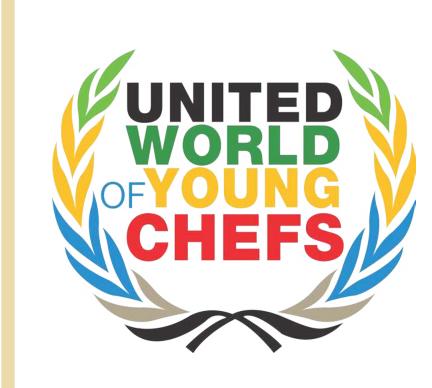
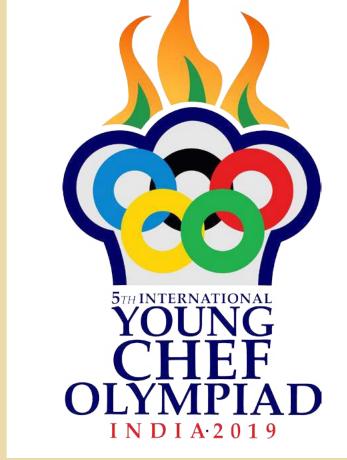




## YOUNG CHEF OLYMPIAD 2019 WINNERS

**#YC02019** 







Randrianasolo

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 cheftestants at YCO 2019.

Albert De Mun Hotel and Catering School



Caussimon **GOLD** Magdala

> " 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.





**Alin Vandici** 

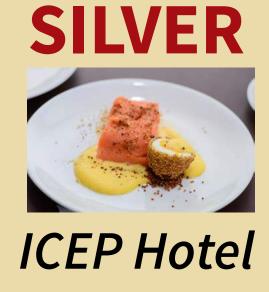
I study Culinary & Pastry Arts at ICEP Hotel School, where I've learnt to love and respect food. Through my internships and various culinary activities I have accumulated almost four years of kitchen experience. I am competitive, focused and able to adapt under pressure. I also think I am charismatic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

vesterday. I am extremely

proud to represent my

school and country at

YCO 2019.





**ROMANIA** 



Hayward

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.

**BRONZE** 

University College of Birmingham



Neil Rippington

We're delighted to be returning to India for the third year! Luke Hayward, a thirdyear 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!





University College Birminghom

**FRANCE** Cyrene Randrianasolo Albert De Mun Hotel and **Catering School** 



**SWEDEN** Amy Allegrini Hobson Virginska Gymnasiet





OF GLASGOW COLLEGE

Sipoteanu





**JORDAN** Mona Mohammed Hasan Ramouni The Royal Academy of Culinary Arts

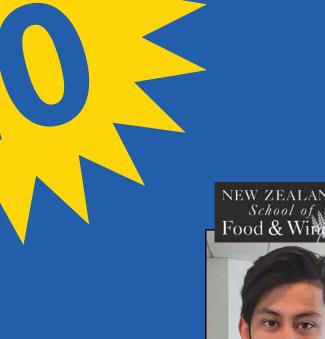


**USA** Tianxu Dai Johnson and Wales University

DE LA SALLE-COLLEGE OF SAINT BENILDE



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



**NEW ZEALAND Eden Frank New Zealand School** 

of Food and Wine

THE MENTORS



Henry Tan Jung Ming **At-Sunrice Global Chef Academy** 



**ROMANIA** Bogdan-Petru-Alin Vandici **ICEP Hotel School** 

## WINNERS IN OTHER CATEGORIES



**ENGLAND** 

Birmingham

Luke Hayward

**University College of** 



**BEST DESSERT DISH** IN ROUND 1 **Ahmed Alawadhi BAHRAIN** 

















B.H.M.S.

Business & Hotel Management School

