

INTERNATIONAL COMPETITION “S.PELLEGRINO YOUNG CHEF ACADEMY COMPETITION 2026/2027”

FULL REGULATIONS

Sanpellegrino Spa (“Sanpellegrino”), with registered offices in Loc. Ruspino, San Pellegrino Terme (BG) Italy, and administrative headquarters at Via del Mulino 6, Assago (MI) Italy, is organising the venture called “S.PELLEGRINO YOUNG CHEF ACADEMY COMPETITION 2026/2027”.

The venture consists in an international “Talent Scouting” that is open to young Chefs of adult age, pursuant to the provisions of the respective Countries and Regions, with a maximum age of 30 at the time of their registration, who have the requirements listed below.

These regulations shall be published on www.sanpellegrinoyoungchefacademy.com (the “Website”).

All participants are invited to carefully read these regulations: by participating in the venture, participants declare that they understand and accept all the clauses contained herein.

1. AIM OF THE VENTURE

The purpose of the venture is that of promoting access to the top-class catering industry for talented young chefs, by celebrating their talent, incentivising their professional development and above all supporting their personal “vision” for the world of food – that could have a positive impact on society at large.

2. PARTICIPATION PERIOD

The venture shall be advertised starting from 16 February 2026.

To participate, candidates should register in the specific section of the website www.sanpellegrinoyoungchefacademy.com. For the territory of Mainland of China alone, complete registration requests may be sent to the address SanpellegrinoYoungChefChina@waters.nestle.com. In order to draw up the Regional Shortlist, and identify the Regional Finalists and Winner of the Final, the venture shall involve 4 phases, as described below:

- Online Registration (Phase 1): from 09.00 a.m. (GMT+1) on 16/02/2026 to 06.00 p.m. (GMT+1) on 09/06/2026.
- Definition of the Regional Shortlist (Phase 2): 10/06/2026 – 20/07/2026. Identification (and notification) of the participants selected for the Regional Shortlist: starting from 20/07/2026.
- Regional Finals (Phase 3): the selection of the Regional Finalists shall take place between 15/09/2026 and 31/01/2027.
- The Grand Finale (Phase 4) with the assignment of the S.Pellegrino Young Chef Academy Award 2026-27 is currently scheduled by November 2027 in Milan. Nevertheless, date and place of the event could vary, in such cases **any change shall be alerted on the Website, and the participants shall be informed directly.**

In conjunction with the dates for the Grand Finale, other events linked to the Organiser may be organised, to which Regional Finalists may be invited. **It is therefore important for all participants to ensure they are available during the above-mentioned period, from the first phase of online registration.**

3. PARTICIPATION REQUIREMENTS – PLEASE READ CAREFULLY

Participation in this venture is exclusively open to Young Chefs who have the following requirements:

- **Age:** they must be of adult age according to the prevailing regulations of their participating state, and the date of birth must not be before 15/02/1996
- **Experience:** they must have worked full-time for at least 1 year in one or more Restaurants /Catering companies as “commis” or “chef de cuisine” or “chef de partie” or “sous chef” (they do not need to have

worked for 1 year in the same restaurant)

- **Language:** the official language of the competition is English, so candidates must be able to express themselves in spoken and written English. Nevertheless, in order to facilitate and speed up the registration process, candidates may apply in any of the following languages: **English, Mandarin Chinese, Spanish, French, Italian, German, Portuguese.**

Applications to participate presented in a language other than those listed above shall not be considered valid. Moreover, to guarantee a better understanding of the regulations, aside from the languages listed above, it shall also be available in Japanese, Russian and Portuguese.

All the above requirements must be complied with or applicants shall not be allowed to participate.

Each Young Chef shall only be allowed to register for the 2026/27 edition once and with a single dish ("Signature Dish"). However, chefs who participated in previous editions shall be allowed to take part, without prejudice to the age constraints, excluding previous winners of the title **S.Pellegrino Young Chef Academy**. Each participant shall be responsible for obtaining the authorisation of their employer, if this authorisation is required for them to take part. **By participating in the venture, participants guarantee that they have obtained their employer's consent, or that they do not require their employer's consent.**

It is also the responsibility of each participant to be in possession of appropriate accident insurance, documentation of which will be requested by the Organiser.

4. PARTICIPATION PROCEDURE

Phase 1: Online registration - from 09.00 a.m. (GMT+1) on 16 February 2026 to 06.00 p.m. (GMT+1) on 09 June 2026

To participate, Young Chefs who have the requirements listed above must register online, by filling in the form on the Website. They shall have 4 months to complete their registrations: the system allows them to save prior registration attempts and edit these as many times as they require before sending the final registration by the applicable deadline.

The order in which applications are submitted is irrelevant to their acceptance and shall not give rise to any preferential treatment.

The form must be filled in English with the following information:

- Personal and contact details (**required**)
- Digital references and links (e.g. social media pages) (**optional**)
- Current place of work (e.g. information on the restaurant) (**required**)
- Current position e.g. commis / chef / sous chef / chef de partie) (**required**)

Candidates must also attach:

- A copy of a **valid identity document** which shows in a clear, visible, and intelligible manner the date of birth
- **A candidate picture** (1 high resolution picture)
- Filled-in **CV form** (to be downloaded from the portal upon registration)
- Filled-in **form of the recipe for the Signature Dish** (mandatory)
- **Pictures of the Signature Dish** (3 high-resolution pictures)

Candidates must also answer the following questions:

- What would you like to express through this dish? What message, history and identity would you like to convey? (**required**)

Specific details regarding the dish (Signature Dish):

- The Signature Dish must be a main course: the most important part of the menu offer. Desserts and appetizers/entrees are not allowed. (refer to point 7 (a))
- The ingredients of the Signature Dish must not include animals considered to be endangered species, animal blood or edible gold. Competitors are required to choose the ingredients they want to use, considering the limitations and prohibitions established by Italian, EU and international law with regard to:
 - 1) The protection of specific species of the flora and fauna <http://eur-lex.europa.eu/legal-content/IT/TXT/?uri=URISERV:I11023>
 - 2) Food health and safety aspects <https://eur-lex.europa.eu/summary/chapter/30.html?expand=3001>.

Therefore, all participants must comply with the following rules about hygiene and proper handling of food before and during the competition:

1. Strictly adhere the food transport and storage temperatures as provided for by Italian Presidential Decree no. 327/80;
2. Raw materials of animal origin (meat, fish, milk, eggs, and their derivatives) must come from authorised facilities with EEC approval and be accompanied by the traceability documents required by any applicable regulations.
3. Where the recipe calls for raw fish to be served, it must be accompanied by a declaration from the supplier that it has been chilled to a temperature of -20° for at least 24 hours or to a temperature of -40° for at least 9 hours, as required by EC Regulation 853/2004.
4. For Regional Finals and Grand Finals: fermented, dry cured or enzymatically treated foods or foods that have undergone special treatments that alter their organoleptic characteristics (solid or liquid), must be correlated with:
 - Microbiological analysis by an accredited laboratory fully attesting to its wholesomeness requirements;
 - Labeling describing: ingredients and days of fermentation.

This documentation will be the responsibility of the Young Chef and must be submitted to the attention of the raw material control officer, designated by the organization.

Any raw materials lacking laboratory analysis and/or labeling will be excluded from the competition, as it would not be possible to certify their wholesomeness and thus ensure food safety for the jurors.

