

INTERNATIONAL COMPETITION “S.PELLEGRINO YOUNG CHEF 2019/2020” FULL REGULATIONS

Sanpellegrino Spa (“Sanpellegrino”), with registered offices in Loc. Ruspino, San Pellegrino Terme (BG), and Administrative headquarters in Via del Mulino 6 ad Assago (Mi), is organising the venture called “S.Pellegrino Young Chef 2019/2020”.

The venture consists in an international “Talent Scouting” that is open to young Chefs of adult age, according to their respective states, with a maximum age of 30 at the time of their registration, who have the requirements listed below. The venture will be promoted starting from 14 January 2019, but registration will only be possible between 4 February and 30 April 2019.

These regulations will be published on www.sanpellegrino.com (the “Website”).

All participants are invited to carefully read the 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 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 will be advertised starting from 14 January 2019.

To participate, candidates should register in the specific section of the website www.sanpellegrino.com. For the territory of China alone, complete registration requests may be sent to the address SanpellegrinoYoungChefChina@waters.nestle.com. In order to draw up the “Global Shortlist”, and identify the Regional Finalists and Winner of the Final, the venture will involve 3 phases, as described below:

- Online Registration (Phase 1): from 00.01 (GMT+1) on 04/02/2019 to 23.59 (GMT+1) on 30/04/2019

- Definition of the “Global Shortlist” (Phase 2): 01/05/2019 – 31/05/2019
Identification (and notification) of participants selected for the “Global Shortlist”: starting from 07/06/2019

- “Regional final” (Phase 3): the selection of the Regional Finalists will take place between 21/06/2019 and 31/12/2019

- The Grand Finale (Phase 3) and the election of the S.Pellegrino Young Chef 2020, is currently scheduled to take place in Milan by June 2020. The dates and location for the event may be amended: in any case, **any amendment will be confirmed on www.sanpellegrino.com and participants will be notified directly.**

- The Grand Finale is scheduled to take place by June 2020 in Milan, nevertheless the dates and location for the event could vary: in such cases, any amendment will be notified through the Website and www.finedininglovers.com, and participants will be notified directly.

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, as of the first Online registration phase.

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 01/02/1989.

- **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, Chinese Mandarin, Spanish, French, Italian.**

Applications presented in a language other than those listed above will not be considered valid.

Moreover, to guarantee a better understanding of the regulations, aside from the languages listed above, it will also be available in German, Russian, Japanese, Portuguese.

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

Each young chef will only be allowed to register for the 2019/20 once and with a single Signature Dish. However, chefs who participated in previous editions will be allowed to take part, without prejudice to the age constraints, excluding winners of the title **S.Pellegrino Young Chef**.

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.**

Participants are also required to take out an insurance policy against injuries, and must show the respective documentation to the Organiser.

4. PARTICIPATION PROCEDURE

Phase 1: Online registration - from 00.01 (GMT+1) on 4 February 2019 until 23.59 (GMT+1) on 30 April 2019

To participate, Young Chefs who have the requirements listed above, must register online, by filling in the form on the Website. They will have 3 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 speed with which registrations are submitted will not in any way affect the likelihood of these being accepted and will not give rise to any preferential treatment.

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

- Personal and contact details (**required**)
- Digital references and links (e.g. Website, 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
- An updated **Curriculum Vitae**
- The **recipe for their "Signature Dish"**
- **Photos of their "Signature Dish"** (min. one (1) - max. three (3))

Candidates must also answer the following questions, that will be asked in English:

- "What are your professional dreams for the future?" (**required**)
- "All great chefs have cause and cooking as part of their work. What would you like to contribute to the gastronomy world within your career? How does your dish represent these personal beliefs?" (**required**)

Specific details regarding the dish ("Signature Dish"):

- The "Signature Dish" can be a first or second course. Appetizers and desserts are not allowed.
- The ingredients of the Signature Dish shall not include animals considered to be threatened species, blood or 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:l11023> ;
 - 2) food health and safety aspects http://eur-lex.europa.eu/summary/chapter/food_safety/3001.html?root=3001 .
- Competitors must also take into account the seasonality of ingredients in terms of the ease of sourcing ingredients for Regional Finals and the Grand Finale.

For any questions or doubts candidates can write to contact@sanpellegrinoyoungchef.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 will be allowed to bring preserves, fermentations, powders and dehydrated products that are ready for use. Marinades and cooking juices must be prepared in situ.

- Young Chefs selected for the Regional Finals must procure the ingredients required to cook 10 portions. The cost will be fully reimbursed by the organiser with receipts to be provided and the maximum permitted expenditure shall be 250 euro.

