



CLIMATE SMART CHEFS AWARD

Regulations

FIRST EDITION 2023/2024

INTRODUCTION

Fondazione Barilla, based in Parma (Italy) aims at promoting responsible behaviours and healthy food choices, for a concrete change in the society. Through its research, education and dissemination activities, Fondazione Barilla is strongly committed in spreading awareness on the fundamental linkages among food, people and planet.

THE LIFE CLIMATE SMART CHEFS PROJECT

Fondazione Barilla is the Coordinating Beneficiary of the **LIFE Climate Smart Chefs Project**, a three-year EU project receiving funding from the LIFE Programme of the European Union.

Aim of the LIFE Climate Smart Chefs Project is to enable chefs to better promote a climate-smart, sustainable and healthy food system in the EU. This will be achieved by mobilising the capacities of different stakeholders and incorporating new strategies of awareness raising, communication and education, with the aim of ensuring more sustainable and nutritious diets in the EU.

Specific objectives of the project are:

- Awareness raising on climate and environmental matters by involving EU chefs and enhancing their role in promoting climate-smart, nutritious and affordable diets, to contribute to improving public health and tackling food waste and its costs, and as communicators towards customers, staff and stakeholders to change behaviour and reduce climate and water impacts;



- Fostering the dissemination at EU level of information on the role of food in climate change and environmental challenges.

With reference to EU policy areas, the project will incentivise behavioural change and help mainstream GHG emission reductions and resource efficiency actions in the food sector. The project results will feed into the policy debate on Climate and Food, with the LIFE Climate Smart Chefs Vision 2030 paper aimed at policy-makers.

THE CLIMATE SMART CHEFS AWARD

1. SCOPE AND APPROACH

Fondazione Barilla, as coordinator of the LIFE Climate Smart Chefs Project, focuses on chefs as promoters of low emission, nutritious and affordable diets by creating an Award dedicated to climate smart chefs and non-profit organisations running local initiatives that promote sustainable diets.

The **Climate Smart Chefs Award** will award the best practices in two categories:

- 1. Chefs**, aged 18 or over, citizens or residents of a member state of the European Union, that have completed the LIFE Climate Smart Chefs High-Level Course for culinary professionals (in presence + online; herein after "HLC") or the online-only course available on the project's website (more info at: www.climatesmartchefs.eu/course);
- 2. Local initiatives run by non-profit organisations**, based in EU, led by Chefs aged 18 or over, citizens or residents of a member state of the European Union, dealing with the following issues: food-climate-water nexus; carbon and water footprints reduction; sustainable nutrition; food waste reduction; food costs reduction.

Registration to the Climate Smart Chefs Award shall only be possible **between 6 September 2023 and 10 June 2024**. The Award will be assigned during the Final Conference of the LIFE Climate Smart Chefs Project to be held on September 2024.



To participate, candidates should register on www.climatesmartchefs.eu and fill in the online application form. The official language of the Award is English. Applications to participate presented in a language other than English shall not be considered valid. Also, applications shall exclusively be sent electronically via the dedicated application form. Any application/material sent with other means shall be ignored.

These regulations shall be published on www.climatesmartchefs.eu. All participants are invited to carefully read these regulations: by participating in the Award, participants declare that they understand and accept all the clauses contained herein.

2. CATEGORY CHEFS

Anyone completing the LIFE Climate Smart Chefs HLC or the online-only course (available on www.climatesmartchefs.eu/course from July 2023) can registered for the Award.

Applications will be divided into **two different sub-categories**:

- the **Sustainable Restaurant of the year**;
- the **Sustainable Recipe of the year**.

The application to the **Sustainable Restaurant of the Year** sub-category is reserved to **senior chefs** (i.e., head chefs/restaurant owners). Applications will be evaluated taking into consideration **actual results within the candidate's restaurant**. Using the LIFE Climate Smart Chef online tool "FoodPrint" provided by Nutritics, the participating chefs will have to demonstrate with measurable data the environmental impact in terms of carbon and water footprint of 2 dish recipes (**first or main courses**) that are included in their menu and represent their ambition for sustainability. Furthermore, they will have to report on the cost of food connected to the two dish recipes presented, the number of customers that have chosen them, and the activities aimed at the reduction of food waste put in place in their restaurant. Finally, Chefs will be invited to be creative in engaging customers and staff to raise awareness on the climate change and food link, and to report these activities.



The application to the **Sustainable Recipe of the Year** sub-category is reserved to **juniors** (i.e., students, culinary professionals not owning a business, private chefs). Applications will be graded taken into consideration the quality and environmental impact in terms of carbon and water footprint of 2 dish recipes (**first or main courses**) representing their ambition for sustainability, as well as their motivation towards sustainable choices.

Open to: Operators and students in the restaurant or hospitality sector who have completed the LIFE Climate Smart Chefs HLC or the online course, as described under Par.1.

Candidates in this category will receive a **3-month access code to use the Nutritics software “FoodPrint” for free** when registering to the Award in order to calculate the environmental impact of the dish recipes presented.

Scoring method – Sustainable restaurant of the year sub-category: each submission will be evaluated by the Jury according to the following criteria:

- Quality of the two dish recipes presented (main or first courses): **0 to 6 points**
- Carbon footprint (CFP): **0 to 10 points**
- Water footprint (WFP): **0 to 10 points**
- Sales: **0 to 5 points**
- Food costs: **0 to 5 points**
- Food waste: **0 to 7 points**
- Engage staff, customers and community: **0 to 7 points**

Max score: 50 points.

Scoring method – Sustainable recipe of the year sub-category: each submission will be evaluated by the Jury according to the following criteria:

- Quality of the two dish recipes presented (main or first courses): **0 to 10 points**
- Carbon footprint (CFP): **0 to 10 points**
- Water footprint (WFP): **0 to 10 points**
- Ambition for sustainability and motivation: **0 to 5 points**

Max score: 35 points.

