



YOUNG CHEF OLYMPIAD 2019 WINNERS

#YCO2019



Cyrene Randrianasolo

Mentor: Caussimon Magdala

GOLD

Albert De Mun Hotel and Catering School



FRANCE

"I love to express myself through my food. Cooking is the biggest part of my life, followed by music... I love playing the piano. I'm very competitive but I am also looking forward to discovering a lot more about cooking and having fun with other chefs at YCO 2019."



"Young Chef Olympiad allows youngsters to broaden their mind, meet other students and share the same passion. I'm really glad to return to participate in the 5th edition of YCO with my student. YCO is growing bigger and better with every year."



Bogdan-Petru-Alin Vandici

Mentor: Adrian-Lucian Sipoteanu

SILVER

ICEP Hotel School



ROMANIA

"I study Culinary & Pastry Arts at ICEP Hotel School, where I've learnt to love and respect food. Through my internships and various culinary activities I have accumulated almost four years of kitchen experience. I am competitive, focused and able to adapt under pressure. I also think I am charismatic and a dedicated person, who is always looking for challenges, as my goal is to grow and become better than I was yesterday. I am extremely proud to represent my school and country at YCO 2019."



Luke Hayward

Mentor: Neil Rippington

BRONZE

University College of Birmingham



ENGLAND

"I've wanted to be a chef ever since I was a young boy. I used to sit on the kitchen surface mesmerised by my mother's cooking. Since then I have studied at UCB and my skills have developed and I have even had the chance to work with some highly ranked chefs in Birmingham, such as Glynn Purnell and Andreas Antona. Both own Michelin-starred restaurants, so with my career just starting and already having the chance to work in some amazing restaurants and hotels, I feel that it can only get better."

"We're delighted to be returning to India for the third year! Luke Hayward, a third-year student, will be representing UCB at YCO 2019. He has been an excellent student and ambassador of the department... so we have great confidence in him!"



FRANCE
Cyrene Randrianasolo
Albert De Mun Hotel and Catering School

SWEDEN
Amy Allegrini Hobson
Virginska Gymnasiet

SCOTLAND
Jordan Mckenzie
City of Glasgow College

JORDAN
Mona Mohammed Hasan Ramouni
The Royal Academy of Culinary Arts

USA
Tianxu Dai
Johnson and Wales University

SINGAPORE
Henry Tan Jung Ming
At-Sunrice Global Chef Academy

ENGLAND
Luke Hayward
University College of Birmingham

PHILLIPINES
Valery Jane Rodriguez Anthony
De La Salle-College of Saint Benilde

NEW ZEALAND
Eden Frank
New Zealand School of Food and Wine

ROMANIA
Bogdan-Petru-Alin Vandici
ICEP Hotel School

WINNERS IN OTHER CATEGORIES

PLATE WINNER
Matthew Potgieter
SOUTH AFRICA

LATE SHAKUNTALA DEVI AWARD FOR BEST VEGETARIAN DISH CREATION AWARD IN ROUND 2
Andrea Guardiani
ITALY

BEST HYGIENIC PRACTICE
Henry Tan Jung Ming
SINGAPORE

THE MENTORS NOMINATION AWARD
Elina Seguin
CANADA

THE RISING STAR, DELHI ROUNDS
Yea Rim Kim
SOUTH KOREA

BEST DESSERT DISH IN ROUND 1
Ahmed Alawadhi
BAHRAIN

BEST HYGIENIC PRACTICE
Jordan Mckenzie
SCOTLAND

BEST AMBASSADOR AWARD
Ryan Malone
IRELAND

THE MENTORS NOMINATION AWARD
Daniel Busuttill
MALTA

THE RISING STAR, PUNE ROUND
Tafadzwa Nigel Siyanga
ZIMBABWE



BEST HYGIENIC PRACTICE
Cyrene Randrianasolo
FRANCE

BEST AMBASSADOR AWARD
Eden Frank
NEW ZEALAND

BEST AMBASSADOR AWARD
Gizem Öznacar
SWITZERLAND

THE MENTORS NOMINATION AWARD
Jordan Mckenzie
SCOTLAND

THE RISING STAR, BANGALORE ROUND
Tracy Celine Uranie
SEYCHELLES

WELCOME SKILLS SPECIAL ACHIEVEMENT AWARD
Aqsa Iqbal
BANGLADESH