



 S.PELLEGRINO  
YOUNG  
CHEF  
ACADEMY

GRAND FINALE  
2023

# AGENDA

## 10:30 – 10:45 AM

Introduction to event and S.Pellegrino Young Chef Academy

*Speaker: Barbara D'Amico, International Events, Pr, Partnership Manager*

## 10:45 AM – 12:00 PM

Brief competition program and competition technicalities

*Speaker: Sabrina Grecchi, IBU Sponsorships Specialists*

*Speaker: Carlo Maria Ricci, ALMA Chef*

## 12:00 – 12:30 PM

Rules of good hygiene practice in food and serving preparation

*Speakers: ing. Massimo Gelati, Sergio di Terlizzi, Cecilia de Pascalis*

## 12:30 – 12:40 PM

### Security Location Plan

*Speaker: Stefano Valsecchi, Security Manager*

## 12:40 – 13:00 PM

Q&A





# INTRODUCTION TO EVENT AND S. PELLEGRINO YOUNG CHEF ACADEMY

*Speaker: Barbara D'Amico, International Events, Pr, Partnership Manager*





# WHAT IS IT?

An **inspiring community** where **talented** and **passionate young chefs** connect with the most **influential** and **renowned members** of the gastronomic world and are empowered with a plan of **education**, **mentoring** and **networking opportunities**.



# WHO IS THE *S.Pellegrino Young Chef Academy?*

**YOUNG CHEFS**  
**1341**  
participants in current  
and previous competitions

**SENIOR CHEFS**  
**616**  
mentors, jurors  
and grand jurors



THE CHANCE TO *win*  
A PRESTIGIOUS AWARD

*Grow* THEIR  
PROFESSIONAL NETWORK

*Visibility* DURING THE  
COMPETITION AND BEYOND

## ***WHAT DOES THE ACADEMY OFFER CHEFS?***

*Training* IN ALL ASPECTS  
OF THE BUSINESS

*Career-advancing*  
EVENTS, INTERNSHIPS AND JOBS

*Learn* FROM  
OTHER CHEFS

# OUR PILLARS



## Mentorship

Internships & job opportunities  
Scouting



## Education

Webinars & educational  
materials available online



## Networking

Young & senior chefs  
connecting on/offline





# MENTORSHIP: JOB WALL

The 'Job wall' – in the reserved area of the website – it will display **job opportunities and ads**, giving the opportunity to create connections and networking between YC and SC.

The job wall will display the job opportunities (ads) proposed by:

- **ACADEMY MEMBERS**
- **PARTNERS OF S.PELLEGRINO AND SPYCA (EXISTING AND NEW)**
- **ADS SELECTED FROM THE WEB**

*Timing: September 2023*

# THE COMPETITION VERSUS THE ACADEMY

## COMPETITION

The Competition is the primary Academy tool to **discover and promote** talented chefs.



## ACADEMY

The Academy is a **longstanding, ambitious project** to foster the visionary chefs of the future. The Competition is the key to open its doors.

# SPYCA 2022-23 THE 5<sup>TH</sup> EDITION

**4.000 (+30%)  
WW APPLICATIONS**



**15 REGIONAL FINALS IN  
2022**



**1 GRAND FINALE  
IN 2023 IN MILAN**



**720**

**SUBMISSIONS**

**165**

**REGIONAL FINALISTS**

**165**

**MENTOR CHEFS**

**67**

**LOCAL JURORS**

**15**

**FINALISTS**

**15**

**MENTOR CHEFS**

# THE 15 REGIONAL FINALISTS AND THEIR MENTORS



## LATAM

ERICK  
BAUTISTA

LULA MARTIN  
DEL CAMPO



## WEST EUROPE

RAUL  
GARCIA

GUY RAVAT



## CENTRAL EUROPE

ANTON  
LEBERSORGER

DANIEL  
GOTTSCHLICH



## UK

MARCUS  
CLAYTON

LISA  
GOODWIN-ALLEN



## PACIFIC

ROBIN  
WAGNER

PETER  
GILMORE



## USA

DANIEL  
GARWOOD

NINA  
COMPTON



## CANADA

PIERRE OLIVIER  
PELLETIER

SUZANNE  
BARR

# THE 15 REGIONAL FINALISTS AND THEIR MENTORS



## NORTH EUROPE

JET  
LOOS

DICK  
MIDDELWEERD



## ASIA

IAN  
GOH

DAVE  
PYNT



## CHINA

YI  
ZHANG

STEFANO  
BACCHELLI



## SOUTH EUROPE

GRIGORIS  
KIKIS

GEORGIANNA  
HILIADAKI



## IBERIAN

NELSON  
FREITAS

FILIFE  
CARVALHO



## AMESA

MYITHRAYIE  
IYER

JOHNSON  
EBENEZER



## ITALY

MICHELE  
ANTONELLI

ANDREA  
APREA



## FRANCE

CAMILLE  
SAINT-M'LEUX

CHRISTOPE  
BACQUIÉ

# THE GLOBAL JURY



**ENEKO  
ATXA**



**RICCARDO  
CAMANINI**



**HÉLÈNE  
DARROZE**



**VICKY  
LAU**



**PÍA  
LEÓN**



**JULIEN  
ROYER**



**NANCY  
SILVERTON**

# MULTIPLE-AWARDS IN THE COMPETITION



## S.PELLEGRINO YOUNG CHEF ACADEMY AWARD

Voted for by the local juries at a regional level, and by the Seven Sages at the Grand Finale, the winner of this award will have **unrivalled technical skills** as well as **genuine creativity** that is unmistakable on the plate. The winning chef will also have a **strong personal belief regarding the transformative power** of gastronomy, one that convinces the jury of his/her drive to become a positive force for change.

