



S. PELLEGRINO
YOUNG
CHEF
ACADEMY

GRAND FINALE

2025

Agenda



10:00 – 10:15 am

INTRODUCTION TO EVENT AND S.PELLEGRINO YOUNG CHEF ACADEMY

Speaker: Barbara D'Amico, International Events, Partnership Manager, SPYCA lead

10:15 – 10:35 am

BRIEF COMPETITION PROGRAM AND COMPETITION TECHNICALITIES

Speaker: Sabrina Grecchi, IBU Sponsorships Specialists

Speaker: Alessandra Rubini, ALMA Chef

10:35 – 10:55 am

RULES OF GOOD HYGIENE PRACTICE IN FOOD AND SERVING PREPARATION

Speakers: Ing. Massimo Gelati, Dott. Mattia Battolla

10:55 – 11:00 am

SECURITY LOCATION PLAN

Speaker: Stefano Valsecchi, Security Manager

11:00 – 11:15 am

Q&A



Introduction

S.Pellegrino Young Chef Academy

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



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.



The S.Pellegrino Young Chef Academy is 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 S.Pellegrino Young Chef Academy?



YOUNG CHEFS

2240

PARTICIPANTS IN CURRENT
AND PREVIOUS COMPETITIONS



SENIOR CHEFS

875

MENTORS, JURORS
AND GRAND JURORS



What does the Academy offer?



↓

We produce content and organize activations that support, nurture, and strengthen relationships between the Academy, its members, and the chef community.



↓

We collaborate with chefs from our community to produce content that highlights their stories and experiences, which, thanks to our support, are transformed into broader, compelling narratives



↓

We create content through which we convey the value of mentorship, from the perspective of young chefs who are learning and senior chefs who are in a position to teach.

Multiple-hands dinners

Multiple-hands dinners represent an excellent opportunity to engage Academy members from all around the world and build networking



Discussion panels

We organize discussion panels or invite Academy chefs to external events to convey the values of the Academy and the brand.



Special Activation

Thanks to some special projects,
we are able to communicate even more about the Academy to consumers



Special Activation

“A dinner that feeds the soul”

- 4 Young talented chefs
- 4 Refettorios: Milano, Modena, Bologna, Napoli
- 1 Storytelling in 4 episodes



The SPYCA guest chefs



JOSEPHINA ZOZZA
2024 S.Pellegrino Award
for Social Responsibility

ALESSIO MAGISTRO
2024 Fine Dining Lovers Food
for Thought Award

LORENZO MANOSPERTI
2024 Acqua Panna Connection
in Gastronomy Award

PAOLO GRIFFA
2015 S.Pellegrino Young Chef
Italia Award

In addition, we give our young chefs and mentors the opportunity to become creators and share their journeys to the grand finale in Milan

GLOBAL FINALIST & MENTOR CONVERSATION



GLOBAL JURY INTERVIEW



GLOBAL FINAL PORTRAITS



All our chef members have the opportunity, through recurring social formats, to share their experiences and projects with our social community

