



Media Release

**7th ChefAlps - International Cooking Summit, 27th to 28th May 2018, StageOne, Zurich:
Announcement of the detailed programme – tickets go on sale today**

The programme of ChefAlps, the most important Swiss sector event, presents a more varied programme this year than ever before: Nicolai Nørregaard from Denmark completes the line-up of eight star-chefs from Europe and Asia, who will all be live on stage to give an insight into their culinary concepts on 27th and 28th May at the StageOne event hall in Zurich. A new programme addition are the Masterclasses for developing enhanced culinary knowledge and at the “Speed-Dating: Ask the Experts!”, guest can engage in fun exchanges with leading sector professionals. The fascinating mix of culinary stage shows, a Market Hall with more than 30 innovative exhibitors together with plenty of opportunities for networking, not to mention the ChefAlps Afterparty, all guarantee new ideas and inspiration for professionals, up-and-coming talents and ambitious hobby cooks alike, to take away and integrate into their own skill sets and kitchens. Tickets are available online from today, Monday 12th March 2018.

The publication of the [detailed programme](#) and start of ticket sales have been eagerly awaited since the first names of this year’s top chefs were announced last December. The stage shows by **Massimo Bottura** from Italy, **Paco Morales** from Spain, **Harald Irka** from Austria, **Titti Qvarnström** from Sweden, **Ryan Clift** from Singapore, cult chocolatier **Dominique Persoone** from Belgium, as well as sommelière **Amanda Wassmer Bulgin** together with top chef and husband **Sven Wassmer** from Switzerland - and the recent addition **Nicolai Nørregaard** from Denmark - all promise to provide captivating insights, lots of material for discussion and sparkling ideas and inspiration for the guests themselves. Once again, the ChefAlps organisers have shown they have a good eye for making nuanced choices, entirely in tune with the times. For instance, the latest news from Scandinavia is that Guide Michelin recently awarded Nicolai Nørregaards’ cookery skills a second star for his Kadeau Restaurant in Copenhagen, just a few weeks after the 38-year-old Dane had agreed to complete the attractive line-up at ChefAlps. The shooting star is self-taught. He was born on the island of Bornholm, which is also the larder for his cuisine. Whether successful or aspiring, one thing unites the eight ChefAlps protagonists: they are all daring movers on the gourmet scene due to their very individual culinary concepts.

A true class reunion of the gastronomy scene

As always, the stage shows form the core of the event, backed up by an interesting supporting programme, all of which provide ample opportunity for new ideas and friendships. For the first time, it will be possible to visit [Masterclasses](#) on both event days, where themes from the shows will be enlarged upon. Furthermore, on both event days, choices will include exciting Food & Wine pairings from the Smith & Smith Wine Company as well as an exclusive Food & Cocktail pairing on Monday with master chef Ryan Clift in collaboration with Diamond Ice Noble Vodka (Siberian Vodka AG). At the Tippling Club Restaurant in Singapore, Ryan Clift always combines his highly exceptional,

avant-garde dishes with ingenious cocktails. Interested visitors at the symposium can obtain an **additional ticket** for the Masterclasses (also online). First come, first served: the number of participants is limited (CHF 50.- per person with the ChefAlps admission ticket).

Under the motto “easily making new contacts”, last year’s first **“Speed Dating: Ask the Experts!”** met with such great approval that there will be a second round at ChefAlps 2018. This time, the following [ten sector leaders](#) will answer any questions on interesting topics put by visitors in a relaxed atmosphere: from Germany, **Heiko Antoniewicz**, internationally sought-after consultant for innovative culinary concepts and products; star-chef **Markus Arnold**, successful pop-up restaurateur who, since autumn 2017, has been installed in Berne in his coveted Steinhalle Restaurant with the concept “Casual Lunch & Dining” (17 GaultMillau points); farm-to-table chef de cuisine **Markus Burkhard**, GaultMillau’s “Discovery of the year 2018” from the Jakob Restaurant in Rapperswil; molecular cuisine specialist **Rolf Caviezel**, chef de cuisine at the Station 1 Restaurant in Grenchen; star chef **Fabian Fuchs**, adventuresome pioneer of sustainable haute cuisine from the EquiTable Restaurant in Zurich; vegetarian chef **Pascal Haag**, multi-award winning recipe developer (cookery book “Leaf to Root”); star chef **André Jaeger**, icon of Swiss gastronomy boasting a 40-year culinary success story at the Fischerzunft Restaurant in Schaffhausen; lady chef and pâtissière **Elif Oskan**, known as the “Dessert Queen of Zurich” (“Miss Marshall”) and currently one of the supporting pillars at the highly ranked and fashionable, Bavarian-inspired establishment Rosi in Zurich; **Dr. Michael Podvinec**, renowned molecular biologist and chef from Basel, who manages to get the scientific and practical means of the world of gastronomy to perfectly complement each other, and, last but by no means least, the freelance food sensory analyst and specialist journalist **Patrick Zbinden**, who had the idea for business speed dating and on whose valuable support the ChefAlps organisers are again able to count this year in the acquisition of experts and event implementation. Practical suggestions and tips from these sector leaders are a given. Participation at the Speed Dating Sessions is free for all ChefAlps visitors holding a valid admission ticket. It’s easy to register on the **ChefAlps website**.