## FINE DINING LOVERS FOOD FOR THOUGHT AWARD



Voted for by the FineDiningLovers community both at a regional and at a global level the winner of this award will **best represent a personal belief within the dish.**

## S.PELLEGRINO SOCIAL RESPONSIBILITY AWARD



Voted for by Food Made Good, an internationally recognised voice on **sustainability in food**, the winner of this award will represent the principle that food is **better when it's the result of sustainable practices.**

## ACQUA PANNA AWARD FOR CONNECTION IN GASTRONOMY



Voted for by Mentors, the winner of this award must produce a dish that represents the **culinary heritage of his/her Region.** The dish should highlight both these traditional culinary practices and the Young Chef's personal modern vision providing a connection between **the past and the future.**

# GRAND FINALE EVENT OVERVIEW

On the occasion of the Grand Finale in Milan, the **15 regional winners**, supported by their Mentors, will cook in front of an influential Grand Jury of **world-class chefs** who will decree the Winner of the S.Pellegrino Young Chef Academy Award 2023.

The Grand Finale event will last 2 days and will include:

- the **Cooking Competition** (divided into 2 days)
- S.Pellegrino Young Chef Academy **the Forum**
- Competition **Awards Ceremony**



# GRAND FINALE CREATIVE CONCEPT

*Bring your future to the table*

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We invite you,  
as Young Chefs,  
to come together as  
a global community,  
in order to share  
your best.

Because you, Young Chefs, are the future of gastronomy.  
We believe the best is yet to come.  
That's why we want to help you make your vision  
of the future a reality.

# HOW THE CONCEPT COMES TO LIFE

## 1. COMPETITION

*Preparing, presenting, tasting the future.  
The future is coming.*

## 2. FORUM

*A conversation around the future of gastronomy and  
what each of us can do to make this a reality.*

## 3. AWARD CERIMONY

*Let's all come together to discover how we can bring the  
future to the table  
and which dish best represents this.*

# THE FORUM—TO SHARE TO INSPIRE

## 1. **OPEN LETTER FROM VIRGILIO**

Virgilio Martinez, owner of the world's best restaurant, shares an open letter on what bringing the future to the table means to him.

## 2. **A LEGACY FOR THE FUTURE**

We bring together, for the first time ever, the four previous S.Pellegrino Young Chef Academy winners.  
Jerome Calayag, Yasuhiro Fujio, Mitch Lienhard, Mark Moriarty

## 3. **GRAND JURY**

The world's top chefs discuss how we can all bring the future to the table.

# THE FORUM BRINGING THE FUTURE TO THE TABLE: THE HUMAN SIDE



**VIRGILIO  
MARTINEZ**



**MARK MORIARTY  
WINNER 2015**



**MITCH LIENHARD  
WINNER 2016**



**YASUHIRO FYJIO  
WINNER 2018**



**JEROME CALAYAG  
WINNER 2021**



**ENEKO  
ATXA**



**RICCARDO  
CAMANINI**



**HÉLENE  
DARROZE**



**VICKY  
LAU**



**PÍA  
LEÓN**



**JULIEN  
ROYER**



**NANCY  
SILVERTON**

# OVERALL AGENDA

## TUESDAY 3<sup>TH</sup> OCT

BRIEF YC &  
MENTORS

LUNCH

CHECK KITCHEN /  
INGREDIENTS +  
FITTING JACKETS

DINNER

## WEDNESDAY 4<sup>TH</sup> OCT

COMPETITION  
1° SLOT

LUNCH

THE FORUM

DINNER

## THURSDAY 5<sup>TH</sup> OCT

COMPETITION  
2° SLOT

LUNCH

AWARDS  
CEREMONY +  
GALA DINNER

# YC AND MENTORS SOCIAL GUIDELINES

*Some suggestion to help you to prepare content during the key moments of the Grand Finale for your IG profile*

## # BRAND HASHTAG

- *#Sanpellegrino*
- *#SPYoungChefAcademy*

## @ BRAND MENTION

- Always mention the Sanpellegrino local IG channel.  
If it doesn't exist, tag *@sanpellegrino\_official*
- Always mention *@spyoungchefacademy* social channel
- Mention your local Mentor / Young chef when possible  
in order to facilitate the amplification of contents

## 👍 DO'S

- Make sure your followers understand what is the Academy and the Competition in Milan
- Create in collab posts when talking about each other (Young chef & Mentor) as a duo
- Be spontaneous and true to your community and use your TOV

## 👎 DON'TS

- Include or mention competitor brands in posts
- Misuse the bottle or brand elements.