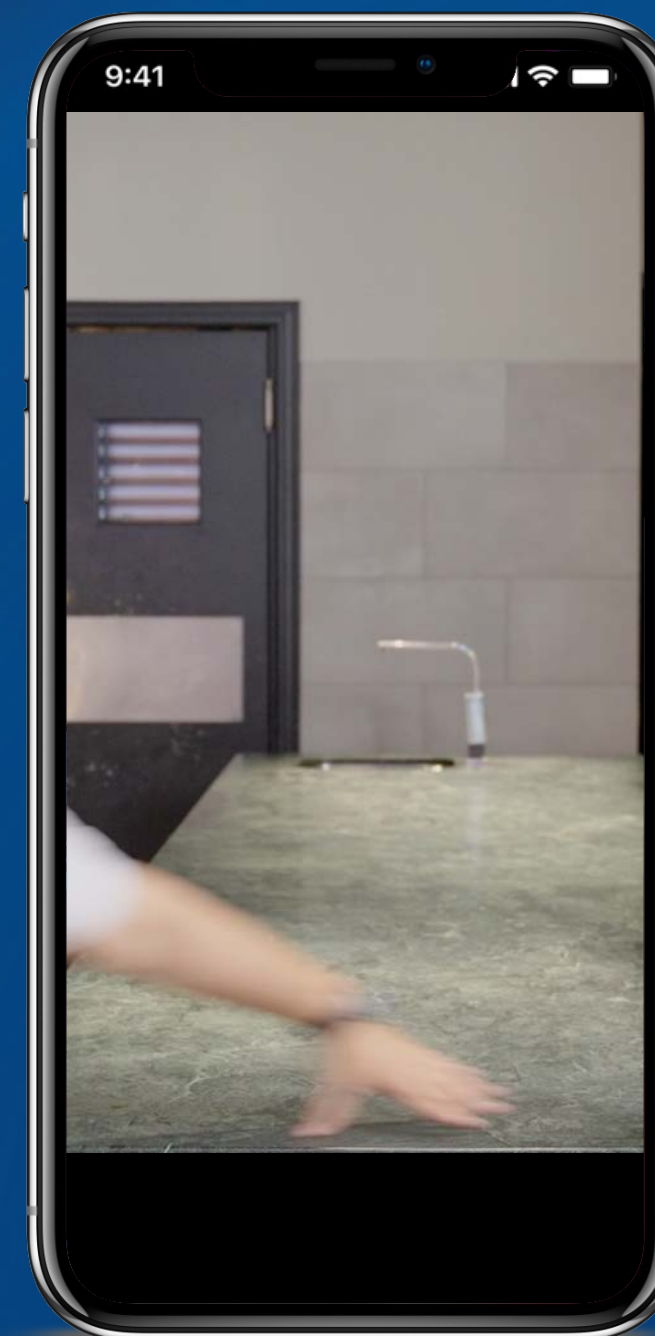
THE SPARK BEHIND



SEASONS AND REGIONS



DO'S AND DON'T





Now you are officially part of the academy!

Don't miss the opportunity to let us know about any activities or collaborations you have in mind or that you will be doing.

Academy contacts:

contact@spyoungchefacademy.com

CHEF ACADEMY GRAND FINALE 2023

What did the latest winner do?