The Young Chef who wins the Regional Final will qualify for the Grand Finale as champion of his/her Area and may procure the ingredients required for cooking 10+10 portions. The cost will be fully reimbursed by the organiser with receipts to be provided and the maximum permitted expenditure shall be 500 euro. The Young Chef may also choose to ask the organiser to procure the necessary ingredients, which will be sourced locally in Italy.

At the Grand Finale, the Young Chefs will find an equipped workstation and the basic ingredients will be available, in accordance with Annexes 1 and 2 to this document.

- The recipe and the photo/s they send of their recipe shall constitute the dish the Young Chefs are to prepare if they are selected in the Global Shortlist.

- The recipe must include the following information: name of the recipe, type of dish (first or second course), ingredients and quantities, how many people the recipe is for, preparation method, preparation time for the recipe, cooking time, serving procedure, name and surname of the chef and ID number assigned during the registration phase.

- At least one photo is required of the dish (up to a maximum of three), clearly showing the finished dish and should ideally be in high resolution. 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 photo/s 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 will not be returned and participants are advised to keep a copy of all material.

The organiser reserves the right, at any moment, 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: Selection of the “Global Shortlist” (by 31 May 2019)

In order to create a first “Global Shortlist”, all applications received during Phase 1 will be divided into 12 groups, corresponding to the 12 Regions participating (listed in Annex 1). The place of work (as opposed to the place of origin) will be used to determine the Country and Region each candidate belongs to.

A judging panel made up of independent members of ALMA (an authoritative international training centre for Italian Cuisine www.alma.scuoladicucina.it) will define a shortlist with a max of 10-15 Young Chefs for each of the 12 Regions participating, as per the annexed list.

In the event of the number of valid applications for one or more Regions 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 will be automatically disqualified and the right to participate will be transferred to the candidate immediately after him/her in the ranking.

The above-mentioned selection process will 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 Shortlists, applications shall be assessed on the basis of the following 3 Criteria (Golden Rules), for each of which the jury members will assign a score between 1 and 10.

1. TECHNICAL SKILLS: Ability to select the finest ingredients in terms of quality, freshness and uniqueness, to obtain an excellent taste, combined with technical skills which bring out the flavours of the ingredients, while maintaining their original essence.

2. CREATIVITY: Ability to explore original, stimulating and innovative perspectives with a personal and contemporary style, while maintaining a perfect balance between the flavour and aesthetic appearance.

3. PERSONAL BELIEF: Ability to communicate a clear message which summarises the vision of their work, i.e. their vision of the world of food and their contribution to today’s society in general, through food.

Based on the sum of the scores assigned to each candidate for each of the above-mentioned criteria, a Shortlist will be drawn up for candidates from each Geographical Area who will access the subsequent phase of the venture.

The candidates for each of the Shortlists will be contacted by telephone and/or email from the local offices of the Organiser and their names will be published on the Website and on www.finedininglovers.com.

Phase 3:

1) Regional Finals (between 21 June and 31 December 2019)

The Regional Finals will take place during Phase 3. The world has been divided into 12 Regions, containing the 50 KEY COUNTRIES/REGIONS that are most advanced in culinary terms, (see attached excel file). In each Region a CHAMPION MARKET will be selected, which shall be responsible for the organisation of the Regional Final. Each Region must have in its shortlist candidates from the KEY COUNTRIES/REGIONS (see attached excel file). For each region there shall be at least 10 participants in order to select 1 young Finalist Chef for each of the Shortlists identified during phase 2.

In order to increase the representation of female chefs in S.Pellegrino Young Chef 2019/20, each pool of Regional Finalists will include at least three women. If there is an insufficient number of women applying to the competition in a Region, male candidates will 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 procedures) and the general guidelines**.

The specific dates, locations and any other details on the Regional Finals will be notified through the Organiser’s local offices. During the Regional Finals, the young Chefs will be asked to cook their “Signature Dish”, as described in the participation phase.

The “Signature Dish” will be examined by a local Jury comprising at least 3 members (established Chefs and/or representatives of the contemporary local food scene).

The jury panel of the Regional Final will 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 criteria.

Based on the sum of the scores assigned to each candidate for each of the above-mentioned criteria, the Jury will identify a winner. The 1st placed candidate will be assigned the title of “Regional Finalist” and will qualify for the Final in Milan. The selected finalists will be supported by a “Mentor Chef”, assigned to them by the Organiser, who will 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**.