# BRIEF COMPETITION PROGRAM

*Speaker: Sabrina Grecchi, IBU Sponsorships Specialists*

# COMPETITION OVERVIEW 1/4

Oct 4<sup>th</sup> and 5<sup>th</sup> will be Competition Days.

There will be 2 cooking sessions. One for each day and every YC will cook ONCE. Each Young Chef will have 5 hours to prepare 10 servings of their dish.

The Food Check and The kitchen set-up will be 30' + 30' for each Young Chef.

The **YOUNG CHEFS** will be divided into two shifts:

- First group - 7 Young chefs → Oct 4<sup>th</sup> morning
  - Second group - 8 Young chefs → Oct 5<sup>th</sup> morning
- with each finalist entering their workstation 20 minutes after the previous one.

A total of **10 DISHES** are needed to be prepared:

- 7 dishes are for the Jury tasting
- 1 dish is for the YC's presentation to the Jury
- 2 dishes are for video/photo shooting



# COMPETITION OVERVIEW 2/4

Each young chef will have to plate 10 dishes, of which:

- **7** will go with the waiters to the jurors: then the dish can be finished at the jurors' table
- **2** plates must be left ready and finished at the pass: all ingredients must be placed on the plates, those who have trays must have laid everything on top and the saucer must be fulfilled. These dishes will be picked up by specific staff who will take them to the photos and media.
- **1** plate is what you will carry in your hand, YOU and only YOU must carry your plate and place it on the pillar beside the jurors' table.

Also your signature dish have to be finished.

Your mentor may only bring the side dishes to the main, sausers or garnishes for the dishes.

The mentor may in no way bring your signature dish.

# COMPETITION OVERVIEW 3/4

## MENTOR

While the Signature Dish is being prepared, the **mentor** may provide **verbal suggestions** but is not under any circumstances permitted to help the Young Chef prepare the Signature Dish. During the cooking session, every YC will be assisted by an ALMA member as a sous chef.

## TIMING

Once the 5 hours allocated for preparing the dish have passed, the Young Chefs will have 15 minutes to present their Signature Dish to the Grand Jury; this must be done through English only.

Any delay accumulated during the preparation stage will be deducted from the presentation time. Once the 15 minutes allocated for presentation and tasting of the Signature Dish have passed, the service team will begin to clear the dish away, even if the tasting session has not been completed. This will allow the competition to proceed as planned and on schedule.

# COMPETITION OVERVIEW 4/4

At the end of the competition, in the afternoon of Oct 5<sup>th</sup>, the Jury will withdraw for consultations on the dishes.

On the night of Oct 5<sup>th</sup>, all the YCs and Mentors will attend the Award Ceremony during which the winner of S.Pellegrino Young Chef Academy 2023 will be announced.

# RUNNING ORDER

## DAY 1 - 4<sup>TH</sup> OCTOBER

	START COMPETITION	DURATION COMPETITION	PRESENTATION TIME	DURATION PRES.	END PRES.	CLEANING JURY'S DESK	FIRST NAME	LAST NAME	COUNTRY YC	AREA	DISH	MENTOR NAME	MENTOR SURNAME	MONO-LITH	ASSISTANTS	ASSISTANTS NATIONALITIES
1	6:00	5:00	11:00	0:15	11:15	0:05	GRIGORIS	KIKIS	GREECE	SOUTH-EAST EUROPE & MEDITERRANEAN	The story of cod	GEORGIANNA	HILIADAKI		PIETRO LEONI	IT
2	6:20	5:00	11:20	0:15	11:35	0:05	YI	ZHANG	CHINA	CHINA'S MAINLAND	A trip to Guangxi	STEFANO	BACCHELLI	X	YUEN CHAN	REPUBLIC OF SINGAPORE
3	6:40	5:00	11:40	0:15	11:55	0:05	MICHELE	ANTONELLI	ITALY	ITALY	Spin the cauliflower	ANDREA	APREA		DANIELA ANTONIOTTI	IT
4	7:00	5:00	12:00	0:15	12:15	0:05	RAUL	GARCIA	SWITZERLAND	WEST EUROPE	Pike perch, mussels, artichoke, vin Jaune, barigoule nage	GUY	RAVET		PIERFRANCESCO PETTA	IT
5	7:20	5:00	12:20	0:15	12:35	0:05	ROBIN	WAGNER	AUSTRALIA	PACIFIC	Smoked celeriac, granny smith apple, crispy taro	PETER	GILMORE		ALMOS GALEOTTI	IT
6	7:40	5:00	12:40	0:15	12:55	0:05	ERICK	BAUTISTA	MEXICO	LATIN AMERICA & CARIBBEAN	Oaxaca, its land and its hands	LULA	MARTIN DEL CAMPO	X	JACOPO BISTOCCHI	IT
7	8:00	5:00	13:00	0:15	13:15	0:05	ANTON	LEBERSORGER	GERMANY	CENTRAL EUROPE	Swabian rooster, carrot from "Schmidener Feld", kimchi, and Thai béarnaise	DANIEL	GOTTSCHLICH		MARIA AMALIA ANEDDA	IT

