

ARE YOU READY TO BECOME
THE FIRST CLIMATE SMART
AWARD-WINNING CHEF
IN THE EU?

APPLICATIONS OPEN FROM

6 SEPT 2023 TO 10 JUNE 2024

ON WWW.CLIMATESMARTCHEFS.EU

We are searching for chefs aiming to inspire people to change their approach to food, one dish at a time.



The Award is open to **culinary professionals** and **students in the restaurant or hospitality sector** who have completed the LIFE Climate Smart Chefs High-Level Course (online + in presence) or the online-only course - more info on the course <u>here</u>.

If you are a **senior** culinary professional (i.e., head chef, restaurant owner, or senior chef) you can enter **your restaurant** as the most climate-smart and sustainable restaurant.

If you have a **junior** profile (i.e., student at a culinary school, or culinary professional not owning or managing a restaurant) you can enter your inspiring **ideas for new sustainable recipes**.

Prizes for winners include: a free specialized training course at ALMA - The School of Italian Culinary Arts one-year's free license for "FoodPrint" by Nutritics, the exclusive software able to calculate the environmental footprint of your menu visibility opportunities at EU level.

Applications will be evaluated by a jury composed by international experts, chaired by Michelin-starred Cheffe **Chiara Pavan**.

APPLICATION OPEN **FROM 6 SEP 2023 TO 10 JUN 2024**.

WANT TO KNOW MORE AND APPLY?

www.climatesmartchefs.eu