The task of catering during breaks was recently given to a team from the **marmite youngster selection**: these young and distinguished Swiss cookery talents will treat visitors to delicacies created by the team in line with the concept of “New Swiss Cuisine”. This is a joint initiative by VALSER and marmite, which was launched in 2015 with the aim of reinforcing the culinary image of Switzerland and presenting it to the outside world with conviction. In implementing this, the marmite youngsters receive active support from Migros Catering Services, Zurich - a ChefAlps partner from the very beginning.

Market Hall with Newcomer Zone

In the so-called Market Hall, products and services for the gourmet cuisine, presented by more than [30 innovative exhibitors](#), can be perused both before and between stage shows. In the Newcomer Zone, ChefAlps provides a suitable platform and opportunity for small-scale producers and start-ups to present themselves to an expert audience.

From experience, ChefAlps resembles to a class reunion of the gastronomy scene, and that get-together will continue on Sunday evening after the Networking Aperitif at the [ChefAlps Afterparty](#).

New this year, the party on 27th May starting at 6 p.m. with bar, food stalls and a DJ, will take place at an external location, namely [Smith and de Luma](#) in the trendy Zurich Binz district - free admission with a ChefAlps ticket (drinks and catering not included).

Tickets available in advance and overnight stays bookable at a special price

Anybody who would like to learn something new from the trendsetters of haute cuisine can now be assured of a ticket for the International Cooking Summit. The two-day ticket costs CHF 185 (CHF 85 for apprentices) and is valid for all stage shows, the Market Hall and the Afterparty on Sunday evening. Furthermore, catering is included on both days. All tickets are available online at www.chef-alps.com/tickets.

As the ChefAlps partner hotel, Holiday Inn Zurich-Messe is offering overnight stays at the special price of CHF 135 per night for ChefAlps visitors. It is in an attractive location in the immediate vicinity of the event location: ideal for guests arriving from the airport or the main station. The Holiday Inn is less than 15-minute's walking distance from the StageOne event hall or can be reached in less than five minutes by tram No. 11 from Oerlikon station. Hotel rooms at the special offer price can be booked via www.chef-alps.com/en/accommodation.

Current news can be found at www.chef-alps.com/en and on the social media channels [Facebook](#), [Instagram](#) and [Twitter](#).

Programme Overview - ChefAlps 2018

Event hall StageOne (Elias Canetti Strasse 146, 8050 Zurich):

Sunday, 27th May 2018

10.00 am Doors open
11.00 am Ryan Clift (SG)
Noon Lunch
1.15 pm Titti Qvarnström (SE)
2.00 pm Masterclass with Smith & Smith
2.45 pm Nicolai Nørregaard (DK)
4.15 pm Dominique Persoone (BE)
5.15 pm ChefAlps Networking Aperitif

from 6.00 pm ChefAlps Afterparty

@ Smith and de Luma,
Grubenstrasse 27,
8045 Zurich
(free admission with a ChefAlps ticket)

Monday, 28th May 2018

8.30 am Doors open
9.30 am Sven Wassmer & Amanda Wassmer Bulgin (CH)
11.10 am Massimo Bottura (IT)
Noon Lunch
12.45 pm Masterclass with Smith & Smith
1.30 pm Harald Irka (AT)
2.20 pm Masterclass with Ryan Clift
3.10 pm Paco Morales (ES)

Subject to change

ChefAlps 2018 partners and exhibitors

3-star partners

G. Bianchi SA • Electrolux Professional

2-star partners

Catering Services Migros Zurich • ECOLAB • gastro.jobs • Hotel Storchen • Siberian Vodka AG • Smith & Smith Wine Company • VALSER

1-star partners

Andros • Doppelleu Brauwerkstatt • JUNTA DE CASTILLA Y LEÓN • Koppert Cress • Martel AG St.Gallen • Pacojet AG • Prorest Gastronomietechnik • Schwob AG • Sirius Saffron

Exhibitors

Andros • Bevanar SA • Bragard • Büffel Bill Delikatessen • Burgenland Tourismus • Doppelleu Brauwerkstatt • Diamond Ice Noble Vodka (Siberian Vodka AG) • ECOLAB • Electrolux Professional • fusion Chef by Julabo • gastro.jobs • GENTS • HUG AG • JUNTA DE CASTILLA Y LEÓN • Keltenhof • Koppert Cress • Les vergers Boiron • Maison Truffe • Manufaktur Jörg Geiger • Marinello • marmite youngster selection • Martel AG St.Gallen • ONLY Premium FOOD • Original Beans • Prorest • Pacojet AG • Rochini • Schwob AG • Sirius Saffron • Smith & Smith Wine Company • Sosa • Swiss Alpine Herbs • VALSER • VINSIDE

Supporters

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Hotel partner

Holiday Inn Zurich-Messe

Partners of the ChefAlps Afterparty

GENTS • Diamond Ice Noble Vodka (Siberian Vodka AG)

Zurich, 12th March 2018

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Photographs of the guest chefs and event photographs in print quality:

www.chef-alps.com/en/press-photos

Accreditation to participate at ChefAlps is now possible online:

www.chef-alps.com/accreditation