Mentorship programme



**NELSON
FREITAS**

..... meets

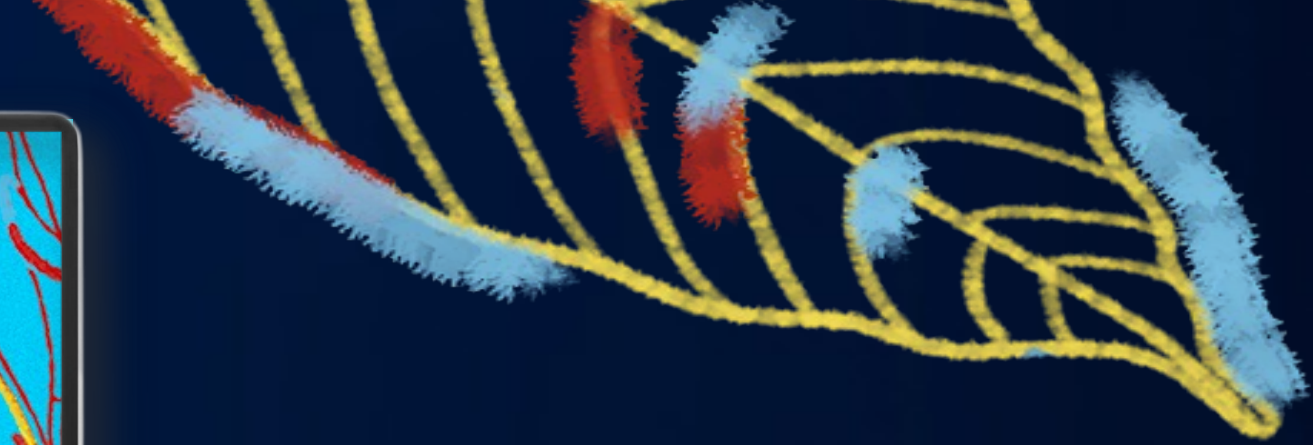
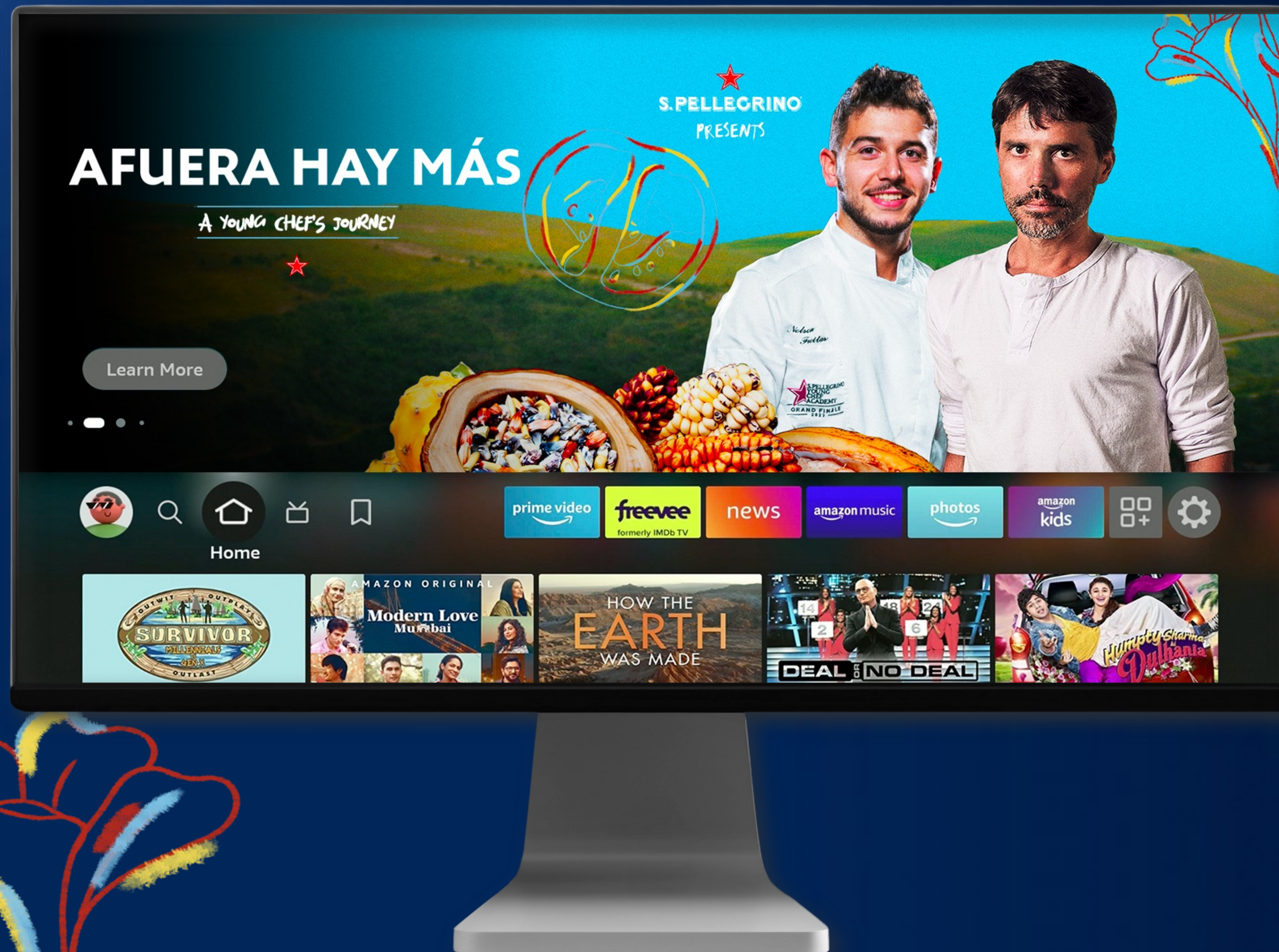
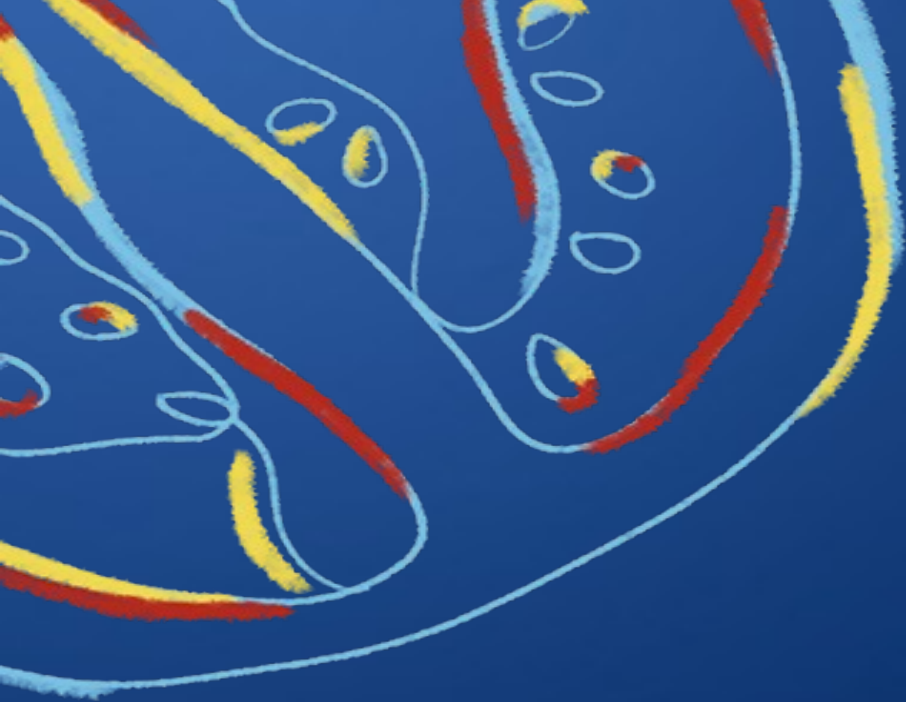
**VIRGILIO
MARTINEZ**