Analyses must be carried out within 72 hours prior to the competition and shall be used to monitor the following parameters: moulds, yeasts, clostridium perfringens, coagulase-positive staphylococci, enterobacteriaceae, escherichia coli, listeria monocytogens, salmonella spp. ALMA (The School of Italian Culinary Arts - www.alma.scuolacucina.it) reserves the right to carry out further analysis checks by authorised laboratories at EU level, should a criticality be detected during the checks on the ingredients concerned that may cause the food not to be edible.

5. Strictly follow the good hygiene practices of the food sector: wear headgear covering all your hair, wear the clothing provided by the Organiser, regularly wash and sanitise your hands, respect the ban on smoking, do not wear rings, bracelets or pendants that could be a possible cause of physical and food hazards. Chefs will be required to bring their own chef trousers and safety shoes for the kitchen.
6. For Regional Final and Gran Final, all ingredients carried by the Young Chef (fresh and/or dry) must be well packaged and provided with labeling describing:
 - Producer name
 - Method of storage
 - Product name
 - Net weight
 - Packaging date
 - Expiration date

- Production batch

The labels will be subject to analysis by the raw material control officer, designated by the organization. Any raw materials without labeling will be excluded from the competition, as it would not be possible to certify their wholesomeness and thus ensure food safety for the jurors.

Where certain ingredients cannot be sourced due to seasonality or restrictions imposed by any food safety regulations in force, the Young Chef shall be asked to substitute the ingredient concerned. Similarly, where it is not possible to find certain ingredients due to particular types of processing, enzymatic processes or specific transformations requested by the Young Chef, the Organiser shall supply the same ingredient without carrying out any processing or preparation altering its condition. Therefore, the product supplied shall be as similar and appropriate to the Young Chef's recipe and process as possible, giving him/her prior notice.

- The Signature Dish can be accompanied by liquids or drinks deriving exclusively from the recipe preparation process. As a consequence, the following is excluded:
 - ✓ Liquids or drinks which do not correspond to the ingredients or the recipe preparation;
 - ✓ Alcohol-based liquids and drinks.

For the Regional Final and the Grand Finale, liquids or drinks relevant to and derived from the preparation that undergo a prior fermentation process must be analyzed by an accredited laboratory, which shall assess and ensure the possibility for them to be administered (please refer to point 4 of the HACCP rules). This analysis procedure shall be the responsibility of the Young Chef.

For any questions or doubts candidates can write to competition@spyoungchefacademy.com.

The permitted preparation time in the Regional Finals and Grand Finale is 5 hours. The necessary preparations for the recipes must be produced during the permitted competition time, but candidates shall be allowed to bring preserves, fermentations, powders, and dehydrated products that are ready for use.

Marinades and stocks must be prepared in situ.

“Dehydrated products” are defined as raw materials that have undergone a process aimed solely at removing water without altering the organoleptic properties of the food and without the use of other processing or cooking techniques.

For the Regional Final and the Grand Finale, ready-to-use preserves, fermentations, must be accompanied by microbiological analyses, to ascertain the actual health and organoleptic quality of the preparations. Such analyses shall be the responsibility of the Young Chefs and must be carried out by an accredited laboratory (please refer to point 4 of the HACCP rules).

Powders and dehydrated products must be well packaged and provided with labeling describing (please refer to point 6 of the HACCP rules).

The recipes, preparations, methods and equipment used since the Regional Finals must be aimed at and in line with the terms established for the Grand Finale phase.

All preparation methods must comply with the HACCP rules and food safety regulations applicable to the Grand Finale. It is therefore recommended by the Regional Finals onwards to identify preparation methods and processes that can be used also for the Grand Finale.

Specifications regarding equipment to be used for the Grand Finale phase (for the preparation of the Signature Dish):

- No open flame cooking methods may be used within the location hosting the competition. The Organiser shall take care of setting up an outdoor area near the location with devices suitable for open flame cooking.
- Young Chefs must specify in advance the equipment they need to prepare their Signature Dish, if not already listed in the set-up provided by the organisation. Any additional tools requested by the YC must be personally provided, with ALMA's approval. The organization is not responsible for equipment beyond what is stated in the regulations.
- The use of hand-made and/or typical regional equipment must be declared in advance by sending the

relevant data sheets and pictures. That being the case, a process of validation and authorisation of the equipment shall take place.

As a general procedure, Young Chefs selected for the Regional Finals shall provide the Organiser with a list of ingredients necessary to cook 10 portions of each Signature Dish, and the Organiser will source them. As an exception, upon evaluation and approval by the Organiser, Young Chefs may source the ingredients themselves. In either case, the maximum permitted expenses for each Young Chef shall be 250 euro; whereas if the Young Chef sources some of the ingredients, he/she will be reimbursed by the Organiser upon presentation of the receipts.

The Young Chef who wins the Regional Final shall qualify for the Grand Finale as champion of his/her Area. He/she shall provide the Organiser with a list of ingredients necessary to cook 10 portions of each Signature Dish, and the Organiser will source them locally in Italy. As an exception, upon evaluation and approval by the Organiser, Young Chefs may source the ingredients themselves. In either case, the maximum permitted expenditure for each Young Chef shall be 500 euro; whereas if the Young Chef sources some of the ingredients, he/she will be reimbursed by the Organiser upon presentation of the receipts.

At the Grand Finale, the Young Chefs shall find an equipped workstation in accordance with Annex 1 to this document.

The recipe and the photos shall constitute the dish the Young Chefs are to prepare if they are selected in the Regional Shortlist.

The recipe must include the following information: recipe name, type of recipe based on the raw materials chosen, "personal belief", components, preparation and service time, ingredients and quantities, preparation method, preparation and service timing, plating and food presentation, and possible extra kitchen instruments required.

It should be emphasized that the recipe may undergo changes and adjustments, provided that such changes are not considered **impactful modifications** and therefore do not affect the identity of the recipe itself (ref. Annex 2). Any approved non-impactful modification must be partial and limited in scope. At the conclusion of any modifications (both during the Regional Phase and the Grand Finale), the recipe must be rewritten by the YC to incorporate the changes approved by ALMA. The YC is responsible for updating and resubmitting the recipe accordingly.

(Definition of "Impactful Modification": A modification is considered impactful when it involves significant changes to a main ingredient of the dish, including alterations in its cooking, preparation, or seasoning.

A modification is deemed impactful if it removes or replaces an essential element of the dish, to the extent that the dish becomes substantially different from the version presented during the application phase.)

The process of analysis of change requests described above will be managed by ALMA, which, however, may - at its sole discretion - enlist the support of local expert individuals or entities.

Three high-resolution pictures are required of the dish, clearly showing the finished dish. By sending their applications, participants agree to the publication without limitations in terms of time, geographical area and media by Sanpellegrino, or third parties delegated by the latter, of the recipe and the photos sent, and agree to take part in interviews, exclusively for the purposes linked to the venture and for the promotional purposes described in this document. Participants shall be responsible for providing accurate information: through their participation, candidates accept all responsibility relating to the truthfulness of the information they provided and the material they sent.

The Organiser shall not be deemed responsible for the information provided for participation and/or the contact details being incorrect, inaccurate, etc.

In this regard, please note that proof of posting (by participants) cannot be considered proof of actual participation. The material sent shall not be returned and participants are advised to keep a copy of all material.

The Organiser reserves the right, at any time, to carry out checks on the validity of applications and participations (including the identity of participants, their age and place of residence), by asking for any proof it deems necessary to verify declarations provided in the online form, and to disqualify any participants who participated in breach of these regulations or who altered the registration process.