The Regional Finalists for each of the Geographical Areas will be notified of their victory by telephone and/or email by the Organiser. The list of the 12 Regional Finalists will 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 international events organised by Sanpellegrino or third parties appointed by the latter. For this reason, we recommend that candidates inform their employers about this immediately**.

During the Regional Finals another 3 awards will also be assigned:

1. FINE DINING LOVERS FOOD FOR THOUGHT AWARD: Voted for by the online Fine Dining Lovers community - this award will be for the young chef who **best represents their personal belief within their dish**.

2. S.PELLEGRINO AWARD FOR SOCIAL RESPONSIBILITY: Voted by an internationally recognized voice on Sustainability in food, this dish will represent the principle that **food is best when it's the result of socially responsible practises**.

3. ACQUA PANNA AWARD FOR CONNECTION IN GASTRONOMY: Voted for by mentors, representing 50 Countries/Regions around the world, **the winning dish will be the one that reflects the perfect connection between different cultures** on the plate. Not fusion, not confusion, a representation of the growing trend of global gastronomy: **Chefs without Borders**.

2) Grand Finale

The Grand Finale is scheduled to take place by June 2020 in Milan, nevertheless the dates and location for the event could vary: in such cases, any amendment will be notified through the Website and www.finedininglovers.com, and participants will be notified directly. 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 will feature:

- 12 finalists for the S.Pellegrino Young Chef award, who will each be allowed to bring 1 friend/relative with them

The organiser reserves the right to determine whether to also invite to the Grand Finale:

- 12 finalists for the Acqua Panna Award for Connection in Gastronomy
- 12 finalists for the Fine Dining Lovers Food for Thought Award
- 12 finalists for the S.Pellegrino Award for Social Responsibility

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

During the Final only the 12 Regional Finalists of the S. Pellegrino Young Chef award will cook their "Signature Dish", that will be assessed by 7 Chefs of international renown ("Grand Jury").

There will be tasting sessions during which each member of the Grand Jury will taste the dishes of the 12 Finalists and will assess these on the basis of the 3 criteria mentioned in the previous paragraphs (Golden Rules), for each of which they will assign a score from 1 to 10.

Based on the sum of the scores for each Regional Finalist, a ranking will be drawn up, and the 1st placed participant will be the overall Winner. As was the case in previous editions, for the Grand Finale a progressive selection mechanism could be used according to which the top 3 ranked participants might be asked to remake their Signature Dish to the Grand Jury before the overall winner is chosen. The mechanism will still be that of the Golden Rules with a score from 1-10.

The Winner will also receive the title "S.Pellegrino Young Chef 2020".

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

The results of the final will be published on the Website and on www.finedininglovers.com after the date of the event has been notified.

The Winner of the title "**S.Pellegrino Young Chef 2020**" **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.**

5. PROMOTING PLAN

Bringing visibility to the successful young chefs: it is about visibility activities to the young chef, which will serve to give voice to his personal belief. The winner will then be involved in international events where he will cook or talk about his experience, he will compare himself with the other SPYC winners in training experiences and will have visibility on the Fine Dining Lovers platform.

6. DATA PROTECTION

The personal data of participants will 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, that can be found on: www.sanpellegrino.com/youngchefapplication

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 consent (optional) 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 consent (optional) participants agree to receive emails and/or commercial correspondence regarding the Organiser's products, services and events. Please note this consent is not a necessary condition for participation and will 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 Global 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 and the principles outlined herein.

All the material sent for participation must be original products.

By participating in the venture, participants declare and confirm:

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

b. that it will hold the organising company, and its assigns, fully indemnified and harmless from any adverse consequences, costs, damages that may derive to the latter as a result of the breach of this declaration and guarantee. In particular, the participant will defend and completely indemnify the promoter from 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, rights on a registered trademark, the patent rights, know-how, invention rights, 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, and photographs/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 will not be returned to participants.

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

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 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” will not be entitled to participate.**

For each participant, the organizer will be responsible for: (a) organizing transfers to and from each of the venues for the Regional Finals and the Grand Finale; (b) to bear the expenses in relation to travel, board and lodging related to the participation in the Regional Finals and the Grand Finale.

As mentioned above, the organization will take care of all the expenses related to the companion who will accompany the Young Chef winner of the Regional Final to the Grand Finale.

The above is meant only for the participating Young Chef and his companion; any other guests will be entirely at the expense of the participant himself and will be able to attend as observers only to the competition without access to collateral events including lunches and official dinners / entertainment programs.