#1  S. PELLEGRINO
YOUNG
CHEF
ACADEMY

#1  THE WORLD'S
50
BEST
RESTAURANTS
2023

 S. PELLEGRINO
YOUNG
CHEF
ACADEMY
GRAND FINALE
2025







So, what about the future?

MENTORSHIP
COMPETITION
FORUMS
WINNERS
ENERGY
EVENTS
PRIZES
SUSTAINABILITY
EDUCATION
WORKSHOPS
FORUMS
PRIZES
ENERGY
SUSTAINABILITY
EDUCATION
EXCELLENCE
EVENTS
TALENT
COMMUNITY
WINNERS
MENTORSHIP
SUSTAINABILITY
WINNERS
EVENTS
INCLUSIVITY
WINNERS
NETWORKING
INNOVATION
PRIZES
WINNERS
COMPETITION
INCLUSIVITY
TALENT
COMMUNITY
WORKSHOPS
INNOVATION
FORUMS
ENERGY
TALENT
PRIZES
FORUMS
EVENTS
COMMUNITY
WORKSHOPS
MENTORSHIP
EDUCATION
WEBINARS



FROM CHEF TO CHEF

MENTORING PROGRAM

FROM CHEF TO CHEF

A MENTORING PROGRAM



YC members
will apply for their
dream mentor



The Academy
will review these
applications



We'll organize
a mentorship
for each market



The 6th Grand Finale

28 - 29 OCTOBER

The 15 regional finals and their mentors

LATAM



GABRIELA
SARMIENTO



MARIO
CASTRELLÓN

UK



BEN MILLER



SANTIAGO
LASTRA

USA



GARRETT
BROWER



AISHA
IBRAHIM

FRANCE



ANTONIS
AVOURI



ALEXANDRE
MAZZIA

PACIFIC



KYONGHO
CHOI



JOSH NILAND

MAILAND OF CHINA



YA MIN LIU



JACQUELINE
QIU

CANADA



VICTORIA
RINSMA



RAFAEL
COVARRUBIAS

ASIA



ARDY
FERGUSON



VICKY LAU

The 15 regional finals and their mentors

NORTH EUROPE



NOAH
WYNANTS



NELSON
TANATE

IBERIAN COUNTRIES



JOSÉ MARÍA
BORRÁS
VILLAROEL



ANDREU
GENESTRA
GARCIA

WEST EUROPE



THEO KOPP



CYRIL
MOLARD

AMESA



LUCKSON
MARE



JOHANNES
RICHTER

CENTRAL EUROPE



EMILIA
MONTZ



ROSINA
OSTLER

SOUTH EAST EUROPE



PABLO
DONADÍO
FALCÓN



YVONNE
MELEE SIMON

ITALY



EDOARDO
TIZZANINI



GIANCARLO
PERBELLINI

The Grand Jury



Julien Royer, Christophe Bacquié, Antonia Klugmann, Elena Reygadas, Jeremy Chan,
Niki Nakayama, Mitsuharu Tsumura

Grand Finale Agenda

MONDAY

Oct 27th

YC/MENTORS
ARRIVAL

LOCKER AND FITTING

BRIEFING

SITE INSPECTION

LIGHT LUNCH
EAST END STUDIOS

FOOD CHECK (ALL),
KITCHEN SET UP (DAY 1)
SERVING DISH (ALL),
SHOOTING VIDEO & PHOTO,
AREA GRILL

WELCOME DINNER
GALLERIE D'ITALIA

TUESDAY

Oct 28th

COMPETITION
1^o SLOT

EAST END STUDIOS

SHOOTING VIDEO & PHOTO,
INTERVIEW

LUNCH
EAST END STUDIOS

SHOOTING VIDEO & PHOTO,
INTERVIEW

TALK SHOW
EAST END STUDIOS

KITCHEN SET UP (DAY 2)