Phase 2: Definition of the Regional Shortlist (10 June – 20 July 2026)

In order to create a first Regional Shortlist, all applications received during Phase 1 shall be divided into 15 groups, corresponding to the 15 Areas participating (as listed in Annex 1) by 20 July 2026. The place of work (as opposed to the place of origin) shall be used to determine the Country/Region and Area each candidate belongs to. The Area each candidate belongs to will stay the same for the whole duration of the venture, even if a Young Chef moves to a different area after the application process or during the Competition. A judging panel made up of independent members of ALMA (the School of Italian Culinary Art) shall define a Shortlist with 10-15 Young Chefs for each of the 15 Areas participating, as per the annexed list.

In the event of the number of valid applications for one or more Areas being less than 10, the Shortlist can be made up of a smaller number of candidates.

If a selected finalist is unable to take part or cannot be contacted within 15 days at the addresses/telephone numbers provided during the registration phase, this finalist shall be automatically disqualified and the right to participate shall be transferred to the candidate immediately after him/her in the ranking.

The above-mentioned selection process shall be managed by ALMA, which shall have the right – at its own unchallengeable discretion – to avail itself of the support of expert local parties or entities.

In order to define the Regional Shortlists, applications shall be assessed on the basis of the following 3 criteria (Golden Rules), for each of which the jury members shall assign a score between 1 and 10.

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 analyzed 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.
- Flavour: The evaluation of the dish is based on the ability to enhance and balance the five fundamental tastes (sweet, salty, sour, bitter, and umami) in a sensory harmony that elevates the gastronomic experience. The palate should perceive well-thought-out contrasts, temperature variations, and textural diversity that make the tasting dynamic and engaging.

2. CREATIVITY:

Ability to build an authentic, contemporary culinary identity by experimenting with new ideas and creative approaches. Skill in combining aesthetics, flavor, and originality, telling a personal story through each dish, with attention to detail, innovation, and the overall sensory experience.

3. PERSONAL BELIEF:

The Personal Belief is the space where you describe who you are today and, above all, who you aim to become as a chef in the future.

The dish is not just a well-executed recipe, but a conscious choice that reflects values and responsibility towards the future.

The text, written personally and included in the recipe, will be evaluated by the jury as an interpretative key to the dish, based on authenticity, coherence, and intentionality of the choices.

The dish must therefore express a clear culinary identity and a future direction, capable of going beyond the present and telling the story of your journey.

Based on the sum of the scores assigned to each candidate for each of the above-mentioned criteria, a Shortlist shall be drawn up for candidates from each Area who shall access the subsequent phase of the venture. The candidates for each of the Shortlists shall be contacted by telephone and/or e-mail from the local offices of the Organiser and their names shall be published on the Website and on www.finedininglovers.com.

Phase 3: Regional Finals (between 15 September 2026 and 31 January 2027)

The Regional Finals shall take place during Phase 3. The world has been divided into 15 Areas, containing the 50 Key Countries/Regions that are most advanced in culinary terms. In each Area a Champion Country/Region has been selected, which shall be responsible for the organisation of the Regional Final.

In each Area, priority must be given to shortlisting candidates from the Key Countries/Regions (see list in Appendix 1); if they are not selected because they do not meet the selection criteria, they will be replaced by candidates from other Countries/Regions in their Area.

In order to increase the representation of female talents in culinary world, at least 33% of each pool of Regional Finalists shall include three women (3 out of 10 or 5 out of 15 candidates). If there is an insufficient number of women applying to the competition, male candidates shall take the remaining spots.

The Regional Finals may be held with different procedures, during specific regional events organised on an ad hoc basis, or during the course of existing events, at the discretion of the Organiser, but without prejudice to the rules **in paragraph 4 (Participation Procedure) and the general guidelines**.

The specific dates, locations and any other details on the Regional Finals shall be notified through the Organiser's local offices. During the Regional Finals, the Young Chefs shall be asked to cook their "Signature Dish", as described in the participation phase: all the phases of the preparation of the signature dish need to be completed within a 5- hour time frame (same as for the Grand Finale). Moreover, in this timeframe, the Young Chefs will need to prepare 10 dishes (independently from the number of the jurors).

The Signature Dish shall be examined by a local Jury comprising at least 3 chefs of national and/or regional renown. The Jury panel of the Regional Final shall taste the dishes of each of the Young Chefs and judge these on the basis of the 3 criteria mentioned in the previous paragraph, by assigning a score between 1 and 10 for each criterion.

For effective evaluation of the Creativity criteria, jurors will make a minimum of one visit to each kitchen station during the competition.

Based on the final sum of the scores assigned to each candidate for each of the above-mentioned criteria, the local Jury shall identify a winner. The 1st placed candidate shall be assigned the title of "Regional Finalist" and shall qualify for the Grand Finale in Milan. During the Regional Finals, the selected finalists shall be supported by a "Regional Mentor" chef of their choice. Young Chefs will not be able to take part in the Regional Finals if they are not supported by a Regional Mentor, and the same Regional Mentor cannot be chosen by two or more Young Chefs.

Before the Regional Finals, the Regional Mentor shall provide suggestions for improving the recipe, by amending the presentation or certain minor ingredients but **without changing the signature dish photo, the name of the dish, or its main ingredient, under penalty of disqualification. Each change shall be assessed and validated by ALMA (see Annex 2 for all the guidelines regarding recipe change)**.

For Regional Finals, changes can be made to the recipe as per Annex 2, no later than 30 days prior to the date of the Regional Final. Requests for changes received later than 30 days from the date of the Regional Final will not be considered.

The Regional Finalists for each Area shall be notified of their victory by telephone and/or e-mail by the Organiser. The list of the 15 Regional Finalists shall be published on the Website and on www.finedininglovers.com. The Regional Finalists **agree to make themselves available to participate after their election, with procedures that shall be agreed between the parties, in at least 3 events organised by Sanpellegrino or third parties**

appointed by the latter (it is hereby understood that both the organisation of international events and their numbers shall be a right and not an obligation of Sanpellegrino). For this reason, we recommend that candidates inform their employers about this immediately.

During the Regional Finals 3 other Collateral Awards shall also be assigned.

- 1. S.PELLEGRINO FOR SOCIAL RESPONSIBILITY AWARD:** voted for by the **Sustainable Restaurant Association**, which runs **Food Made Good**, the largest foodservice sustainability programme and global community for driving sustainability in hospitality, **this dish will represent the principle that food is at its best when it's the result of socially responsible practices, encompassing sourcing, social and environmental requirements**. Submissions to this award are judged according to **8 criteria**: resource use, climate impact, biodiversity, food waste, nutrition, collaboration, advocacy, innovation.
- 2. FINE DINING LOVERS AWARD:** Voted for by the **Fine Dining Lovers Insiders**. The evaluation pool is made up of journalists and industry experts from the **Fine Dining Lovers inner network**. As true insiders, they can identify the qualities in each candidate's dish that will inspire a broader mainstream audience. They will assess the dish's effectiveness in terms of representing **the chef's personal belief**.
- 3. ACQUA PANNA 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**.

Phase 4: Grand Finale

The Grand Finale is scheduled to take place by November 2027 in Milan. However, the dates and venue of the Grand Finale (as well as the Regional Finals) may be subject to variations due to the circumstances beyond the control of the Organizer and/or natural disasters. Any variation in this respect shall be communicated on the Website and on www.finedininglovers.com, as well as directly to all parties involved. At the same time as the dates for the Grand Finale, other secondary events might be organised which the Regional Finalists could be invited to. It is therefore important for all participants to ensure they are available during the above-mentioned period.