Participation in the Regional Final and Grand Finale, and the title on offer are non-transferable and have no intrinsic financial value.

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 damaged 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 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 interference and/or (b) with the authorisation of the competent authorities, amend, suspend or cancel this venture.

These regulations are drafted in accordance 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) and operational headquarters in Via del Mulino n. 6, 20090 – Assago (MI)

ANNEX 1 – Competition Areas (an excel file is attached with all geographies in the world broken down into their respective Regional Finals)

1. North America: **USA (event location)** and Canada
2. South America: **Peru (event location)**, Argentina, Brazil, Chile, Colombia, Mexico
3. Iberian and Mediterranean Countries: **Spain (event location)** Greece, Israel and Portugal
4. North-western Europe: **France (event location)**, Belgium, Switzerland
5. UK and Northern Europe: **UK (event location)**, Ireland, Holland, Norway, Sweden, Denmark
6. Central Europe: **Germany (event location)**, Austria, Hungary, Poland
7. Italy and south-eastern Europe: **Italy (event location)**, Romania, Slovenia, Croatia
8. Africa and Middle East: **UAE (event location)**, Lebanon, Morocco, South Africa, Turkey
9. Euro Asia: **Russian Federation (event location)**, Finland, Latvia
10. Greater China: **Mainland China (event location)**, Hong Kong, Taiwan
11. Asia: **Japan (event location)**, India, Indonesia, Malaysia, Philippines, Singapore, South Korea, Thailand
12. Pacific: **Australia (event location)**, New Zealand

CODE	NAME	S.PELLEGRINO MARKET AREA 19-20
AF	AFGHANISTAN	AFRICA & MIDDLE EAST
AL	ALBANIA	ITALY & SOUTH EAST EUROPE
DZ	ALGERIA	AFRICA & MIDDLE EAST
AS	AMERICAN SAMOA	PACIFIC
AD	ANDORRA	IBERIAN & MEDITERRENEAN COUNTRIES
AO	ANGOLA	AFRICA & MIDDLE EAST
AI	ANGUILLA	LATIN AMERICA
AG	ANTIGUA AND BARBUDA	LATIN AMERICA
AR	ARGENTINA	LATIN AMERICA
AM	ARMENIA	EURO ASIA
AW	ARUBA	LATIN AMERICA
AU	AUSTRALIA	PACIFIC
AT	AUSTRIA	CENTRAL EUROPE
AZ	AZERBAIJAN	EURO ASIA
BS	BAHAMAS	NORTH AMERICA
BH	BAHRAIN	AFRICA & MIDDLE EAST
BD	BANGLADESH	ASIA
BB	BARBADOS	LATIN AMERICA
BY	BELARUS	EURO ASIA
BE	BELGIUM	NORTH WEST EUROPE
BZ	BELIZE	LATIN AMERICA
BJ	BENIN	AFRICA & MIDDLE EAST
BM	BERMUDA	LATIN AMERICA
BT	BHUTAN	ASIA
BO	BOLIVIA	LATIN AMERICA
BA	BOSNIA AND HERZEGOVINA	ITALY & SOUTH EAST EUROPE
BW	BOTSWANA	AFRICA & MIDDLE EAST
BV	BOUVET ISLAND	UK & NORTH EUROPE
BR	BRAZIL	LATIN AMERICA
IO	BRITISH INDIAN OCEAN TERRITORY	PACIFIC
BN	BRUNEI	ASIA
BG	BULGARIA	ITALY & SOUTH EAST EUROPE