# RUNNING ORDER

## DAY 2 - 5<sup>TH</sup> OCTOBER

	START COMPETITION	DURATION COMPETITION	PRESENTATION TIME	DURATION PRES.	END PRES.	CLEANING JURY'S DESK	FIRST NAME	LAST NAME	COUNTRY YC	AREA	DISH	MENTOR NAME	MENTOR SURNAME	MONO-LITH	ASSISTANTS	ASSISTANTS NATIONALITIES
1	6:00	5:00	11:00	0:15	11:15	0:05	NELSON	FREITAS	PORTUGAL	IBERIAN COUNTRIES	Crispy red mullet, sea urchin and homemade black garlic	FILIFE	CARVALHO		DANIELA ANTONIOTTI	IT
2	6:20	5:00	11:20	0:15	11:35	0:05	CAMILLE	SAINT-M'LEUX	FRANCE	FRANCE	Charcoal Chateaufeuf beef, cuttlefish fat, smoked herring eggs	CHRISTOPHE	BACQUIÉ	X	MARIA AMALIA ANEDDA	IT
3	6:40	5:00	11:40	0:15	11:55	0:05	MARCUS	CLAYTON	UK	UK	Celeriac, apple and mushroom	LISA	GOODWIN-ALLEN		CARLO RIZZI	IT
4	7:00	5:00	12:00	0:15	12:15	0:05	IAN	GOH	SINGAPORE	ASIA	Heritage lamb	DAVE	PYNT	Yakitori	YUEN CHAN	REPUBLIC OF SINGAPORE
5	7:20	5:00	12:20	0:15	12:35	0:05	JET	LOOS	NORWAY	NORTH EUROPE	Flavour of the sea	DICK	MIDDLEWEERD		PIERFRANCESCO PETTA	IT
6	7:40	5:00	12:40	0:15	12:55	0:05	DANIEL	GARWOOD	USA	USA	Aged duck and persimmon in tak cheongju with banchan through the eyes of a traveler	NINA	COMPTON	Yakitori / Mon tbd	ALMOS GALEOTTI	IT
7	8:00	5:00	13:00	0:15	13:15	0:05	MYTHRAYIE	IYER	INDIA	AFRICA, MIDDLE EAST & SOUTH ASIA	BARTER - the evolution of Indian cuisine through the age of exploration	JOHNSON	EBENEZER	Yakitori	JACOPO BISTOCCHI	IT
8	8:20	5:00	13:20	0:15	13:35		PIERRE-OLIVIER	PELLETIER	CANADA	CANADA	Young aged and smoked duck with sweet grass, yellow birch syrup lacquer with crispy cereal, carotene dressing, roasted cereal gravy, and 'verge d'or'	SUZANNE	BARR		PIETRO LEONI	IT

# PRE-COMPETITION

**3<sup>RD</sup> OCTOBER**

**10.30 AM - 1.00 PM**

Brief

**1.00 - 2.00 PM**

Lunch

**2.00 - 6.30 PM**

Food Check all / Kitchen set-up YC day 1/ Photo and Video Shooting all/ Interview all

# COMPETITION

## DAY 1 - 4<sup>TH</sup> OCTOBER

### 6.00 AM - 1.30 PM

Competition, interviews, photo and video shooting at East End Studios (Dress code: chef jacket)

### 1.30 - 3.00 PM

Lunch

### 3.30 - 5.00 PM

Forum

### 5:00 - 6:00 PM

Photo and video shooting

### 5.45 - 6.15 PM

Kitchen set-up second round Day 2.

### 8.15 PM

Young Chefs dinner at Savô Pizzeria (Dress code: casual)

# COMPETITION

## DAY 2 – 5<sup>TH</sup> OCTOBER

### 6.00 AM – 1.45 PM

Competition, interviews, photo and video shooting at East End Studios (Dress code: chef jacket)

### 2.00 – 3.00 PM

Lunch

### 5.00 – 6.30 PM

Rehersal gala night

### 7.00 PM

**Award ceremony & Gala dinner**





# BRIEF COMPETITION TECHNICALITIES

*Speaker: Carlo Maria Ricci, ALMA Chef*

# RULES

The official language throughout the Competition is ENGLISH.

## BEHAVIOUR

- S.PELLEGRINO uniform is the only attire permitted during the event
- The Chef must maintain a proper and professional look
- The Chef is expected to behave correctly and professionally, without disturbing or distracting other Young Chefs
- Inappropriate manners are not allowed: you may be penalized
- Each team is responsible for the cleaning, maintenance and security of each kitchen space and equipment allocated to them
- Assistants must wear at all times during service their name tag. The badge must always be visible

# RULES

The official language throughout the Competition is ENGLISH.

## IT IS FORBIDDEN TO:

- Smoke inside the building's facilities
- Arrive late to any of the event's required timings
- It is forbidden to disturb the members of the other teams during the Competition  
(If you need any assistance or information, please refer your query to the Executive Chefs)
- During the event it is forbidden to leave the site. In the event of any serious problem, you are required to ask permission from the ALMA Chefs

# RULES

The official language throughout the Competition is ENGLISH.