The Grand Finale shall feature:

- 15 finalists for the S.Pellegrino Young Chef Academy Award.
- 1 Regional Winner for the Fine Dining Lovers Award
- 1 Regional Winner for the S.Pellegrino Social Responsibility Award.
- 1 Regional Winner for the Acqua Panna Connection in Gastronomy Award.

The applicable participation procedures shall be notified 3 months prior to the Grand Finale.

During the Grand Finale only the 15 Regional Finalists of the S. Pellegrino Young Chef Academy Award shall cook their Signature Dish, that shall be assessed by Chefs of international renown ("Grand Jury").

During the Grand Finale, the selected finalists shall be supported by a "Global Mentor" assigned to them by the Organiser.

The Global Mentors that will accompany the regional finalists to the Grand Finale will be chosen by the Organizer among the regional judging panel. In any case, the Organizer will assign a Global Mentor to the candidate, taking into consideration the possibility of them working together, their distance, a fluent knowledge of English (mandatory) and gender balance.

The Global Mentor shall provide suggestions for improving the recipe, by amending the presentation or certain minor ingredients but **without changing the name of the dish or its main ingredient, under penalty of disqualification. Each change shall be assessed and validated by ALMA (see Annex 2 for all the guidelines regarding recipe change). For the Grand Finale, the official communication materials used**

will be those produced during the Regional Finals.

For the Grand Final, the recipe modification process will be handled on an ad hoc basis with timelines that will be communicated to finalists only at a later date.

Young Chefs will be supported by kitchen staff, in accordance with the guidelines provided by ALMA.

At the end of the 5 hours dedicated to the preparation of the dish, the Young Chefs shall have 15 minutes to present their Signature Dish to the Grand Jury. Any delay in preparation shall be deducted from the presentation time.

At the end of the 15 minutes dedicated to the presentation and tasting of the Signature Dish, the service staff shall take care of the clearing process even if the tasting has not been completed. This shall ensure the smooth running and optimal management of the competition timings.

At the end of the 5 hours, the participant, together with his/her Global Mentor, shall take his/her dish to the designated place for presentation to the Grand Jury.

Dishes to be tasted shall be served to the Grand Jury by the designated room staff.

There shall be tasting sessions during which each member of the Grand Jury shall taste the dishes of the 15 Finalists and shall assess them based on the 3 criteria mentioned in the previous paragraphs (Golden Rules), for each of which they shall assign a score from 1 to 10.

In consideration of the high level of competition, during the Grand Finale the evaluation carried out by the Global Jury will be supplemented by a technical assessment, in order to ensure a thorough, impartial, and highly qualified evaluation, commensurate with the complexity of the challenge and the level of excellence required at the final stage of the Competition.

The Winner shall be awarded the S.Pellegrino Young Chef Academy Award 2026-27.

In the same evening and following the awarding of the above-mentioned title, the S.Pellegrino Social Responsibility Award, Acqua Panna Connection in Gastronomy Award, and Fine Dining Lovers Award shall also be awarded; there may be other secondary titles and awards, that shall be notified on the Website and on www.finedininglovers.com, and directly to participants.

Collateral Awards winners will not cook.

The results of the Grand Finale shall be published on the Website and on www.finedininglovers.com after the date of the event.

The winner of the S.Pellegrino Young Chef Academy Award 2026-27 agrees to remain available after his/her election, with procedures that shall be agreed between the parties, for participation in at least 3 international events organised by Sanpellegrino or third parties appointed by the latter (it is hereby understood that both the organisation of international events and their numbers shall be a right and not an obligation of Sanpellegrino).

5. PROMOTING PLAN

Activities bringing visibility to the winning Young Chef shall be organised, which shall serve to give voice to his/her "personal belief". The winner shall then be involved in international events where he/she shall cook or talk about his/her experience, share training experiences with other S.Pellegrino Young Chef Academy Award winners, and have visibility on the Fine Dining Lovers and S.Pellegrino Young Chef Academy platforms.

6. DATA PROTECTION

The personal data of participants shall be collected and used by the Organiser and the companies of the group, as well as suppliers and all parties involved in the organisation and management of this venture, in compliance with the provisions of the data protection policy of the Organiser, available on: www.sanpellegrinoyoungchefacademy.com/legals.

By participating in the venture, participants declare that they understand and accept the regulations and data protection policy of the Organiser and authorise the processing of their personal data for the purposes connected with the venture.

In the registration phase, participants are invited to provide their (optional) consent to receive additional promotional correspondence from the Organiser, selected partners, and for signing up to the newsletter of the website www.finedininglovers.com.

By providing their (optional) consent participants agree to receive e-mails and/or commercial correspondence regarding the Organiser's products, services, and events. Please note that this consent is not a necessary condition for participation and shall not increase the chances of winning.

7. PUBLISHED MATERIALS

The content sent during the application phase must not contain images deemed offensive or contrary to public morals (vulgar, violent scenes, illegal activities, discriminatory against religion or race, etc.) which breach in any way rights of third parties by presenting libellous content, infringing the privacy or breaching any copyrights.

The Organiser reserves the right to tone down, reject or disqualify any application content which, according to its discretion, it deems to be indecent, offensive, inappropriate or contrary to the spirit of this venture, or which could be potentially damaging for the Organiser, the venture or the image or reputation of third parties.

If a candidate selected in the Regional Shortlist or Regional Final engages in antisocial or inappropriate activities during the Regional Final or Grand Finale, the Organiser reserves the right to disqualify him/her and/or carry out any action deemed necessary to defend its rights.

All materials submitted for participation must be new, original and not infringe the rights of any third parties.

By participating in the venture, participants declare and confirm:

(a) that the contributions (materials/recipes) they send are new and original, and that these do not breach copyrights and/or connected rights and/or trademark rights/industrial secrets/image rights or any other commercial and/or industrial and intellectual rights of any natural or legal person;

(b) that they shall hold the organising company, and its assigns, fully indemnified and harmless from and against any adverse consequences, costs, damages that may derive to the latter as a result of the breach of this representation and guarantee. In particular, participants shall defend and completely indemnify the promoter from and against damages (including costs) which the latter is required to pay to third parties following:

- an action or warning founded on the fact that the simple possession or use of the content by the promoter breaches or has breached a copyright or a right on a registered trademark;
- the breach of any patent, know-how, invention, and image rights and any other exclusive rights of third parties;
- any adverse consequences caused by the publication of content deemed offensive or contrary to public morals (vulgarity, violent scenes, illegal activities, etc).

The materials shall exclusively be sent electronically. Any material sent with other means shall be ignored.

The images and recipes that are sent, as well as the names and images of participants, the pictures/video footage of events (Regional Finals, Grand Finale) depicting the participants and their recipes can be used by the Organiser at its own discretion to promote the venture and any product or service offered by the Organiser and connected with the venture itself, through any means of distribution and for an unlimited period of time, without the Organiser having to pay any remuneration to participants.

By sending their content, participants waive any rights on this (with these rights to be transferred to the promoter), and may not present financial requests for any future use thereof. The content shall be free from copyright and shall not be returned to participants.

Participants may also be involved in potential promotional and advertising ventures connected to local events and the Grand Finale.

8. GENERAL CLAUSES

This document contains all the necessary information for participating in the venture. By taking part in the venture participants accept all the clauses contained herein.