BF	BURKINA FASO	AFRICA & MIDDLE EAST
MM	BURMA (MYANMAR)	ASIA
BI	BURUNDI	AFRICA & MIDDLE EAST
KH	CAMBODIA	ASIA
CM	CAMEROON	AFRICA & MIDDLE EAST
CA	CANADA	NORTH AMERICA
CV	CAPE VERDE	AFRICA & MIDDLE EAST
KY	CAYMAN ISLANDS	NORTH AMERICA
CF	CENTRAL AFRICAN REPUBLIC	AFRICA & MIDDLE EAST
TD	CHAD	AFRICA & MIDDLE EAST
CL	CHILE	LATIN AMERICA
CN	CHINA	GREATER CHINA
CX	CHRISTMAS ISLAND	PACIFIC
CC	COCOS (KEELING) ISLANDS	PACIFIC
CO	COLOMBIA	LATIN AMERICA
KM	COMOROS	AFRICA & MIDDLE EAST
CD	CONGO, DEM. REPUBLIC	AFRICA & MIDDLE EAST
CG	CONGO, REPUBLIC	AFRICA & MIDDLE EAST
CK	COOK ISLANDS	PACIFIC
CR	COSTA RICA	LATIN AMERICA
HR	CROATIA	ITALY & SOUTH EAST EUROPE
CW	CURAÇAO	LATIN AMERICA
CU	CUBA	LATIN AMERICA
CY	CYPRUS	IBERIAN & MEDITERRANEAN COUNTRIES
CZ	CZECH REPUBLIC	CENTRAL EUROPE
DK	DENMARK	UK & NORTH EUROPE
DJ	DJIBOUTI	AFRICA & MIDDLE EAST
DM	DOMINICA	LATIN AMERICA
DO	DOMINICAN REPUBLIC	LATIN AMERICA
TL	EAST TIMOR	ASIA
EC	ECUADOR	LATIN AMERICA
EG	EGYPT	AFRICA & MIDDLE EAST
SV	EL SALVADOR	LATIN AMERICA
GQ	EQUATORIAL GUINEA	AFRICA & MIDDLE EAST
ER	ERITREA	AFRICA & MIDDLE EAST
EE	ESTONIA	EURO ASIA
ET	ETHIOPIA	AFRICA & MIDDLE EAST
FK	FALKLAND ISLANDS	LATIN AMERICA
FO	FAROE ISLANDS	UK & NORTH EUROPE
FJ	FIJI	PACIFIC
FI	FINLAND	EURO ASIA
FR	FRANCE	NORTH WEST EUROPE
GF	FRENCH GUIANA	LATIN AMERICA

PF	FRENCH POLYNESIA	PACIFIC
TF	FRENCH SOUTHERN TERRITORIES	NORTH WEST EUROPE
GA	GABON	AFRICA & MIDDLE EAST
GM	GAMBIA	AFRICA & MIDDLE EAST
GE	GEORGIA	EURO ASIA
DE	GERMANY	CENTRAL EUROPE
GH	GHANA	AFRICA & MIDDLE EAST
GI	GIBRALTAR	IBERIAN & MEDITERRENEAN COUNTRIES
GR	GREECE	IBERIAN & MEDITERRENEAN COUNTRIES
GL	GREENLAND	UK & NORTH EUROPE
GD	GRENADA	LATIN AMERICA
GP	GUADELOUPE	LATIN AMERICA
GU	GUAM	PACIFIC
GT	GUATEMALA	LATIN AMERICA
GG	GUERNSEY	UK & NORTH EUROPE
GN	GUINEA	AFRICA & MIDDLE EAST
GW	GUINEA-BISSAU	AFRICA & MIDDLE EAST
GY	GUYANA	LATIN AMERICA
HT	HAITI	LATIN AMERICA
HM	HEARD ISLAND AND MCDONALD ISLANDS	PACIFIC
HN	HONDURAS	LATIN AMERICA
HK	HONGKONG	GREATER CHINA
HU	HUNGARY	CENTRAL EUROPE
IS	ICELAND	UK & NORTH EUROPE
IN	INDIA	ASIA
ID	INDONESIA	ASIA
IR	IRAN	AFRICA & MIDDLE EAST
IQ	IRAQ	AFRICA & MIDDLE EAST
IE	IRELAND	UK & NORTH EUROPE
IL	ISRAEL	IBERIAN & MEDITERRENEAN COUNTRIES
IT	ITALY	ITALY & SOUTH EAST EUROPE
CI	IVORY COAST	AFRICA & MIDDLE EAST
JM	JAMAICA	NORTH AMERICA
JP	JAPAN	ASIA
JE	JERSEY	UK & NORTH EUROPE
JO	JORDAN	AFRICA & MIDDLE EAST
KZ	KAZAKHSTAN	EURO ASIA
KE	KENYA	AFRICA & MIDDLE EAST
KGI	KING GEORGE ISLAND	UK & NORTH EUROPE
KI	KIRIBATI	PACIFIC
KP	KOREA DEM. REPUBLIC OF	ASIA
KW	KUWAIT	AFRICA & MIDDLE EAST
KG	KYRGYZSTAN	EURO ASIA