## CHEF JACKET: YOU HAVE 3

- 1.** You must use the **first** jacket on October 3rd for video shooting and photography. Bring your jacket with you to the hotel, we will wash it and deliver it clean to you on the evening of the Gala dinner. In the evening you can take it off and have dinner in casual clothes.
- 2.** You must use the **second** jacket on October 4th. You will find it in your locker. You will always have to wear it throughout the competition, lunch, photo shoots, filming and interviews. In the evening you can take it off and have dinner in casual clothes.
- 3.** You must use the **third** jacket on October 5th. You will find it in your locker. You will always have to wear it throughout the competition, lunch, photo shoots, filming and interviews. In the evening, you will wear the clean one from the first day, for the gala dinner.



# TEAM

# TEAM

## EACH YOUNG CHEF'S TEAM WILL BE COMPOSED OF:

**1** Young Chef

**1** Mentor Chef (Coach)

**1** ALMA member as a Sous chef (ALMA, The School of Italian Culinary Arts, Colorno, Parma)

**1** Assistant from catering Drink & Taste

# YOUNG CHEF & MENTOR

- The Mentor Chef supports the Young Chef as a 'coach'
- The mentor may provide verbal suggestions but is not under any circumstances permitted to help the Young Chef prepare the Signature Dish.  
(The Young Chef will be assisted in the kitchen by one of ALMA's sous chefs)  
The mentor can taste the food and give advice to the young chef but cannot touch it.
- After the cooking stage, the mentor shall accompany the young chef on stage.  
The Young Chef will present their Signature Dish to the judges.
- The Young Chef and Mentor Chef are required to be available for interviews or photos as requested by the S.Pellegrino PR and Communication Office

# EXECUTIVE CHEF ALMA

- 3 - 4 - 5<sup>TH</sup> Oct: **Bruno Ruffini**
- 3 - 4 - 5<sup>TH</sup> Oct: **Alessandra Rubini**
- 3 - 4 - 5<sup>TH</sup> Oct: **Fulvio Vailati**
- 3 - 4 - 5<sup>TH</sup> Oct: **Carlo Maria Ricci**
- 4 - 5<sup>TH</sup> Oct: **Matteo Berti**

Role:

- Supervise and evaluate the Young Chefs' work
- Ensure all participants respects the competition's timetable



# TEAM

## CATERING EXECUTIVE CHEF AND MAÎTRE

### DRINK & TASTE CATERING

Andrea Vigna – *Executive Chef*

Stefano Gaio – *Maître*

Marianna Dodi – *Ingredients contact person*

Davide Brancati – *Ingredients contact person*

Francesco Cilento (*accounting*)