Employees of the Organiser - Sanpellegrino - and ALMA, as well as their immediate family members and everyone involved in the production and management of this venture, are not entitled to participate. **Moreover, anyone with family or employment relationships with the Jury members of the Regional Finals and/or Grand Finale shall not be entitled to participate.** These above-mentioned clauses are valid during the whole venture: from the start of the application process, during the regional finals up until the Grand Finale.

For each participant, the Organiser shall be responsible for:

- (a) organizing transfers to and from each of the venues for the Regional Finals and the Grand Finale;
- (b) bearing the expenses in relation to travel, board and lodging related to the participation in the Regional Finals and the Grand Finale.

Participation in the Regional Final and Grand Finale, and the title on offer are non-transferable.

The Organiser shall not accept any responsibility for any damages or losses suffered by participants as a result of their participation in this venture, without prejudice to the responsibility of the Organiser in the event of death or damage suffered by participants deriving from the negligence of the Organiser.

The Organiser shall not be held responsible for any technical problems, human errors or unauthorised interventions that may affect correct registration on the Website, or which result in the loss or damaging of the acquired data.

Any decision made by the Organiser regarding any aspect of the promotion shall be considered final and irrevocable.

The Organiser shall not be held responsible for any delays or the impossibility to fulfil its obligations following any interference, action or omission, event or circumstance beyond its reasonable control (e.g. because of war, terrorism, a state of emergency or disaster - including natural disasters, computer viruses, bugs, tampering, unauthorised interventions, technical problems or any event that may affect the management, security, correctness, integrity or smooth running of the venture).

Moreover, the Organiser reserves the right, at its own discretion, in accordance with the law, to

- (a) disqualify any participant responsible for interfering with the proper running of the venture and/or
- (b) with the authorisation of the competent authorities, amend, suspend or cancel this venture.

These regulations are drafted in compliance with English law. The venture is subject to the non-exclusive jurisdiction of English courts.

The Organiser is: Sanpellegrino Spa (“Sanpellegrino”), with registered offices in Località Ruspino, 24016 San Pellegrino Terme (BG) - ITALY and secondary office at Via del Mulino n. 6, 20057 – Assago (MI) - ITALY.

APPENDIX 1

15 Areas, each with their Champion Country/Region (host and organiser of the Regional Final) and 50 Key Countries/Regions.

The full list of Countries/Regions participating in the competition can be found in the table below and on the following pages.

1. AFRICA, MIDDLE EAST & SOUTH ASIA: **UAE (Champion Country)**, India, Lebanon, Morocco, South Africa, Turkey
2. ASIA: Hong Kong S.A.R., Indonesia, Japan, Malaysia, Philippines, Singapore, South Korea, Taiwan (China), **Thailand (Champion Country)**
3. CANADA: **Canada (Champion Country)**
4. CENTRAL EUROPE: **Germany (Champion Country)**, Austria
5. FRANCE: **France (Champion Country)**
6. IBERIAN COUNTRIES: **Spain (Champion Country)**, Portugal
7. ITALY: **Italy (Champion Country)**
8. LATIN AMERICA & CARIBBEAN: Colombia, Argentina, Brazil, Chile, Mexico, Peru, **Panama (Champion Country)**
9. MAINLAND OF CHINA: **China (Champion Country)**
10. NORTH EUROPE: Denmark, Ireland, Netherlands, Norway, Finland, Latvia, **Sweden (Champion Country)**
11. PACIFIC: **Australia (Champion Country)**, New Zealand
12. SOUTH-EAST EUROPE & MEDITERRANEAN: Croatia, Greece, Hungary, Israel, Poland, Slovenia, Malta, **Romania (Champion Country)**
13. UK: **United Kingdom (Champion Country)**
14. USA: **United States (Champion Country)**
15. WEST EUROPE: **Belgium (Champion Country)**, Switzerland

CODE	NAME	S.PELLEGRINO MARKET AREA 24-25
AF	AFGHANISTAN	AFRICA, MIDDLE EAST & SOUTH ASIA
AL	ALBANIA	SOUTH-EAST EUROPE & MEDITERRANEAN
DZ	ALGERIA	AFRICA, MIDDLE EAST & SOUTH ASIA
AS	AMERICAN SAMOA	PACIFIC
AD	ANDORRA	IBERIAN COUNTRIES
AO	ANGOLA	AFRICA, MIDDLE EAST & SOUTH ASIA
AI	ANGUILLA	LATIN AMERICA & CARRIBEAN
AG	ANTIGUA AND BARBUDA	LATIN AMERICA & CARRIBEAN
AR	ARGENTINA	LATIN AMERICA & CARRIBEAN
AM	ARMENIA	SOUTH-EAST EUROPE & MEDITERRANEAN
AW	ARUBA	LATIN AMERICA & CARRIBEAN
AU	AUSTRALIA	PACIFIC
AT	AUSTRIA	CENTRAL EUROPE
AZ	AZERBAIJAN	SOUTH-EAST EUROPE & MEDITERRANEAN
BS	BAHAMAS	USA

BH	BAHRAIN	AFRICA, MIDDLE EAST & SOUTH ASIA
BD	BANGLADESH	ASIA
BB	BARBADOS	LATIN AMERICA & CARRIBEAN
BE	BELGIUM	WEST EUROPE
BZ	BELIZE	LATIN AMERICA & CARRIBEAN
BJ	BENIN	AFRICA, MIDDLE EAST & SOUTH ASIA
BM	BERMUDA	LATIN AMERICA & CARRIBEAN
BT	BHUTAN	ASIA
BO	BOLIVIA	LATIN AMERICA & CARRIBEAN
BA	BOSNIA AND HERZEGOVINA	SOUTH-EAST EUROPE & MEDITERRANEAN
BW	BOTSWANA	AFRICA, MIDDLE EAST & SOUTH ASIA
BV	BOUVET ISLAND	NORTH EUROPE
BR	BRAZIL	LATIN AMERICA & CARRIBEAN
IO	BRITISH INDIAN OCEAN TERRITORY	PACIFIC
BN	BRUNEI	ASIA
BG	BULGARIA	SOUTH-EAST EUROPE & MEDITERRANEAN
BF	BURKINA FASO	AFRICA, MIDDLE EAST & SOUTH ASIA
MM	BURMA (MYANMAR)	ASIA
BI	BURUNDI	AFRICA, MIDDLE EAST & SOUTH ASIA
KH	CAMBODIA	ASIA
CM	CAMEROON	AFRICA, MIDDLE EAST & SOUTH ASIA
CA	CANADA	CANADA
CV	CAPE VERDE	AFRICA, MIDDLE EAST & SOUTH ASIA
AN	CARIBBEAN NETHERLANDS (BONAIRE, SABA, SAINT EUSTATIUS)	LATIN AMERICA & CARRIBEAN
KY	CAYMAN ISLANDS	USA
CF	CENTRAL AFRICAN REPUBLIC	AFRICA, MIDDLE EAST & SOUTH ASIA
TD	CHAD	AFRICA, MIDDLE EAST & SOUTH ASIA
CL	CHILE	LATIN AMERICA & CARRIBEAN
CN	CHINA	MAINLAND OF CHINA
CX	CHRISTMAS ISLAND	PACIFIC
CC	COCOS (KEELING) ISLANDS	PACIFIC
CO	COLOMBIA	LATIN AMERICA & CARRIBEAN