LA	LAOS	ASIA
LV	LATVIA	EURO ASIA
LB	LEBANON	AFRICA & MIDDLE EAST
LS	LESOTHO	AFRICA & MIDDLE EAST
LR	LIBERIA	AFRICA & MIDDLE EAST
LY	LIBYA	AFRICA & MIDDLE EAST
LI	LIECHTENSTEIN	NORTH WEST EUROPE
LT	LITHUANIA	EURO ASIA
LU	LUXEMBURG	NORTH WEST EUROPE
MO	MACAU	GREATER CHINA
MK	MACEDONIA	ITALY & SOUTH EAST EUROPE
MG	MADAGASCAR	AFRICA & MIDDLE EAST
MW	MALAWI	AFRICA & MIDDLE EAST
MY	MALAYSIA	ASIA
MV	MALDIVES	ASIA
ML	MALI	AFRICA & MIDDLE EAST
MT	MALTA	IBERIAN & MEDITERRANEAN COUNTRIES
IM	MAN ISLAND	UK & NORTH EUROPE
MH	MARSHALL ISLANDS	PACIFIC
MQ	MARTINIQUE	LATIN AMERICA
MR	MAURITANIA	AFRICA & MIDDLE EAST
MU	MAURITIUS	AFRICA & MIDDLE EAST
YT	MAYOTTE	AFRICA & MIDDLE EAST
MX	MEXICO	LATIN AMERICA
FM	MICRONESIA	PACIFIC
MD	MOLDOVA	EURO ASIA
MC	MONACO	NORTH WEST EUROPE
MN	MONGOLIA	GREATER CHINA
ME	MONTENEGRO	ITALY & SOUTH EAST EUROPE
MS	MONTSERRAT	LATIN AMERICA
MA	MOROCCO	AFRICA & MIDDLE EAST
MZ	MOZAMBIQUE	AFRICA & MIDDLE EAST
NA	NAMIBIA	AFRICA & MIDDLE EAST
NR	NAURU	PACIFIC
NP	NEPAL	ASIA
NL	NETHERLANDS	UK & NORTH EUROPE
AN	CARIBBEAN NETHERLANDS (BONAIRE, SABA, SAINT EUSTATIUS)	LATIN AMERICA
NC	NEW CALEDONIA	PACIFIC
NZ	NEW ZEALAND	PACIFIC
NI	NICARAGUA	LATIN AMERICA
NE	NIGER	AFRICA & MIDDLE EAST
NG	NIGERIA	AFRICA & MIDDLE EAST
NU	NIUE	PACIFIC

NF	NORFOLK ISLAND	PACIFIC
MP	NORTHERN MARIANA ISLANDS	ASIA
NO	NORWAY	UK & NORTH EUROPE
OM	OMAN	AFRICA & MIDDLE EAST
PK	PAKISTAN	ASIA
PW	PALAU	ASIA
PS	PALESTINIAN TERRITORIES	AFRICA & MIDDLE EAST
PA	PANAMA	LATIN AMERICA
PG	PAPUA NEW GUINEA	PACIFIC
PY	PARAGUAY	LATIN AMERICA
PE	PERU	LATIN AMERICA
PH	PHILIPPINES	ASIA
PN	PITCAIRN	PACIFIC
PL	POLAND	CENTRAL EUROPE
PT	PORTUGAL	IBERIAN & MEDITERRANEAN COUNTRIES
PR	PUERTO RICO	NORTH AMERICA
QA	QATAR	AFRICA & MIDDLE EAST
RE	REUNION ISLAND	AFRICA & MIDDLE EAST
RO	ROMANIA	ITALY & SOUTH EAST EUROPE
RU	RUSSIAN FEDERATION	EURO ASIA
RW	RWANDA	AFRICA & MIDDLE EAST
BL	SAINT BARTHELEMY	LATIN AMERICA
KN	SAINT KITTS AND NEVIS	LATIN AMERICA
LC	SAINT LUCIA	LATIN AMERICA
MF	SAINT MARTIN	LATIN AMERICA
PM	SAINT PIERRE AND MIQUELON	NORTH AMERICA
VC	SAINT VINCENT AND THE GRENADINES	LATIN AMERICA
WS	SAMOA	PACIFIC
SM	SAN MARINO	ITALY & SOUTH EAST EUROPE
ST	SAO TOME AND PRINCIPE	AFRICA & MIDDLE EAST
SA	SAUDI ARABIA	AFRICA & MIDDLE EAST
SN	SENEGAL	AFRICA & MIDDLE EAST
RS	SERBIA	ITALY & SOUTH EAST EUROPE
SC	SEYCHELLES	AFRICA & MIDDLE EAST
SL	SIERRA LEONE	AFRICA & MIDDLE EAST
SG	SINGAPORE	ASIA
SK	SLOVAKIA	CENTRAL EUROPE
SI	SLOVENIA	ITALY & SOUTH EAST EUROPE
SB	SOLOMON ISLANDS	PACIFIC
SO	SOMALIA	AFRICA & MIDDLE EAST
ZA	SOUTH AFRICA	AFRICA & MIDDLE EAST
GS	SOUTH GEORGIA AND THE SOUTH SANDWICH ISLANDS	LATIN AMERICA
KR	SOUTH KOREA	ASIA

