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## **Press Release**

# It's that time again: applications for the Next Chef Award and **INTERNORGA Future Award are now open**

Hamburg, 9 November 2022 - From 11 to 13 March 2023, the popular competition for up-andcoming chefs, the Next Chef Award, will take place at the leading international trade fair for hotels, restaurants, bakery and confectionery. Applications for this and for the prestigious INTERNORGA Future Award, which will be presented on 10 March 2023, are now open. INTERNORGA brings together culinary talents, innovative companies and many other stakeholders in one place, provides opportunities for them to interact and honours them with well-respected industry awards.

#### Wanted: Next Chef 2023

Ready, set, cook – after a three-year break, star chef **Johann Lafer** and INTERNORGA are back, looking for the 'Next Chef'. Over three days, the coveted Next Chef Award will finally be cooked for once more in the Hamburg exhibition halls. In 2023, the competition, which launched in 2016, will again attract attention not only with the title of Next Chef, but also its own cookbook, which will be published by Gräfe und Unzer Verlag.

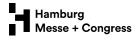
Young culinary talents from Germany, Austria and Switzerland can apply. They must not be older than 26 and must have completed vocational training. Training in any area of gastronomy is permitted – such as restaurants or any form of catering.

A jury of industry leaders will select 18 candidates from among all applications submitted by 31 December 2022. From 11 to 13 March 2023, six of them will compete against each other at INTERNORGA. The task: to cook a main course from four identical ingredients in 60 minutes in front of a live audience and expert jury.

Those who make it to the final have the challenge of cooking a dish by Johann Lafer - without a recipe, but with a lot of talent and adrenaline.

The Next Chef Award has already helped previous winners **Kevin Gedike** (2019), **Marianus von** Hörsten (2018), Maximilian Schultz (2017) and Jonas Straube (2016) to boost their careers.

Detailed information on the competition and the conditions of entry can be found here: Next Chef Award – INTERNORGA



Germany



### **Next edition of the INTERNORGA Future Award**

Innovative, future-oriented, sustainable – these criteria are in greater demand than ever in an industry that faces more challenges than almost any other. Companies that not only pursue these standards but also successfully implement them have the chance to win the prestigious **INTERNORGA Future Award**, which will be presented for the 12th time on 10 March 2023. Applications are open from now until 15 January 2023 at: INTERNORGA Future Award.

The prize, which is one of the most important national and international awards in the foodservice and hospitality market, is awarded in three categories: 'Food & Beverages', 'Technology & Equipment' and 'Catering & Hotel Industry'. The winners will be decided by an independent specialist jury comprising recognised experts from business, science and society. Detailed information on the jury members can be found at <u>Jury – INTERNORGA</u>.

Companies can apply themselves or be nominated for the 'Catering & Hotel Industry' category. Only exhibitors at INTERNORGA 2023 can apply in the other two categories 'Food & Beverages' and 'Technology & Equipment'.

The prize is awarded to trendsetters in the foodservice and hospitality market – companies that place the highest demands on their power to innovate as well as the social and ecological effects of their products and their own company, and thus set an example for their industry.

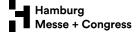
The winners of the Future Award 2022 were:

- 'Food & Beverages' category: Oceanfruit sea salads from wunderfish GmbH
- 'Technology & Equipment' category: Too Good to Go app from Too Good to Go GmbH
- 'Catering & Hotel Industry' category: **studierendenWERK BERLIN**, 'greenes<sup>2</sup> mindful campus food' from **Studierendenwerk Mannheim**, and **Studierendenwerk Osnabrück**

INTERNORGA Visitors 2023 can experience how much talent and innovative spirit there is in the industry and what opportunities and possibilities arise through interaction and cooperation, especially in challenging times. The Next Chef Award and the INTERNORGA Future Award exemplify the outstanding energy and creativity in the entire foodservice and hospitality market.

#### **About INTERNORGA**

INTERNORGA is the leading international trade fair for hotels, restaurants, bakery and confectionery. As an annual meeting place for those industries, it will take place from 10 to 14 March 2023 on the grounds of Hamburg Messe und Congress GmbH. National and international exhibitors will present their products, trends and innovations for the entire foodservice and hospitality market





to trade visitors. The trade show is accompanied by international conferences, an extensive supporting programme, and innovative industry competitions.

Further information can be found on the website <a href="https://www.internorga.com/">https://www.internorga.com/</a> and on the INTERNORGA LinkedIn, Instagram and Facebook social media channels.



Press material for download: <a href="https://hmc.canto.de/b/P1ACI">https://hmc.canto.de/b/P1ACI</a>

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