**The Global Young Chefs Challenge 2017 Announces Champion**

Germany takes pole position, followed by Sweden and Singapore

*25 January 2017* – The finals of the Global Young Chefs Challenge has just concluded, with Marianus Von Horsten from Germany bringing home the Hans Bueschkens Trophy. Eric Seger (Sweden) took first runner up position, followed by Lynnette Tay (Singapore) as the second runner up.

This is the first time that the Global Young Chef Challenge has taken place at Sirha, the international food & beverage trade show in Lyon, better known as the location for the Bocuse d’Or and World Pastry Cup.

Says Marianus Von Horsten, “It is a great experience. We trained so hard over the last 6 months, and with every training, we become better and better. I will recommend this to any young chef, as this gives you international exposure, with everyone coming from around the world.”

After 2 years of intense competition around the world, 7 semi-finals putting against each other the skills of 21 young chefs from 21 countries, 8 young chefs battled for the Hans Bueschkens Trophy on 25 January 2016. The competitors presented a 3 course menu of 6 servings over 3 hours, using Sterling Halibut (for appetizer), Vandrie Veal (for main course) and Dilmah as well as Valrhona Chocolate (for desserts).

The 8 competitors are Christopher Malone (Australia), Michael Tan (France), Marianus Von Horsten (Germany), Ivan Castiglioni (Italy), Lynnette Tay (Singapore), Eric Seger (Sweden), Rahil Rathod (UAE) and Tesia Campbell (USA).

Gert Klötzke, Chief Judge shared, “ The overall standard was very high, and you can really see the standards improving steadily over the years. For this competition, it was a tough decision to choose from the top four.”

Thomas Gugler, President of Worldchefs said, “The young chefs are the future of our profession, and this is why we believe in creating this competition, so they can further gain exposure and mentorship from our Worldchefs certified judges.”

*The full list of scores will be available on* [*www.worldchefs.org*](http://www.worldchefs.org) *from 30 January.*

**About Global Young Chef Challenge**

The Global Young Chef Challenge was created in 2002 by Worldchefs to promote and groom young chefs in their culinary careers.

Until this edition, it was run simultaneously with the Global Chefs Challenge and the Global Pastry Chefs Challenge, a world-respected competition that involves over 50 national selections, 7 regional semi finals building up to the world finals held at the Worldchefs biennial World Congress. The Global Chefs Challenge was first held in Kyoto, Japan in 2002 and continued throughout the years: Dublin, Ireland in 2004, Auckland, New Zealand in 2006, Dubai in 2008, Santiago, Chile in 2010, Daejong, Korea in 2012, Stavanger, Norway in 2014 and Thessaloniki, Greece in 2016.

**About Worldchefs**

World Association of Chefs Societies (“Worldchefs”) is a global network of chefs associations founded in October 1928 at the Sorbonne in Paris, where the venerable Auguste Escoffier was named as first Honorary President. Today, this global body has over 100 official member chefs associations that represent more than 10 millions of professionals worldwide.

Worldchefs’ mission is to maintain and improve the culinary standards of global cuisines. We accomplish these goals through education, training and professional development of our international membership. As an authority and opinion leader on food, Worldchefs represents a global voice on all issues related to the culinary profession.

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