ES	SPAIN	IBERIAN & MEDITERRANEAN COUNTRIES
LK	SRI LANKA	ASIA
SD	SUDAN	AFRICA & MIDDLE EAST
SR	SURINAME	LATIN AMERICA
SJ	SVALBARD AND JAN MAYEN	UK & NORTH EUROPE
SZ	SWAZILAND	AFRICA & MIDDLE EAST
SE	SWEDEN	UK & NORTH EUROPE
CH	SWITZERLAND	NORTH WEST EUROPE
SY	SYRIA	AFRICA & MIDDLE EAST
TW	TAIWAN	GREATER CHINA
TJ	TAJKISTAN	EURO ASIA
TZ	TANZANIA	AFRICA & MIDDLE EAST
TH	THAILAND	ASIA
TG	TOGO	AFRICA & MIDDLE EAST
TK	TOKELAU	PACIFIC
TO	TONGA	PACIFIC
TT	TRINIDAD AND TOBAGO	LATIN AMERICA
TN	TUNISIA	AFRICA & MIDDLE EAST
TR	TURKEY	AFRICA & MIDDLE EAST
TM	TURKMENISTAN	EURO ASIA
TC	TURKS AND CAICOS ISLANDS	LATIN AMERICA
TV	TUVALU	PACIFIC
UG	UGANDA	AFRICA & MIDDLE EAST
UA	UKRAINE	CENTRAL EUROPE
AE	UNITED ARAB EMIRATES	AFRICA & MIDDLE EAST
GB	UNITED KINGDOM	UK & NORTH EUROPE
US	UNITED STATES	NORTH AMERICA
UY	URUGUAY	LATIN AMERICA
UZ	UZBEKISTAN	EURO ASIA
VU	VANUATU	PACIFIC
VA	VATICAN CITY STATE	ITALY & SOUTH EAST EUROPE
VE	VENEZUELA	LATIN AMERICA
VN	VIETNAM	ASIA
VG	VIRGIN ISLANDS (BRITISH)	LATIN AMERICA
VI	VIRGIN ISLANDS (U.S.)	NORTH AMERICA
WF	WALLIS AND FUTUNA	PACIFIC
EH	WESTERN SAHARA	AFRICA & MIDDLE EAST
YE	YEMEN	AFRICA & MIDDLE EAST
ZM	ZAMBIA	AFRICA & MIDDLE EAST
ZW	ZIMBABWE	AFRICA & MIDDLE EAST

The above allocation is for the S.Pellegrino Young Chef event/competition purpose only.

ANNEX 2
NUMBER OF CANDIDATES PER REGION (ATTACHED EXCEL FILE)

S.PELLEGRINO MARKET AREA 19-20	N. OF CANDIDATES
NORTH AMERICA	10
LATIN AMERICA	15
IBERIAN & MEDITERRANEAN COUNTRIES	10
NORTH WEST EUROPE	10
UK & NORTH EUROPE	15
CENTRAL EUROPE	10
ITALY & SOUTH EAST EUROPE	10
AFRICA & MIDDLE EAST	10
EURO ASIA	10
GREATER CHINA	10
ASIA	15
PACIFIC	10

ANNEX 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 D.P.R. n. 430/2001, as the "award" consists exclusively in a "title" and represents the acknowledgment of the personal merit and professionalism demonstrated by the winner.

ATTACHMENT 1 - INGREDIENTS FOR SPYC 2019-2020

- Dry white wine
- Red wine
- Strong and purpose flour
- Durum wheat flour
- Semolina
- White vinegar
- Extra virgin olive oil
- Peanut oil
- Black pepper
- Fine salt
- Coarse salt
- Glucose
- Sugar
- Powdered sugar
- Cooking string
- Roll of baking paper
- Butter
- Fresh whole cow's milk
- Goat's milk
- Fresh cream
- Eggs
- Garlic
- Carrots
- White onions
- Red onions
- Tropea onions
- Untreated lemons
- Parsley
- Shallot
- Celery
- Mesclun
- Large potatoes
- Ratte potatoes
- Tomatoes
- Leek
- Spinach leaves
- Zucchini
- Mixed sprouts (garlic, beetroot, leeks, peas, parsley, etc.)
- Italian cheeses
- Aromatic herbs
- Dried legumes (chickpeas, kidney beans, cannellini beans)
- Black and green olives
- Spices (turmeric, curry, star anise, cinnamon stick, cardamom)
- Watercress
- Salted capers

