

SUPERYACHT



CHEF



COMPETITION

04.04.2024









































SUPERYACHT COMPETITION



For each round the chefs are given 40 minutes to:

- Prepare a main course from a surprise bag of ingredients prepared by Gourmet Deliveries, Metro and U Luvassu.
- Select luxury ingredients from the fully stocked pantry.
- Following each round, the judges will mark them on several categories including use of ingredients, presentation, taste and creativity.

The chefs will have a full workstation each with hob and oven by Azur Tec' Hotel, MCP and Berto's. Plus a wide range of culinary equipment provided by Ocean Wave Monaco and Yacht Club de Monaco.

They will be awarded spectacular prizes from our sponsors. including the sought-after tabliers by Yacht Chandlers, copper pots by Bonemasters and special bottles by Impossible Drinks.







































09.50 - 11.10

1ST ROUND: 3 CHEFS

11.10 - 12.30

2ND ROUND: 3 CHEFS

12.30 - 13.40

3RD ROUND: 3 CHEFS

13.40 - 13.55

JURY DELIBERATION

14.00

BLUEWATER & GDT OPEN BAR

14.30

3 FINALISTS ANNOUNCED

14.45 - 16.20

GRAND FINALE

16.20 - 16.45

JURY DELIBERATION

17.00 - 18.00

PRIZE GIVING AND COCKTAILS









































OUR EXPERT JUDGES



Chef Joël GARAULT Main coordinator of the Superyacht Chef Competition



Chef Glenn VIEL President of the Jury



Chef Marco TOGNON Winner of the 2023 Superyacht Chef Competition



Duncan BIGGS



Chef Victoria VALLENILLA Chef of the COYA in Monaco



Chef Julien ROUCHETEAU Chef at the Réserve de Beaulieu



Chef Danny DAVIES A chef who has worked 25 years



Chef Frédéric RAMOS Chef at the Novotel Monte-Carlo restaurant



Vincent FERNIOT Presenter and





































