (anonymekoeche.net) and David Schnapp (dasfilet.ch) give their perspective on the highlights of the cooking shows here: the [cooking shows on Sunday, 19th May](#), and [Monday, 20th May](#) (in German).

No other industry event in Switzerland provides the opportunity to learn from international stars of the fine dining scene about their philosophies this close at hand. This is why there were so many stars at the event – even in the audience. Giants of the Swiss hotel and gastronomy industry, along with many talented newcomers, took the opportunity to get inspired by the ideas and techniques of the stars on the stage and to discuss them together. "The reason why ChefAlps is so interesting for me is that you can see how colleagues from around the world work with techniques that you yourself also use, but perhaps you have never seen them used in this particular way before," said Fabian Spiquel, Chef de Cuisine at Restaurant Maison Manesse in Zurich (1 Michelin star, 15 GaultMillau points).

"ChefAlps Speed Dating: Ask the Experts!"

At the "ChefAlps Speed dating: Ask the Experts!", which took place in the breaks between the shows, visitors were able to get talking to eleven VIPs from the Swiss gastronomy scene with the greatest of ease and without holding back. **Rebecca Clopath**, **Elias Läderach**, **Richard Kägi**, **Mathieu Theis**, **Emi Fukahori**, **Markus Stöckle**, **Mika Lanz**, **Pascal Steffen**, **Michèle Andermatt**, **Tobias Hoesli** and **Marco Böhler** were ready and waiting to talk to visitors and answer their questions. "Talking to the speed-dating visitors was a particularly rewarding new experience," says Marco Böhler, Chef de Cuisine at Tanja Grandits' restaurant Stucki in Basel (2 Michelin stars, 18 GaultMillau points). "It's rare for me to have such a great opportunity to answer so many personal questions and also get direct feedback about the work we do at Stucki. It's so great to be able to meet colleagues from all over Switzerland at ChefAlps each year and also make interesting new contacts. This year, once again there was some very interesting input, particularly from producers and suppliers."

Lively interest in the master classes on current topics

In addition to all of this, there were also several master classes available to attend. Andrés Lara (Cacao Barry Regional Chef Asia Pacific and international award-winning pastry chef) presented on **unusual desserts** and introduced the workshop participants to new, unusual combinations of ingredients, together with tips on how to implement them in the home kitchen. Visitors were also thoroughly impressed by the exclusive Lavazza

workshop **“Coffee Cupping”** with Martin Ponti – one of the few award-winning “Q-Grader” experts in the world. What left such a great impression was Ponti’s many years of experience in the world’s most important coffee-producing countries and his in-depth, practical knowledge of the diverse flavours and aromas of coffee, as well as his insights into the official classifications. **Natural wines** were once again on everyone’s lips at the Smith & Smith Wine Company master classes. In addition to the wide range of sensory experiences provided by the wine tasting, there was also plenty of interesting information on offer about the different cultivation and ageing techniques used by Cédric Besson at the biodynamic winery “Winzerkeller Besson-Strasser”, as well as information from Christoph Pichler, Product Manager & Director Fine Wines at the Smith & Smith Wine Company.

There were also many exciting new products to discover and taste at the **market stands of over 30 innovative exhibitors**. A veritable El Dorado of unusual products and equipment for gourmet cuisine was on offer in the market hall and on the StageOne gallery. This included everything from cookbooks and specialist magazines to products from exciting start-ups and small producers in the “Newcomer Zone”.

A sumptuous soirée – the new After-Show-Party at Hotel Storchen

The response to the new, open ChefAlps After-Show-Party was great. The party was held for the first time in the exquisite surroundings of Hotel Storchen in the centre of Zurich. This was the official gastro-party of the FOOD ZURICH festival and its central concept was “Meet the Chefs”. More than 300 guests, which included the “Who’s Who” of the gastronomy scene, enjoyed the party together with the ChefAlps star chefs. The summer sounds of DJ Minus 8 provided the perfect atmosphere. During the evening, the Storchen team and their partners from “The Living Circle”, such as the Widder Hotel in Zurich and Castello del Sole in Ascona, thrilled the party guests with food stalls and bars that offered snacks and drinks centred around the theme “Farm to table”.

All in all, the 8th International Cooking Summit ChefAlps provided a uniquely rich mix of attractions – as always. Obviously, for anyone who seriously and passionately follows high-end gastronomy, this summit of the gastronomy scene was not to be missed. With a total of 1100 visitors across the two days of the event, this eighth edition of ChefAlps once again confirmed its status as Swiss gastronomy’s most important event – as an integral part of FOOD ZURICH, the biggest Swiss culinary festival, which will continue to welcome visitors with a varied event programme until 26th May.

If you don’t want to miss the next ChefAlps, note the date in your diary now:

The 9th International Cooking Summit ChefAlps will take place on 17th & 18th May 2020.

The event highlights, as well as videos of individual shows are already available at www.chef-alps.com and on the social media channels [Facebook](#), [Instagram](#) and [Twitter](#).

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Storchen Zürich

Zurich, 21st May 2019

Contact – ChefAlps press office:

Claudia-Regina Flores, WOHRLE / PIROLA Events & Public Relations,
Tel. +41 44 245 86 94, flores@wohrlepirola.ch

Print-quality event photos: <https://www.chef-alps.com/en/press-photos>