DINNER
SPIRIT DE MILAN

WEDNESDAY

Oct 29th

COMPETITION
2^o SLOT

EAST END STUDIOS

SHOOTING VIDEO & PHOTO,
INTERVIEW

LUNCH
EAST END STUDIOS

REHEARSAL - GALA
DINNER

AWARDS & GALA
DINNER

THURSDAY

Oct 30th

DEPARTURES

3 Golden Rules

to select the winner of S.Pellegrino Young Chef Academy



1 TECHNICAL SKILLS:

Technical skills and competences during all phases of processing the chosen raw materials:

- Raw material selection: raw materials will be analysed according to the criteria of freshness, respect for seasonality, quality and uniqueness
- Raw material processing: raw material processing and preparation skills will be analysed with a perspective of food circularity, through techniques that allow the preservation of the food's organoleptic qualities and the re-use of food waste
- Cooking techniques: analysis of the cooking techniques used with the aim of enhancing the organoleptic qualities of the raw materials
- Recipe: analysis of the flavour enhancement, combination, and balance of the chosen ingredients

3 Golden Rules *to select the winner of S.Pellegrino Young Chef Academy*



2 CREATIVITY:

Ability to synthesise one's own intellectual philosophy of cooking within a recipe. Ability to define one's own experience, knowledge and professional skills in a distinct and innovative manner, as well as to explore new, stimulating, innovative perspectives with a personal and contemporary style, maintaining a perfect balance between taste and appearance

3 Golden Rules *to select the winner of S.Pellegrino Young Chef Academy*



3 PERSONAL BELIEF:

Ability to communicate one's "creed", one's vision of the world and cuisine, in a clear message. A message that is conveyed through the creation of a dish that is nothing other than the expression of convictions, visions, experiences, and technical skills that have led to the creation of the Young Chef's concept of identity and values in cooking

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 FOR CONNECTION IN GASTRONOMY AWARD

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.

Multiple-awards in the competition

Zanté Neethling

S.PELLEGRINO
SOCIAL RESPONSIBILITY AWARD



Noah Wynants

ACQUA PANNA FOR CONNECTION
IN GASTRONOMY AWARD



Nicolás A. López

FINE DINING LOVERS
FOOD FOR THOUGHT AWARD



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 2025.

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**



Bring your future to the table.

Grand finale creative concept

Bring your future to the table

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.



It will be an amazing and emotional experience.

We want to involve Young Chefs and
Mentors as social media spokespeople
in the Grand Finale.

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*
- *#SPellegrinoYoungChefAcademy*
- *#BringYourFutureToTheTable*



BRAND MENTION

- Always mention the Sanpellegrino local IG channel. If it doesn't exist, tag @sanpellegrino_official
- Always mention @sanpellegrino_youngchef 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'T

- 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 28th AND 29th 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 30' for each young chef and it will take place in this day after lunch, and a kitchen set up 30' that will.
Take place today after lunch fir competitors of day 1 and tomorrow for contestants of day 2.

THE YOUNG CHEFS WILL BE DIVIDED INTO TWO SHIFTS:

FIRST GROUP – 7 <i>YOUNG CHEFS</i>	—————→	OCT 28 th MORNING
SECOND GROUP - 8 <i>YOUNG CHEFS</i>	—————→	OCT 29 th 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

OCT 28th AND 29th WILL BE COMPETITION DAYS

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

OCT 28th AND 29th WILL BE COMPETITION DAYS

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

OCT 29th

At the end of the competition, in the afternoon of Oct 29th, the Grand Jury will withdraw for consultations on the dishes.

On the night of Oct 29th, all the YCs and Mentors will attend the Award Ceremony during which the winner of S.Pellegrino Young Chef Academy 2025 will be announced.

Running order

October 28th

		START COMPETITION	DURATION COMPETITION	PRESENTATION TIME	FIRST_NAME	LAST_NAME	COUNTRY YC	DISH	MENTOR_NAME	MENTOR_SURNAME
DAY1	1	06:00:00	05:00:00	11:00:00	Theo	Kopp	WEST EUROPE	Potée Lorraine: selected piece of pork, kimchi Mirabelle and pig ear, reduced pork and picon Mirabelle juice	Cyril	Molard
	2	06:20:00	05:00:00	11:20:00	Ardy	Ferguson	ASIA	Archipelago celebration	Vicky	Lau
	3	06:40:00	05:00:00	11:40:00	Ben	Miller	UK	Ode to Sam Yee	Santiago	Lastra
	4	07:00:00	05:00:00	12:00:00	Ya Min	Liu	MAINLAND OF CHINA	Symphony of layered flavors	Jacqueline	Qiu
	5	07:20:00	05:00:00	12:20:00	Edorardo	Tizzanini	ITALY	An artichoke heart	Giancarlo	Perbellini
	6	07:40:00	05:00:00	12:40:00	Luckson	Mare	AMESA	Duck, sweet potato, matungulu (Natal coastal plum)	Johannes	Richter
	7	08:00:00	05:00:00	13:00:00	Emilia	Montz	CENTRAL EUROPE	Russian ballet	Rosina	Ostler

