

International Cooking Summit ChefAlps in Zurich – detailed programme and start of ticket sales: World’s Best Female Chefs and exciting celebrity chefs on stage

With the announcement of the detailed programme, ticket sales start today for ChefAlps, the International Cooking Summit, on Sunday and Monday, 21st and 22nd May 2017, in the StageOne event hall in Zurich. Nine international celebrity chefs will present their trendsetting culinary concepts and dishes on stage. ChefAlps organiser Adriano Pirola proves once again he has a sixth sense: among them is lady master chef Ana Roš from Slovenia, who has recently been crowned World’s Best Female Chef 2017. Furthermore, world-class chef Dominique Crenn from the USA (World’s Best Female Chef 2016) and Antonia Klugmann, shooting star of the Italian gourmet cooking scene, as well as the celebrity chefs Eric Menchon from Germany, Even Ramsvik from Norway, Oriol Castro from Spain, Nick Bril from Belgium, Heinz Reitbauer from Austria and Peter Knogl from Switzerland, will all be presenting their own philosophies in Zurich.

It is quite remarkable that no fewer than three lady master chefs will provide insights into their very different culinary ideas at this year’s ChefAlps and will be presenting their signature dishes on stage in Zurich, along with six other highly fascinating celebrity chefs:

Programme 2017 ChefAlps, StageOne event hall, Zurich

Sunday, 21st May 2017

12.30 Doors open
01.30 p.m. [Dominique Crenn](#) (US)
02.50 p.m. [Peter Knogl](#) (CH)
04.10 p.m. [Oriol Castro](#) (ES)
05.45 p.m. [Heinz Reitbauer](#) (AT)
06.40 p.m. ChefAlps Afterparty

Monday, 22nd May 2017

08.30 a.m. Doors open
09.30 a.m. [Even Ramsvik](#) (NO)
10.40 a.m. [Antonia Klugmann](#) (IT)
12.00 [Eric Menchon](#) (DE)
12.50 Lunch
01.50 p.m. [Ana Roš](#) (SI)
03.25 p.m. [Nick Bril](#) (BE)

Subject to amendments

[Andreas Caminada](#) from Switzerland, as well as [Thomas Dorfer](#) from Austria can be met in the auditorium and they will explain latest news and exciting facts during a short talk on stage. Together with master chef [Franck Giovannini](#) from Switzerland, [Heinz Reitbauer](#) from Austria and [Norbert Niederkofler](#) from Italy, they all support and promote the International Cooking Summit as ChefAlps ambassadors.

The thrilling mix of cookery shows on stage, a market hall with more than 30 [innovative exhibitors](#) and all sorts of networking possibilities guarantee that professionals and up-and-coming talents, as well as ambitious hobby cooks alike, will find new impulses to take back and try out in their own kitchens. The biggest food symposium in Switzerland will again offer valuable encounters and many suggestions for media professionals and bloggers.

'Vo Berga gmacht' (Romansh for 'made by the mountain') – Afterparty with Flying Dinner served by the 'marmite youngsters' on Sunday evening

For the newly arranged Afterparty on Sunday evening, young and celebrated Swiss chefs from the ['marmite youngster selection'](#) are already enjoying planning the evening's menu. The theme of the Dinner will be 'Vo Berga gmacht' (Romansh for 'made by the mountain') and will be served in the market hall. The visitors can certainly look forward to the way the 'marmite youngsters' will put the famous claim by VALSER into culinary practice. Besides atmospheric highlights in the party zone, a DJ will provide appropriate beats on the turntables until late at night. Involved in the Afterparty will be the [Bartenders Academy Zurich](#), [Catering Services Migros Zurich](#), [Champagne Lanson](#), [gastro.jobs](#), [Gents](#), ['marmite youngster selection'](#), [Siberian Vodka](#) and [VALSER](#).

Tickets available by advance purchase along with overnight stays at preferential rates

Anybody who would like to learn something new from the trendsetters of Haute Cuisine can secure themselves a ticket for the International Cooking Summit. The two-day ticket costs CHF 185 (for trainees: CHF 85) and gives access to all stage shows, the market hall and the Afterparty on Sunday evening. Moreover, catering is included on both days. For the first time, separate access to the Afterparty will also be possible. All tickets are available online at: www.chef-alps.com/tickets.

As a partner hotel, the Holiday Inn Zurich-Messe is offering overnight stays for ChefAlps visitors at the special price of CHF 130 per night. The hotel is situated in an attractive location, in the immediate vicinity of the event venue, opposite the Zurich trade fair, ideal for visitors arriving from the airport or the main station. The StageOne event hall is within 15 minutes walking distance from the Holiday Inn and with tram line 11 it takes five minutes from the station of Oerlikon. Hotel rooms can be booked at preferential rates at www.chef-alps.com/accommodation.

Current news can be found at www.chef-alps.com and on the social media channels [Facebook](#), [Instagram](#) and [Twitter](#).

ChefAlps 2017 - Partners and Exhibitors

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Catering Services Migros Zurich • ECOLAB • gastro.jobs • Hotel Storchen • Siberian Vodka AG

1-star partners

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Exhibitors

Andros • Bevanar SA • Big Green Egg • BOS FOOD • Bragard • Caratello Wines • Champagne Bollinger • DéliFrance • The best cookbooks 2017 by Patrick Zbinden • Dr. Schier's Swiss Premium Honey • ECOLAB • Electrolux Professional • Essento • fusionchef by Julabo • gastro.jobs • GENTS • HUG AG • Keltenhof • Koppert Cress • La Ibense • Maison Truffe • Martel AG St.Gallen • Oona Caviar • Original Beans • Preussische Spirituosen Manufaktur • Prorest Gastronomy Technics • Rivera • rochini • Ron Zacapa • Schwob AG • Siberian Vodka AG • sknife • Sosa • Swiss Alpine Herbs • Visitflanders

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Hotel partner

Holiday Inn Zurich-Messe

Zurich, 7th March 2017

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Photographs of the guest chefs and event photographs in print quality:

www.chef-alps.com//press-photos

The accreditation for participation at ChefAlps is now possible online: www.chef-alps.com/accreditation