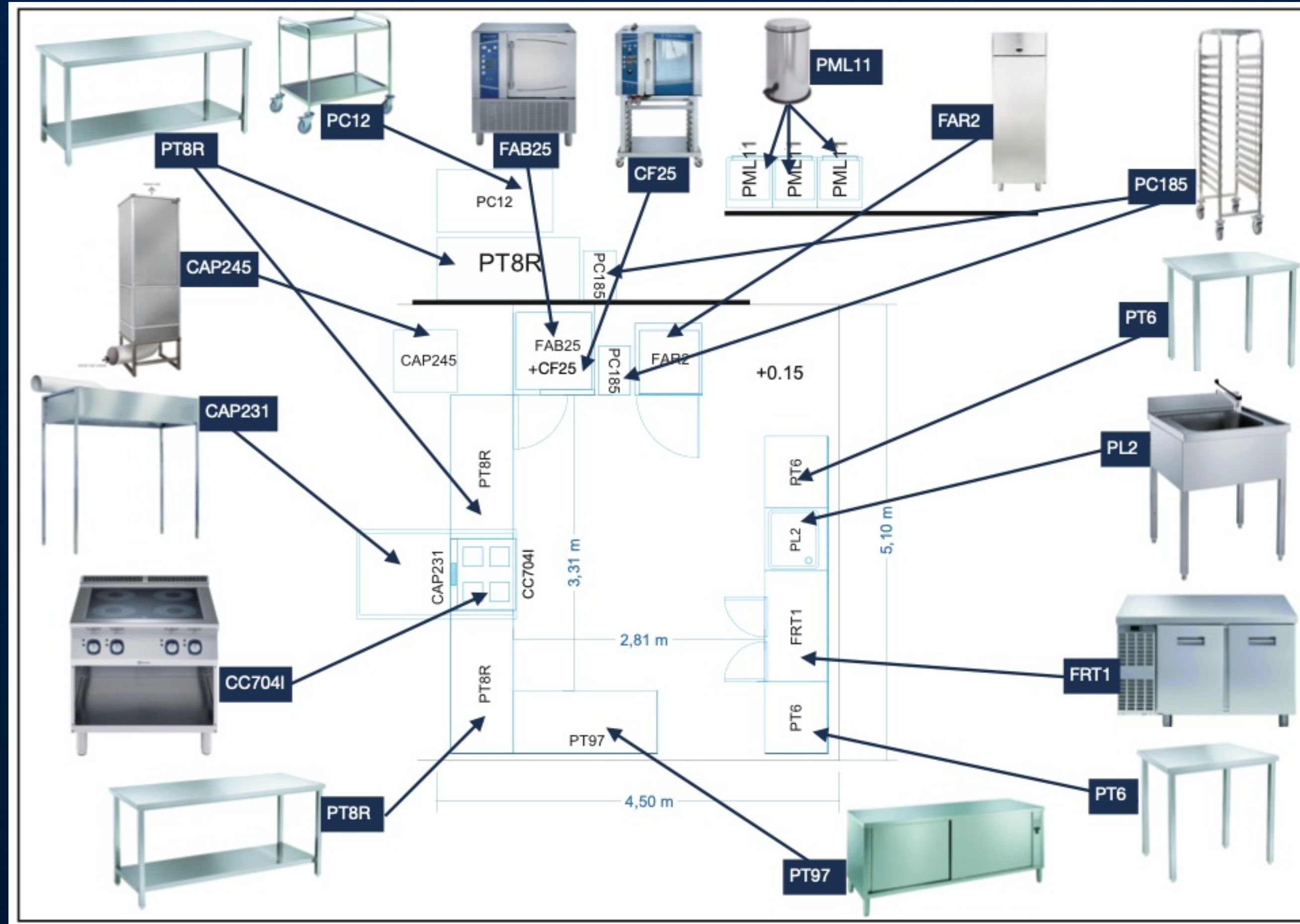
### ROLE

- Food check
- Management of service and tables



# KITCHEN

# KITCHEN SETUP



# KITCHEN SETUP

<b>PT6</b>	Nr. 2 - S/steel table 80 cm wide and 70 cm dept
<b>PT8R</b>	Nr. 3 - S/steel table 160 cm wide and 70 cm depth with shelf
<b>PT97</b>	S/steel plate warmer cupboard 160 cm wid
<b>FRT1</b>	2 doors s/steel refrigerator counter 280 L
<b>PL2</b>	S/steel 70 cm depth, single bowl
<b>FAB25</b>	Blast chiller/freezer - 6 GN 1/1 or 6 EN 60x40 cm trays capacit
<b>CF25</b>	Electric combi oven convection/steam 10 moisture levels 6 GN 1/1 tray capacit
<b>FAR2</b>	S/steel upright storage refrigerator 700 L capacit
<b>CAP245</b>	Charcoal filter unit for cooking extractor
<b>CAP231</b>	Stainless steel hood L 230 cm complete with 3200 m <sup>3</sup> /h motor
<b>CC704I</b>	Induction stove 4 high-efficiency rapid heating zones - 3500W per zone - 700xp
<b>PL185</b>	N.3 - S/steel trolley for 15 GN 1/1 trays
<b>PC12</b>	Stainless steel trolley on wheels with 2 shelves
<b>PML11</b>	Stainless steel rubbish bin

# CLEANING OPERATION: 20 MINUTES

After the cooking competition, the young chefs will return to the kitchens to correctly collect all their tools.

In this operation, they are helped by a sous chef and an assistant from catering.

To ensure that no tool is lost, in every kitchen will be placed a named box dedicated to collecting the dirty tools that the young chef will have to bring to the plunge.