Running order

October 29th

		START COMPETITION	DURATION COMPETITION	PRESENTATION TIME	FIRST_NAME	LAST_NAME	COUNTRY YC	DISH	MENTOR_NAME	MENTOR_SURNAME
DAY 2	1	06:00:00	05:00:00	11:00:00	Gabriela	Sarmiento	LATAM	La Malquerida, the Unloved	Mario	Castrellón
	2	06:20:00	05:00:00	11:20:00	Pablo Donadío	Falcón	SOUTH EAST EUROPE	Haiku to the Mountain	Yvonne Melee	Simon
	3	06:40:00	05:00:00	11:40:00	Antonis	Avouri	FRANCE	The consequences of our actions	Alexandre	Mazzia
	4	07:00:00	05:00:00	12:00:00	KyongHo	Choi	PACIFIC	Bacon and cabbage or pork and kimchi	Josh	Niland
	5	07:20:00	05:00:00	12:20:00	Noah	Wynants	NORTH EUROPE	Dutch 'Rendang'	Nelson	Tanate
	6	07:40:00	05:00:00	12:40:00	José María	Borrás Villarroel	IBERIAN COUNTRIES	Langosta y cochinillo balear	Andreu	Genestra Garcia
	7	08:00:00	05:00:00	13:00:00	Victoria	Rinsma	CANADA	Across the sea and home again	Rafael	Covarrubias
	8	08:20:00	05:00:00	13:20:00	Garrett	Brower	USA	Quail stuffed with Chesapeake oysters	Aisha	Ibrahim

Pre-Competition

27th october



10.00 am – 11.00 am

Brief



11.00 – 12.00 pm

Site Inspection – Technical Spaces



12.00 – 01.15 pm

Light Lunch



01.15 – 06.30 pm

Food Check all / Kitchen set-up YC day 1/ Grill Area (only interesting) / Serving dish all / Photo and Video Shooting (Dress code: jacket)



06.30pm

Transfert to the hotel



8.00 pm

Young Chefs dinner at Gallerie d'Italia (Dress code: casual)



Pre-Competition

28th october

DAY - 1



6.00 am – 1.15 pm

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



1.30 – 3.00 pm

Lunch



3.00 – 5.00 pm

Talk



5:00 – 6:00 pm

Photo and video shooting



5.15 – 5.45 pm

Kitchen set-up second round day 2.



06.15pm

Transfert to the hotel



8.00 pm

Young Chefs dinner at Spirit de Milan (Dress code: casual)

Pre-Competition

29th october

DAY - 2



6.00 am – 1.35 pm

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



1.45 – 3.00 pm

Lunch



5.00 – 6.30 pm

Rehearsal gala night



7.30 pm

Award ceremony & Gala dinner





Brief competition technicalities

Speaker: Alessandra Rubini, ALMA Chef

Rules

The official language throughout the Competition is **ENGLISH**.

BEHAVIOR



- 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 jacket on **October 27th** for video shooting and photography. Leave your jacket in your locker at the end of the day. You will use it on the day you cook. In the evening you can take it off and have dinner in casual clothes.

2



You must use the jacket **on October 28th**. You will find it in your locker. You will always have to wear it throughout the competition, lunch, photo shoots, filming and interviews. Leave your jacket in your locker at the end of the day. In the evening you can take it off and have dinner in casual clothes.

3



You must use the jacket **on October 29th**. You will find it in your locker. You will always have to wear it throughout the competition, lunch, photo shoots, filming and interviews. Leave your jacket in your locker at the end of the day. In the evening, you will wear the clean one for the gala dinner. You can find it in your hotel.



Team

Team

The official language throughout the Competition is ENGLISH.