KM	COMOROS	AFRICA, MIDDLE EAST & SOUTH ASIA
CD	CONGO, DEM. REPUBLIC	AFRICA, MIDDLE EAST & SOUTH ASIA
CG	CONGO, REPUBLIC	AFRICA, MIDDLE EAST & SOUTH ASIA
CK	COOK ISLANDS	PACIFIC
CR	COSTA RICA	LATIN AMERICA & CARRIBEAN
HR	CROATIA	SOUTH-EAST EUROPE & MEDITERRANEAN
CU	CUBA	LATIN AMERICA & CARRIBEAN
CW	CURAÇAO	LATIN AMERICA & CARRIBEAN
CY	CYPRUS	SOUTH-EAST EUROPE & MEDITERRANEAN
CZ	CZECH REPUBLIC	SOUTH-EAST EUROPE & MEDITERRANEAN
DK	DENMARK	NORTH EUROPE
DJ	DJIBOUTI	AFRICA, MIDDLE EAST & SOUTH ASIA
DM	DOMINICA	LATIN AMERICA & CARRIBEAN
DO	DOMINICAN REPUBLIC	LATIN AMERICA & CARRIBEAN
TL	EAST TIMOR	ASIA
EC	ECUADOR	LATIN AMERICA & CARRIBEAN
EG	EGYPT	AFRICA, MIDDLE EAST & SOUTH ASIA
SV	EL SALVADOR	LATIN AMERICA & CARRIBEAN
GQ	EQUATORIAL GUINEA	AFRICA, MIDDLE EAST & SOUTH ASIA
ER	ERITREA	AFRICA, MIDDLE EAST & SOUTH ASIA
EE	ESTONIA	NORTH EUROPE
ET	ETHIOPIA	AFRICA, MIDDLE EAST & SOUTH ASIA
FK	FALKLAND ISLANDS	LATIN AMERICA & CARRIBEAN
FO	FAROE ISLANDS	NORTH EUROPE
FJ	FIJI	PACIFIC
FI	FINLAND	NORTH EUROPE
FR	FRANCE	FRANCE
GF	FRENCH GUIANA	LATIN AMERICA & CARRIBEAN
PF	FRENCH POLYNESIA	PACIFIC
TF	FRENCH SOUTHERN TERRITORIES	FRANCE
GA	GABON	AFRICA, MIDDLE EAST & SOUTH ASIA
GM	GAMBIA	AFRICA, MIDDLE EAST & SOUTH ASIA
GE	GEORGIA	SOUTH-EAST EUROPE & MEDITERRANEAN

DE	GERMANY	CENTRAL EUROPE
GH	GHANA	AFRICA, MIDDLE EAST & SOUTH ASIA
GI	GIBRALTAR	UK
GR	GREECE	SOUTH-EAST EUROPE & MEDITERRANEAN
GL	GREENLAND	NORTH EUROPE
GD	GRENADA	LATIN AMERICA & CARRIBEAN
GP	GUADELOUPE	LATIN AMERICA & CARRIBEAN
GU	GUAM	PACIFIC
GT	GUATEMALA	LATIN AMERICA & CARRIBEAN
GG	GUERNSEY	UK
GN	GUINEA	AFRICA, MIDDLE EAST & SOUTH ASIA
GW	GUINEA-BISSAU	AFRICA, MIDDLE EAST & SOUTH ASIA
GY	GUYANA	LATIN AMERICA & CARRIBEAN
HT	HAITI	LATIN AMERICA & CARRIBEAN
HM	HEARD ISLAND AND MCDONALD ISLANDS	PACIFIC
HN	HONDURAS	LATIN AMERICA & CARRIBEAN
HK	HONG KONG S.A.R.	ASIA
HU	HUNGARY	SOUTH-EAST EUROPE & MEDITERRANEAN
IS	ICELAND	NORTH EUROPE
IN	INDIA	AFRICA, MIDDLE EAST & SOUTH ASIA
ID	INDONESIA	ASIA
IR	IRAN	AFRICA, MIDDLE EAST & SOUTH ASIA
IQ	IRAQ	AFRICA, MIDDLE EAST & SOUTH ASIA
IE	IRELAND	NORTH EUROPE
IL	ISRAEL	SOUTH-EAST EUROPE & MEDITERRANEAN
IT	ITALY	ITALY
CI	IVORY COAST	AFRICA, MIDDLE EAST & SOUTH ASIA
JM	JAMAICA	USA
JP	JAPAN	ASIA
JE	JERSEY	UK
JO	JORDAN	AFRICA, MIDDLE EAST & SOUTH ASIA
KZ	KAZAKHSTAN	SOUTH-EAST EUROPE & MEDITERRANEAN
KE	KENYA	AFRICA, MIDDLE EAST & SOUTH ASIA

KGI	KING GEORGE ISLAND	UK
KI	KIRIBATI	PACIFIC
KP	KOREA DEM. REPUBLIC OF	ASIA
KW	KUWAIT	AFRICA, MIDDLE EAST & SOUTH ASIA
KG	KYRGYZSTAN	SOUTH-EAST EUROPE & MEDITERRANEAN
LA	LAOS	ASIA
LV	LATVIA	NORTH EUROPE
LB	LEBANON	AFRICA, MIDDLE EAST & SOUTH ASIA
LS	LESOTHO	AFRICA, MIDDLE EAST & SOUTH ASIA
LR	LIBERIA	AFRICA, MIDDLE EAST & SOUTH ASIA
LY	LIBYA	AFRICA, MIDDLE EAST & SOUTH ASIA
LI	LIECHTENSTEIN	WEST EUROPE
LT	LITHUANIA	NORTH EUROPE
LU	LUXEMBURG	WEST EUROPE
MO	MACAU S.A.R.	ASIA
MK	MACEDONIA	SOUTH-EAST EUROPE & MEDITERRANEAN
MG	MADAGASCAR	AFRICA, MIDDLE EAST & SOUTH ASIA
MW	MALAWI	AFRICA, MIDDLE EAST & SOUTH ASIA
MY	MALAYSIA	ASIA
MV	MALDIVES	ASIA
ML	MALI	AFRICA, MIDDLE EAST & SOUTH ASIA
MT	MALTA	SOUTH-EAST EUROPE & MEDITERRANEAN
IM	MAN ISLAND	UK
MH	MARSHALL ISLANDS	PACIFIC
MQ	MARTINIQUE	LATIN AMERICA & CARRIBEAN
MR	MAURITANIA	AFRICA, MIDDLE EAST & SOUTH ASIA
MU	MAURITIUS	AFRICA, MIDDLE EAST & SOUTH ASIA
YT	MAYOTTE	AFRICA, MIDDLE EAST & SOUTH ASIA
MX	MEXICO	LATIN AMERICA & CARRIBEAN
FM	MICRONESIA	PACIFIC
MD	MOLDOVA	SOUTH-EAST EUROPE & MEDITERRANEAN
MC	MONACO	FRANCE
MN	MONGOLIA	ASIA