# **RULES OF GOOD HYGIENE PRACTICE IN FOOD AND SERVING PREPARATION**

*Speakers: ing. Massimo Gelati, Sergio di Terlizzi, Cecilia de Pascalis*

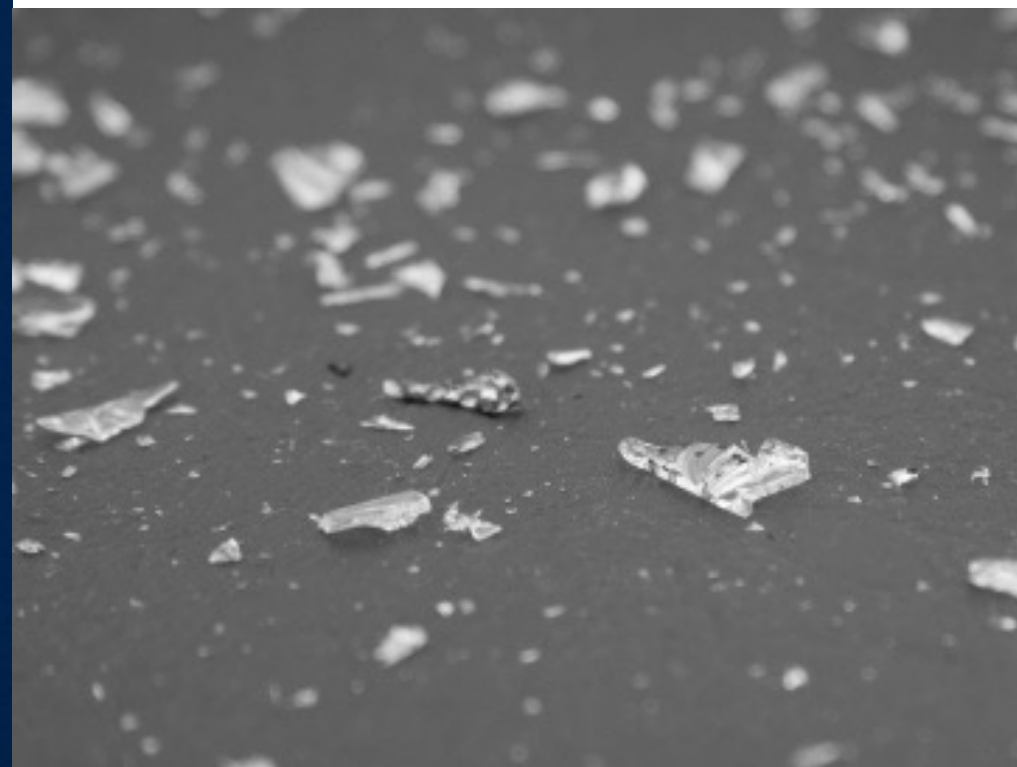
# TRAINING 2023

## FOOD COULD CONTAIN VARIOUS RISKS

### BIOLOGICAL



### PHYSICAL



### CHEMICAL



Biological risks are the 93% of food's illness, chemical risks are only the 4% and physical risks only 3%.

# TRAINING 2023

## GOOD RULES OF TRANSPORT

- Vehicle loading spaces kept clean
- Container used for foods transport must be clean
- Containers have to be arranged in order to minimize contamination risk
- Food container must be use only for food products
- Do not transport products other than food products





# TRAINING 2023

## GOOD RULES OF CONSERVATION

**NON-PERISHABLE FOODS** can be stored:

- At room temperature
- Separated from non-food products

**PERISHABLE FOODS** can be:

- Refrigerated, to avoid the increase of microorganisms
- Out of the fridge only for the time of production
- Separated in cold room

## RESPECT OF THE COLD CHAIN IN TRANSPORT

# TRAINING 2023

## CONSERVATION TEMPERATURES OF FOOD PRODUCTS

FOOD	T C°
Dairy products, meat and eggs (creams)	<b>+2 ↔ +4°C</b>
Cooked product (creams)	<b>+2 ↔ +4°C</b>
Butter, fresh milk	<b>+2 ↔ +4°C</b>
Fresh meat	<b>+2 ↔ +4°C</b>
Fresh eggs	<b>+10 ↔ +16°C</b>
Fresh cuts	<b>+2 ↔ +4°C</b>
Fresh vegetables	<b>+6 ↔ +8°C</b>
Frozen vegetables	<b>&lt; -18°C</b>
Canned products - Sugar- Flour	<b>COOL PLACE</b>
Deep frozen food	<b>&lt; -18°C</b>
Frozen food	<b>&lt; -15°C</b>
Fresh fish	<b>0 ↔ +1°C</b>

# TRAINING 2023

## HOW TO PREVENT CONTAMINATION AND GROWTH OF PATHOGENIC MICRO-ORGANISMS?

# GMP

Good Manufacturing Programs

# GHP

Good Hygienic Practises

# TRAINING 2023

## GOOD PRACTICE DURING PREPARATION OF FOOD

### DETERGENCY



### DISINFECTION



### DRYING



# TRAINING 2023

## PERSONNEL HYGIENE

An accurate personal hygiene and a careful cleaning of the garments are required



### Nails have to be kept:

- short
- clean
- without nail polish

### Hairs have to be kept:

- clean
- tight enough



### Wounds have to be:

- cured
- protected with waterproof gloves



# TRAINING 2023

## SERVING FOOD RULES

- Keep hot foods hot [60°C (140°F) or above] and cold foods cold [4°C (40°F) or below]
- Never leave meat, poultry, eggs, fish, or shellfish (raw or cooked) at room temperature for more than 2 hours. If the temperature outdoors is above 32°C (90°F), refrigerate within 1 hour. (This is often the case during summer picnics.)
- Chill leftovers as soon as you finish eating
- Store leftovers in small, shallow containers to cool rapidly
- Do not reheat food that is contaminated. Reheating does not make it safe
- If you are not sure how long a food has been in the refrigerator, throw it out
- If you are not sure whether a food is safe, throw it out

# TRAINING 2023

## PRODUCT IDENTIFICATION AND TRACEABILITY

**ENSURE TRACEABILITY**

**CORRECT LABELLING OF FOOD PRODUCTS ACCORDING TO REG. EC 1169**

**FOR ANIMAL ORIGIN PRODUCTS: PRESENCE OF EC MARK**

**PRESENCE OF THE PRODUCTION BATCH**



# TRAINING 2023

## ALLERGENS



*Cereali contenenti glutine (grano, orzo, segale, avena, farro, kamut o i loro ceppi ibridati) e derivati*

*Cereals containing gluten,(i.e. wheat, barley, rye, oat, emmer, kamut or their derivate strains ) and cereal derived products*