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

- 27 – 28 – 29th Oct: ***Alessandra Rubini***
- 27 – 28 – 29th Oct: ***Pierfrancesco Petta***
- 27 – 28 – 29th Oct: ***Fulvio Vailati***
- 27 – 28 – 29th Oct: ***Matteo Berti***

PROJECT MANAGER ALMA

- 27 – 28 – 29th Oct: ***Miriam Lisi***

ROLE:

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

Team

CATERING EXECUTIVE CHEF AND MAÎTRE

DRINK & TASTE CATERING

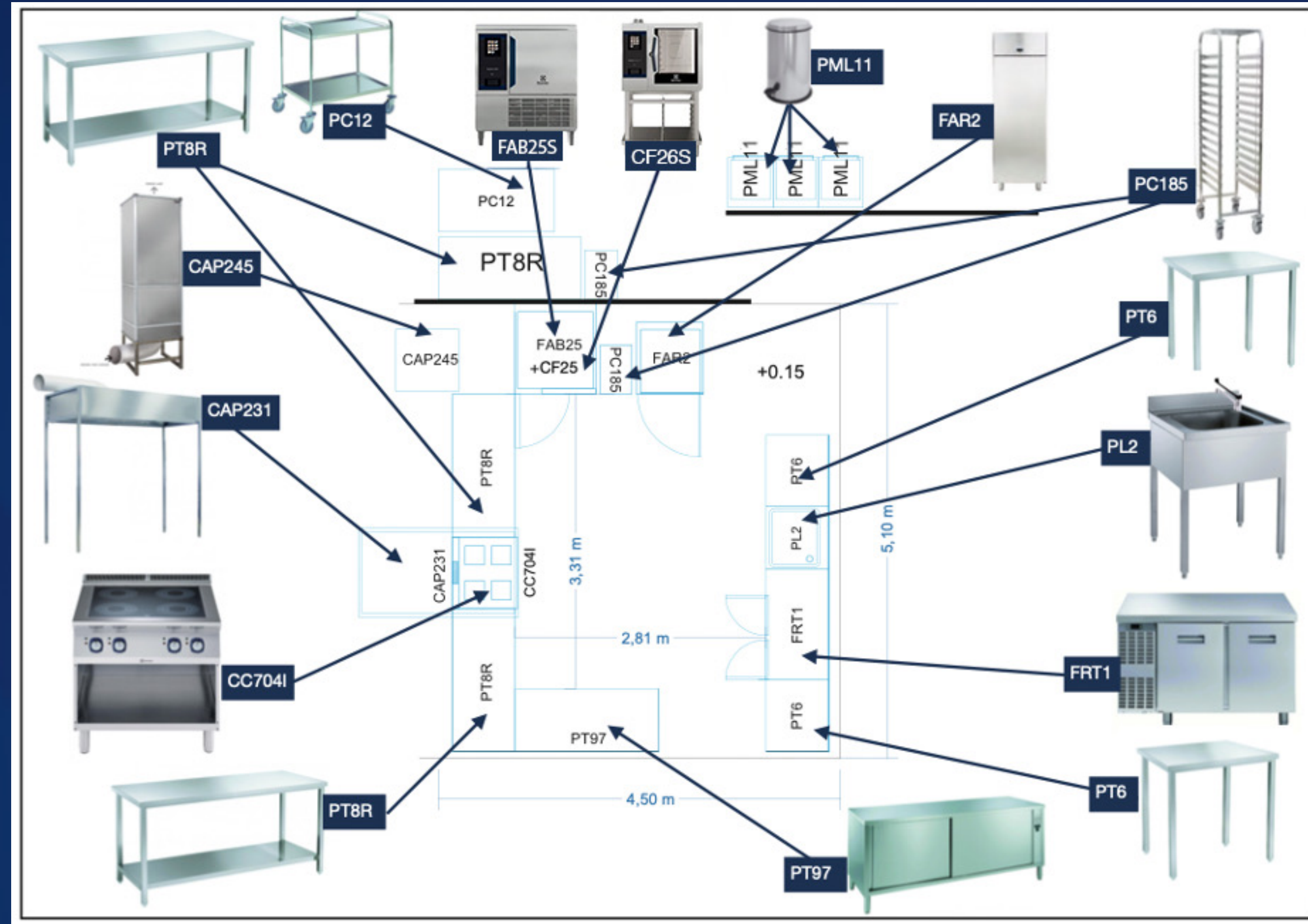
- *Andrea Vigna* – Executive Chef
- *Stefano Gajo* – Maître
- *Marianna Dodi* – Ingredients contact person
- *Davide Brancati* – Ingredients contact person
- *Simbra Raj* – ingredients contact person
- *Francesco Cilento* – (accounting)