ME	MONTENEGRO	SOUTH-EAST EUROPE & MEDITERRANEAN
MS	MONTSERRAT	LATIN AMERICA & CARRIBEAN
MA	MOROCCO	AFRICA, MIDDLE EAST & SOUTH ASIA
MZ	MOZAMBIQUE	AFRICA, MIDDLE EAST & SOUTH ASIA
NA	NAMIBIA	AFRICA, MIDDLE EAST & SOUTH ASIA
NR	NAURU	PACIFIC
NP	NEPAL	AFRICA, MIDDLE EAST & SOUTH ASIA
NL	NETHERLANDS	NORTH EUROPE
NC	NEW CALEDONIA	PACIFIC
NZ	NEW ZEALAND	PACIFIC
NI	NICARAGUA	LATIN AMERICA & CARRIBEAN
NE	NIGER	AFRICA, MIDDLE EAST & SOUTH ASIA
NG	NIGERIA	AFRICA, MIDDLE EAST & SOUTH ASIA
NU	NIUE	PACIFIC
NF	NORFOLK ISLAND	PACIFIC
MP	NORTHERN MARIANA ISLANDS	ASIA
NO	NORWAY	NORTH EUROPE
OM	OMAN	AFRICA, MIDDLE EAST & SOUTH ASIA
PK	PAKISTAN	AFRICA, MIDDLE EAST & SOUTH ASIA
PW	PALAU	ASIA
PS	PALESTINIAN TERRITORIES	AFRICA, MIDDLE EAST & SOUTH ASIA
PA	PANAMA	LATIN AMERICA & CARRIBEAN
PG	PAPUA NEW GUINEA	PACIFIC
PY	PARAGUAY	LATIN AMERICA & CARRIBEAN
PE	PERU	LATIN AMERICA & CARRIBEAN
PH	PHILIPPINES	ASIA
PN	PITCAIRN	PACIFIC
PL	POLAND	SOUTH-EAST EUROPE & MEDITERRANEAN
PT	PORTUGAL	IBERIAN COUNTRIES
PR	PUERTO RICO	USA
QA	QATAR	AFRICA, MIDDLE EAST & SOUTH ASIA
RE	REUNION ISLAND	AFRICA, MIDDLE EAST & SOUTH ASIA
RO	ROMANIA	SOUTH-EAST EUROPE & MEDITERRANEAN

RW	RWANDA	AFRICA, MIDDLE EAST & SOUTH ASIA
BL	SAINT BARTHELEMY	LATIN AMERICA & CARRIBEAN
KN	SAINT KITTS AND NEVIS	LATIN AMERICA & CARRIBEAN
LC	SAINT LUCIA	LATIN AMERICA & CARRIBEAN
MF	SAINT MARTIN	LATIN AMERICA & CARRIBEAN
PM	SAINT PIERRE AND MIQUELON	CANADA
VC	SAINT VINCENT AND THE GRENADINES	LATIN AMERICA & CARRIBEAN
WS	SAMOA	PACIFIC
SM	SAN MARINO	ITALY
ST	SAO TOME AND PRINCIPE	AFRICA, MIDDLE EAST & SOUTH ASIA
SA	SAUDI ARABIA	AFRICA, MIDDLE EAST & SOUTH ASIA
SN	SENEGAL	AFRICA, MIDDLE EAST & SOUTH ASIA
RS	SERBIA	SOUTH-EAST EUROPE & MEDITERRANEAN
SC	SEYCHELLES	AFRICA, MIDDLE EAST & SOUTH ASIA
SL	SIERRA LEONE	AFRICA, MIDDLE EAST & SOUTH ASIA
SG	SINGAPORE	ASIA
SK	SLOVAKIA	SOUTH-EAST EUROPE & MEDITERRANEAN
SI	SLOVENIA	SOUTH-EAST EUROPE & MEDITERRANEAN
SB	SOLOMON ISLANDS	PACIFIC
SO	SOMALIA	AFRICA, MIDDLE EAST & SOUTH ASIA
ZA	SOUTH AFRICA	AFRICA, MIDDLE EAST & SOUTH ASIA
GS	SOUTH GEORGIA AND THE SOUTH SANDWICH ISLANDS	LATIN AMERICA & CARRIBEAN
KR	SOUTH KOREA	ASIA
ES	SPAIN	IBERIAN COUNTRIES
LK	SRI LANKA	AFRICA, MIDDLE EAST & SOUTH ASIA
SD	SUDAN	AFRICA, MIDDLE EAST & SOUTH ASIA
SR	SURINAME	LATIN AMERICA & CARRIBEAN
SJ	SVALBARD AND JAN MAYEN	NORTH EUROPE
SZ	SWAZILAND	AFRICA, MIDDLE EAST & SOUTH ASIA
SE	SWEDEN	NORTH EUROPE
CH	SWITZERLAND	WEST EUROPE
SY	SYRIA	AFRICA, MIDDLE EAST & SOUTH ASIA

TW	TAIWAN (CHINA)	ASIA
TJ	TAJIKISTAN	SOUTH-EAST EUROPE & MEDITERRANEAN
TZ	TANZANIA	AFRICA, MIDDLE EAST & SOUTH ASIA
TH	THAILAND	ASIA
TG	TOGO	AFRICA, MIDDLE EAST & SOUTH ASIA
TK	TOKELAU	PACIFIC
TO	TONGA	PACIFIC
TT	TRINIDAD AND TOBAGO	LATIN AMERICA & CARRIBEAN
TN	TUNISIA	AFRICA, MIDDLE EAST & SOUTH ASIA
TR	TURKEY	AFRICA, MIDDLE EAST & SOUTH ASIA
TM	TURKMENISTAN	SOUTH-EAST EUROPE & MEDITERRANEAN
TC	TURKS AND CAICOS ISLANDS	LATIN AMERICA & CARRIBEAN
TV	TUVALU	PACIFIC
UG	UGANDA	AFRICA, MIDDLE EAST & SOUTH ASIA
UA	UKRAINE	SOUTH-EAST EUROPE & MEDITERRANEAN
AE	UNITED ARAB EMIRATES	AFRICA, MIDDLE EAST & SOUTH ASIA
GB	UNITED KINGDOM	UK
US	UNITED STATES	USA
UY	URUGUAY	LATIN AMERICA & CARRIBEAN
UZ	UZBEKISTAN	SOUTH-EAST EUROPE & MEDITERRANEAN
VU	VANUATU	PACIFIC
VA	VATICAN CITY STATE	ITALY
VE	VENEZUELA	LATIN AMERICA & CARRIBEAN
VN	VIETNAM	ASIA
VG	VIRGIN ISLANDS (BRITISH)	LATIN AMERICA & CARRIBEAN
VI	VIRGIN ISLANDS (U.S.)	USA
WF	WALLIS AND FUTUNA	PACIFIC
EH	WESTERN SAHARA	AFRICA, MIDDLE EAST & SOUTH ASIA
YE	YEMEN	AFRICA, MIDDLE EAST & SOUTH ASIA
ZM	ZAMBIA	AFRICA, MIDDLE EAST & SOUTH ASIA
ZW	ZIMBABWE	AFRICA, MIDDLE EAST & SOUTH ASIA

APPENDIX 2

Number of candidates per Area

S.Pellegrino Market Areas 2026-27	Number of candidates
AFRICA, MIDDLE EAST & SOUTH ASIA	10-15
ASIA	10-15
CANADA	10
CENTRAL EUROPE	10
FRANCE	10
IBERIAN COUNTRIES	10
ITALY	10
LATIN AMERICA & CARRIBEAN	10-15
MAINLAND OF CHINA	10
NORTH EUROPE	10-15
PACIFIC	10
SOUTH-EAST EUROPE & MEDITERRANEAN	10
UK	10
USA	10
WEST EUROPE	10

APPENDIX 3

With regard to Italy, please note that this activity is understood to be excluded from the scope of the law on prize competitions based on the provisions in letter a) paragraph 1 art. 6 of Italian Presidential Decree no. 430/2001, as the "award" consists exclusively in a "title" and represents the acknowledgment of the personal merit and professionalism demonstrated by the winner.