The Award will consist of:

- Sustainable Restaurant of the Year sub-category: free participation to a specialized training course at Alma (Winning Chef + 1 staff);
- Sustainable Recipe of the Year sub-category: free participation to a specialized training course at Alma (Winning Chef);
- One-year free license for “FoodPrint” software from Nutritics (for winning Chefs on both sub-categories);
- Visibility at EU level (for winning Chefs on both sub-categories).

3. CATEGORY LOCAL INITIATIVES RUN BY NON-PROFIT ORGANISATIONS

This category will award local initiatives/projects, led by Chefs as described under Par.1, dealing with the issues involving food, climate, water, nutrition, food-waste, costs and whose objective is coherent with the LIFE Climate Smart Chefs project.

A prize will be given to the 3 most interesting EU community-initiatives led by a Chef, already existing and ongoing, that may demonstrate the impact of their activities and the success in raising awareness on the complexity of food sustainability issues, and willing to use the prize to bring forward their activities.

Open to: Associations, committees, NGOs and non-profit organisations, operating within a member state of the European Union and acting at local level, with legal entity. The initiative presented must have one or more Chefs either in a leadership position or highly involved.

Scoring method: each submission will be evaluated by the Jury according to the following criteria:

- Quality of content: **0 to 5 points**
- Originality and exemplarity: **0 to 5 points**
- Lasting impact & follow-up: **0 to 5 points**
- Visibility and communication: **0 to 5 points**
- Replicability and transferability to other EU countries: **0 to 5 points**



- Social impact on vulnerable categories affected by current economic crisis during and in the aftermath of COVID-19 (e.g. youth, women): **0 to 5 points**

Max score: 30 points.

The Award will consist of:

- Monetary prize (winner: 10,000 €, 2nd: 5,000 €, 3rd: 2,500 €);
- Visibility at EU level.

4. LEGAL STATEMENTS

Each Participant by submitting his/her application, implicitly declares and guarantees that each best practice, dish recipe and initiative described is original and has been conceived and developed legitimately, in compliance with all applicable laws and regulations.

In particular, each Participant, by participating in the Award and submitting the application guarantees that each best practice, dish recipe and initiative described does not violate any intellectual property rights or other third-party rights and that there are no third-party rights to it that could in any way restrict or compromise its disclosure or publication in any media by Fondazione Barilla or third parties appointed by the latter for the purposes connected to this initiative.

Fondazione Barilla does not retain or own any exploitation rights to any intellectual property developed under the Climate Smart Chefs Award by the Participants, made exception for the right of Fondazione Barilla to publish and spread any best practice, dish recipe and initiative developed by the Participants in connection with or during the participation to the Award (with explicit citation of the author), by any means and support and without any territorial or time limitation, for the purposes connected to the present initiative and for its institutional purposes, with exclusion of any commercial exploitation of the same.

Fondazione Barilla is expressly released from any liability, responsibility, damage and/or disputes that may arise in relation to the use of any submission as well as in relation to any activity conducted by the Participant under the Award.

5. DEADLINE

The submission requires application (completed in each part) via the “APPLY” button on the LIFE Climate Smart Chefs Project website. The application form, completed in all its parts, must be submitted **by June 10, 2024 11:59 p.m. (GMT+1)**. A confirmation e-mail will be sent out to participants upon submission of the application.

6. PARTICIPATION PROCEDURE AND TIMELINE

PHASE ONE

Online application

from 00:01 a.m. (GMT+1) on 6 September 2023 to 11:59 p.m. (GMT+1) on June 10, 2024

In order to submit their application, candidates must follow these steps:

- Click on the APPLY NOW button on www.climatesmartchefs.eu/award and fill-in the registration form
- Candidates will receive an email with instructions and the link to the online application form
- Candidates complete the online form and submit their application.

IMPORTANT: if applying for the category Chefs, candidates will need to use the ‘FoodPrint’ software to calculate the impact of their recipes. After the registration, they will receive instructions to activate a free ‘FoodPrint’ account. This will be valid for 3 months from its activation.

Candidates can submit only one application for the Climate Smart Chefs Award. The order of submission of applications does not have any influence on their acceptance and does not represent any priority.



PHASE TWO

Selection of finalists for each category by July 31, 2024

The Jury of the Climate Smart Chefs Award, composed by international experts and chaired by Michelin-starred Cheffe Chiara Pavan, will compile the ranking of all applications submitted based on the sum of the scores assigned to each candidate for each of the above-mentioned criteria. The Jury will then select, by July 31, 2024, the winners for each category. All the selection will be based on non-discriminatory ground. Winners will be contacted by e-mail and asked to confirm their attendance to the Final Conference of the LIFE Climate Smart Chefs Project to be held on September 2024.

The complete list of Jury members can be found on the website www.climatesmartchefs.eu.

PHASE THREE

Proclamation of winners in September 2024

The best candidates for each category will be invited to take part to the Final Conference LIFE Climate Smart Chefs Project to be held on September 2024. On this occasion, they will be publicly proclaimed the “winner” of the Climate Smart Chefs Award. LIFE Climate Smart Chefs, as organizer of the Award, will reimburse the travel and accommodation expenses incurred by winners, provided they have been duly approved in writing beforehand by LIFE Climate Smart Chefs, and subject to the submission of proper supporting travel documents by the Participants.



PHASE FOUR

Visibility and promotion

The names of the winners will be published on the website www.climatesmartchefs.eu. Activities bringing visibility to the winners will be organised, such as participation to events and/or interviews.

CONTACT EMAIL: LIFE@FONDAZIONEBARILLA.COM.