*Crostacei e prodotti a base crostacei*

*Crustaceans and products based on shellfish*



*Uova e prodotti a base di uova*

*Eggs and egg derived products*



*Pesce e prodotti a base di pesce*

*Fish and fish derived products*



*Arachidi e prodotti a base di arachidi*

*Peanuts and peanut-based products*



*Soia e prodotti a base di soia*

*Soy and soy-based products*



*Latte e prodotti a base di latte*

*Milk and dairy products (lactose included)*



# TRAINING 2023

## ALLERGENS



*Frutta con guscio (mandorle, nocciole, noci, pistacchi)*

*Fruit in shelled i.e. almonds, hazelnuts, walnuts, pistachios and their derived products*



*Sedano e prodotti a base di sedano*

*Celery and products based on celery*



*Senape e prodotti a base di senape*

*Mustard and mustard-based products*



*Semi di sesamo e prodotti a base di sesamo*

*Sesame seeds and sesame seeds-based products*



*Anidride solforosa e solfiti in concentrazione superiore a 10 mg/kg o mg/l*

*Sulfur dioxide and sulphites in concentrations above 10 mg/kg or mg/l*



*Lupini e prodotti a base di lupini*

*Lupine and lupine based products*



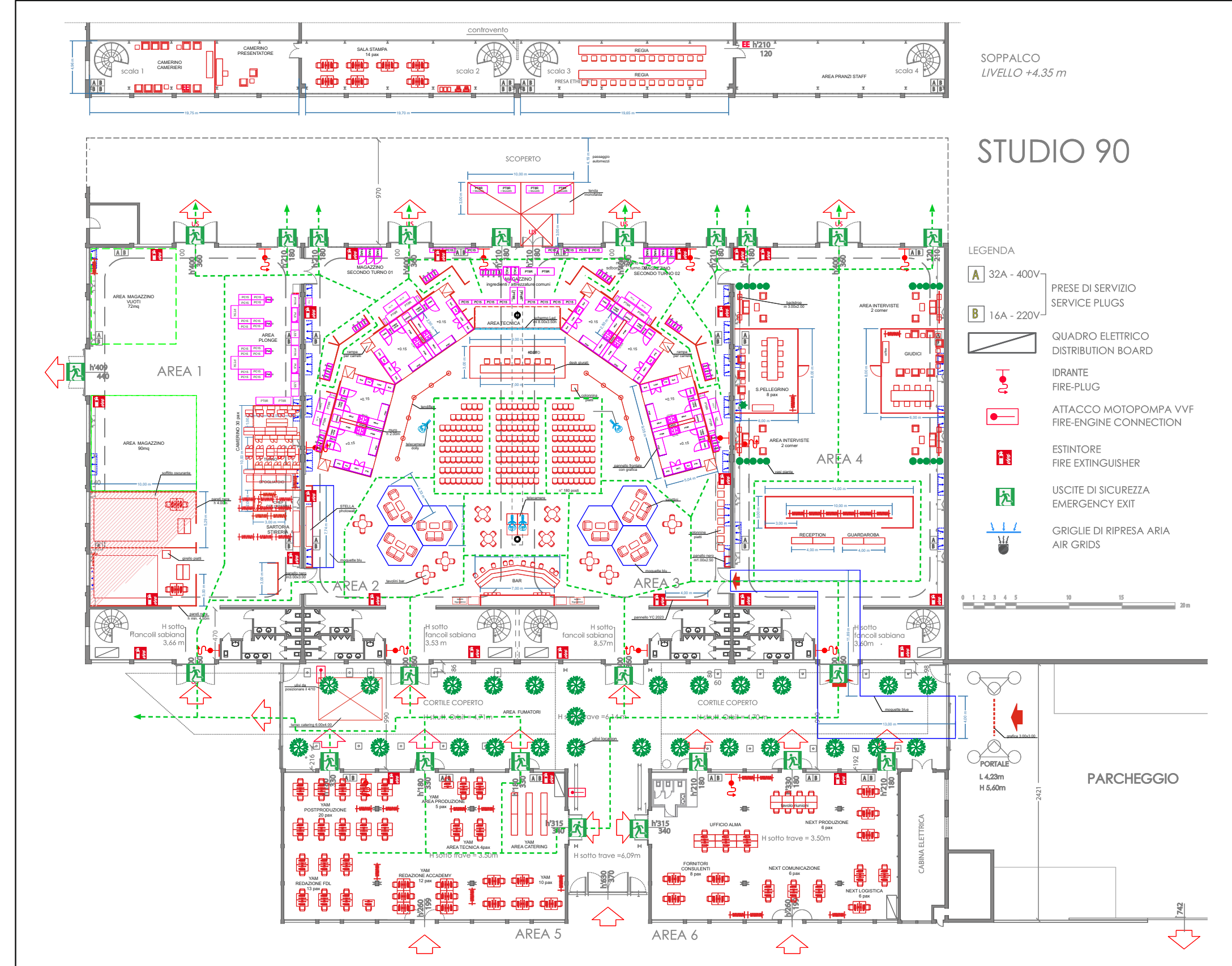
*Molluschi e prodotti a base di molluschi*

*Molluscs and products based on molluscs*



# SECURITY LOCATION PLAN

*Speaker: Stefano Valsecchi, Security Manager*





**Q&A**