ANNEX 1 – EQUIPMENT FOR THE PARTICIPANT WORKSTATION

SHARED AREA	
Section of the Regulations dedicated to the understanding of shared equipment, located in common areas and available for use by all competitors. Any tools not listed in this section must be obtained independently by each YC and submitted for approval by ALMA.	
PROCESSING	
TYPE	QUANTITY
Pasta Sheet Roller (320 Mm Wide)	1
Pacojet	2
Pacojet Container - 6 kits of 4 glasses each	24 (6x4)
Professional Vertical Slicer. Blade Diameter 360	2
Electric juicer	2
Stainless Steel food mill	1
Planetary Mixer 5 Ltr Capacity With Polished S/Steel Removable Bowl	3
Table-Top Vacuum Packaging Machine	2
Extractor	2
Steel Cutter 3.5 Ltr 1400 R.P.M. Hp 0.5	2
Recycling bins	
Corkscrew	2
Can opener	2
Fish tweezers	4
Pastry cutter ring	3
Fluted pastry cutter ring	2
Flour sieve	4
Potato masher	4
COOKING	
Thermomix mycook	5
Electric Salamander Grill	2
Pressure Cooker 5lt	3
Dehydrator	2
Professional Microwave Oven 1600/1850 W	2
Roner (idrochef)	3
Kamado	2
REFRIGERATION	
Vertical freezer inox 700 lt capacity	1
Ice Maker 90Kg/24Hrs Production 55 Kg	1
Commercial refrigerator inox 700 lt capacity	1

UTILITY KIT

Section of the Regulations dedicated to the utilities required inside the kitchen box, provided for each YC by the organization. *The entries in this section cannot be selected or modified.

TYPE

Professional cling film
Baking paper (sheets 60x40 cm)
Professional aluminum foil
Wax paper (sheets 60x40 cm)
Paper towel
Disposable gloves
Microfiber cloth
Labels + permanent marker
Piping bag
Kitchen twine
Dishwashing detergent + sponge
Kitchen sanitizer
Filtering gauze

SINGLE KITCHEN SETUP

Section of the Regulations explaining how the kitchen box will be set up for each YC. This setup is standard and does not allow for modifications or customizations.

PROCESSING

TYPE	QUANTITY
Stainless steel worktop (160 cm) two inside the kitchen unit and one at the back	3
Stainless steel worktop with lower shelf (80 cm each)	2
Stainless steel counter with 2 doors, 280 L (refrigerated)	1
Professional kitchen hood (2 m)	1
Single sink	1
Service trolley with 2 shelves	1
Baking tray trolley	1

COOKING

4-burner electric hob 900XP	1
Electric convection/steam oven, 6 GN 1/1 trays	1
Heated plate cabinet in stainless steel with smooth top and sliding doors	1
Frytop with non-stick chromed stainless steel surface, 3600 W	1
Food warming lamp	3

REFRIGERATION

Commercial refrigerator, 700 L capacity	1
Negative blast chiller 10 level GN 1/1	1

TRANSPARENT BOX

Section of the Regulations listing all the tools provided by the organization for each YC and placed inside the kitchen boxes. Any tool not listed in this section must be submitted for evaluation by ALMA before it can potentially be procured independently by the individual YC.

PROCESSING	
TYPE	QUANTITY
Cutting board – Plastic (60x40 and 40x30 cm)	2
Blowtorch + gas refill	1
Polypropylene container with lid GN 1/2 H20 cm	1
Polypropylene container with lid GN 1/2 H15 cm	1
Polypropylene container with lid GN 1/6 H15 cm	1
Stainless steel bowl Ø 21 cm H 9 cm	2
Stainless steel bowl Ø 24 cm H 10 cm	1
Stainless steel bowl Ø 27 cm H 10 cm	1
Conical stainless steel bowl Ø 22 cm kt 2	2
Hand blender 400 W	1
Siphon + refills	1
Pepper grinder	1
Salt grinder 10 cm	1
Salad bowl Ø 24 cm	1
Salad bowl Ø 30 cm	1
Plastic squeezer 0.36 L	3
Stainless steel strainer 14 cm	1
Spider strainer	1
Kitchen Skimmer	1
Medium whisk	1
Ladle Ø 10 cm	1
Ladle Ø 8 cm	1
Spatula 25 cm	1
Spatula 35 cm	1
Large spoon	1
Spoons	10
Forks	5
Teaspoons	5
Kitchen towels	4
Professional Chinese strainer Ø 20 cm	1
Small gastro stainless steel containers (176x162x150 mm)	6
Pastry brush	1
Small baking trays with rack (25x12x2 cm)	2
PET containers (375 cc)	10
Jugs (500 ml and 1 lt)	2
Scale	1
Professional Chinese strainer with mesh Ø 20 cm	1
COOKING	
GN 1/1 Baking Tray H2	3

GN 1/1 Baking Tray H4	3
GN 1/1 Baking Tray H6.5	3
Perforated GN 1/1 Baking Tray H2	2
Perforated GN 1/1 Baking Tray H6	2
Cake tray oblique edges 40x30 cm	1
Casserole Pot, 2 Handles - 36 cm Diameter with lid	1
Casserole Pan , 1 Tubular Handle - 20 cm Diameter with lid	2
Casserole Pan , 1 Tubular Handle - 24 cm Diameter with lid	1
Conical Casserole Pan, 1 Handle - 20 cm Diameter with lid	1
Casserole Pot, 2 Handles - 24 cm Diameter with lid	1
Casserole Pan ,1 Tubular Handle - 14 cm diameter with lid	1
Straight Frying Pan , 3 Mm Thickness, Induction Bottom, "Cool" Handle - cm 24 Diameter with lid	2
Straight Frying Pan , 3 Mm Thickness, Induction Bottom, "Cool" Handle - cm 32 Diameter with lid	1
Kitchen Thermometer	1
Saucepan, 2 Handles - 32 cm Diameter	1
Hemispheric Mixing Bowl, 2 Handles - 24 cm Diameter	1
Hemispheric Mixing Bowl, 2 Handles - 30 cm Diameter	1
Mixing Bowl Base - 16 cm Diameter	1
Saucepan, 2 Handles – 50 cm Diameter (height to be confirmed)	1
CUTTING	
Kitchen scissors	1
Mandoline slicer	1
Vegetable peeler	1
Grater	1
Kitchen knife set (total 8 pieces)	1

ANNEX 2 – GUIDELINES CHANGES SPYCA RECIPES - REGIONAL FINALS

Type of Change	Allowed	Conditions / Notes
Ingredient Substitution (garnish/enrichment)	Up to 3 substitutions	Must not affect the original recipe. Cannot request 3 substitutions + 3 additions in the same recipe.
Ingredient Addition (garnish/enrichment)	Up to 3 additions	Must not affect the original recipe. Cannot request 3 additions + 3 substitutions in the same recipe.
Anatomical Cut Substitution	Allowed within the same animal breed	Must respect preparation times and comply with the 5-hour limit.
Cooking Technique Modification	Allowed	Only to adjust prep time (within 5 hours) or enhance the dish, without altering the original character.
Additional Preparation Steps	Not allowed	Only existing steps may be modified; no new steps can be added.

Important Note:

ALMA reviews each proposed change individually and evaluates its impact on the original recipe (see page 5 of the regulations). All decisions by ALMA are final. As explained at page 5 of the regulations, a modification is considered impactful when it involves significant changes to a main ingredient of the dish, including alterations in its cooking, preparation, or seasoning.

A modification is deemed impactful if it removes or replaces an essential element of the dish, to the extent that the dish becomes substantially different from the version presented during the application phase.