ROLE

- *Food check*
- *Management of service and tables*



Kitchen



Kitchen setup

PT6	Nr. 2 - S/steel table 80 cm wide and 70 cm dept
PT8R	Nr. 3 - S/steel table 160 cm wide and 70 cm depth with shelf
PT97	S/steel plate warmer cupboard 160 cm wid
FRT1	2 doors s/steel refrigerator counter 280 L
PL2	S/steel 70 cm depth, single bowl
FAB25S	Blast chiller/freezer - 6 GN 1/1 or 6 EN 60x40 cm trays capacit
CF26S	Electric combi oven convection/steam 10 moisture levels 6 GN 1/1 tray capacit
FAR2	S/steel upright storage refrigerator 700 L capacit
CAP245	Charcoal filter unit for cooking extractor
CAP231	Stainless steel hood L 230 cm complete with 3200 m³/h motor
CC704I	Induction stove 4 high-efficiency rapid heating zones - 3500W per zone - 700xp
PL185	N.3 - S/steel trolley for 15 GN 1/1 trays
PC12	Stainless steel trolley on wheels with 2 shelves
PML11	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 sous chef will have to bring to the plunge.

Remember: if you cook on DAY 1, the production need some time to clean everything, so please, come back to the plunge at the end of the lunch (BEFORE TALK – 3.00pm) for collect your tools in your luggage or box and leave it to the plunge (near your locker) and pick up all of them at the end of the day (6.00pm).

If you cook on DAY 2, please, come back at the end of the lunch (3.00pm) for collect your tools and pick up your box before take the transfer. x



Rules of good hygiene practice in food and serving preparation

Speakers: ing. Massimo Gelati, Dott. Mattia Battolla

Training 2025

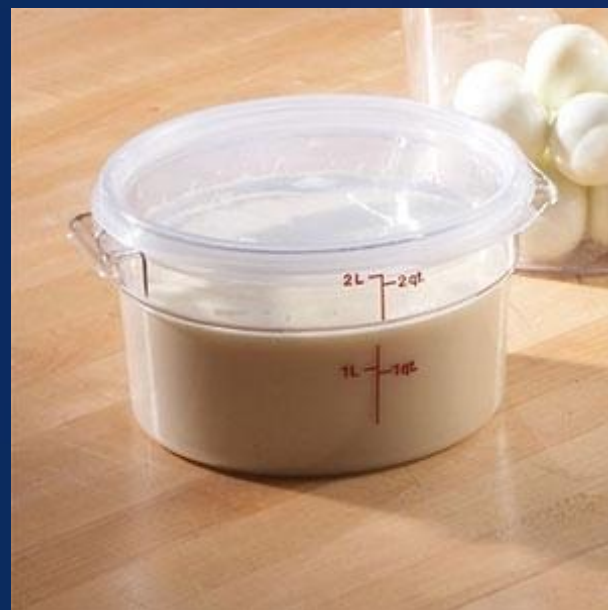
FOOD COULD CONTAIN VARIOUS RISKS



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

Training 2025

GOOD RULES OF TRANSPORT



Container used for foods transport must be clean

Do not transport products other than food products

Vehicle loading spaces kept clean

Containers have to be arranged in order
to minimize contamination risk

Food container must be use only for food products

Training 2025

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 2025

CONSERVATION TEMPERATURES OF FOOD PRODUCTS

FOOD	T °C
DAIRY PRODUCTS, MEAT AND EGGS (CREAMS)	+2 ↔ +4°C
COOKED PRODUCT (CREAMS)	+2 ↔ +4°C
BUTTER, FRESH MILK	+2 ↔ +4°C
FRESH MEAT	+2 ↔ +4°C
FRESH EGGS	+10 ↔ +16°C
FRESH CUTS	+2 ↔ +4°C
FRESH VEGETABLES	+6 ↔ +8°C
FROZEN VEGETABLES	< -18°C
CANNED PRODUCTS - SUGAR- FLOUR	COOL PLACE
DEEP FROZEN FOOD	< -18°C
FROZEN FOOD	< -15°C
FRESH FISH	0 ↔ +1°C

Training 2025

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

GMP

Good Manufacturing Programs

GHP

Good Hygienic Practises

Training 2025

GOOD PRACTICE DURING PREPARATION OF FOOD



Training 2025

PERSONNEL HYGIENE



Nails have to be kept:

- Short
- Clean
- Without enough



Hairs have to be kept:

- Clean
- Tight enough



Wounds have to be:

- Cured
- Protected with waterproof gloves

Training 2025

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 2025

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 2025

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)

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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