ATTACHMENT 2 - SPYC 2019-2020 - ALL EQUIPMENT ON SITE FOR THE CONTESTANTS

INDIVIDUAL KITCHEN SPACE SET UP		SHARED APPLIANCES LIST FOR 2 KITCHENS (ONE BOX)	
1	COOKTOP WITH 4 ELECTRIC BURNERS 900XP	1	LAST CHILLER 10 TRAY GN 1/1 (1 TO SHARE BETWEEN 2 CONTESTANTS)
1	ELECTRIC CONVECTION/STEAM OVEN 6 TRAY GN 1/1	1	COMMERCIAL FRIDGE 700L
1	SINGLE SINK	1	STEEL CUTTER 3.5 LTR 1400 R.P.M. HP 0.5
1	STAINLESS STEEL BENCH SPACE (160CM) BESIDE THE COOKTOP	1	PASTA SHEET ROLLER (320 MM WIDE)
2	STAINLESS STEEL BENCHE WITH LOWER SHELF (120CM EACH BENCH)	1	STEEL GENERAL PURPOSE TROLLEY - 2 TIERS
2	STAINLESS STEEL BENCHE (80CM EACH BENCH)	1	PLANETARY MIXER 5 LTR CAPACITY WITH POLISHED S/STEEL REMOVABLE BOWL
1	COMMERCIAL RANGEHOOD 2M	1	PROFESSIONAL MIRCOWAVE OVEN 1600/1850 W
1	STEEL PLAIN TOP PLATE WARMER CUPBOARD WITH SLIDING DOORS	1	RONER
1	2 DOORS/STEEL COUNTER FRIDGE 280 Ltr CAPACITY	5	PASTA CHEF ROLLER (320 mm wide)
1	FRY TOP COUNTERTOP S/STEEL GRIDDLE WITH GRYPING PLATE WITH NON- STICK CHROMIUM SURFACE 2800 w		
3	HEAT LAMP		
1	STAINLESS STEEL RUBBISH BIN		
1	ELECTRIC SOCKET		
1	ELECTRIC SOCKET (3 PHASE)		
1	SIPHON GUNS/ESPUMAS		
3	BAKING TRAY GN 1/1 H2		
3	BAKING TRAY GN1/1 H4		
4	BAKING TRAY GN1/1 H6,5		
2	CHOPPING BOARD - PLASTIC		
EQUIPMENT LIST FOR EACH KITCHEN		SHARED EQUIPMENT LIST FOR ALL CONTESTANTS	
1	PROPYLENE STORAGE BOXE WITH LID GN 1/2 H20 cm	1	ICE MAKER 90kg/24hrs production 55 kg
1	PROPYLENE STORAGE BOXE WITH LID GN 1/2 H15 cm	2	ELECTRIC SALAMANDER GRILL
2	CONICAL STAINLESS STEEL BOWL ø22 Lt 2	2	PACOJET
4	STAINLESS STEEL BOWL ø21 h 9cm	40	PACOJET CONTAINER
1	PEPPER GRINDER	1	PROFESSIONAL GRAVITY OR VERTICAL SLICER. BLADE DIAMETER 315/360
1	MINIPIMER MIXER W 400	1	TABLE-TOP VACUUM PACKAGING MACHINE
1	MANDOLINE	5	COMMERCIAL FRIDGE 700L- For food storage
1	FLOUR SIEVE	1	UPRIGHT S/STEEL STORAGE FREEZER 700 LTR CAPACITY - FOR FOOD STORAGE
2	SALAD BOWL ø 20	2	1L PLASTIC JUG
2	SALAD BOWL ø 30	2	2L PLASTIC JUG
3	PLASTIC SQUEEZE BOTTLE 0,36L	5	STOCKPOT WITH LID
1	STRAINER INOX 14 CM	2	PRESSURE COOKER
1	POTATO PEELER	1	STAINLESS STEEL FOOD MILL
1	GRATER	1	ELECTRIC JUICER
1	POTATO MASHER	1	BLOWTORCH
1	MEDIUM WHISK		
2	DISHCLOTH		
1	KITCHEN SCISSOR		
1	PASSOIRE CHINOIS ø20 - "Chinese" colander		
2	SAUCEPAN ø16		
2	SAUCEPAN ø20		
1	STEW PAN WITH LID ø40		
1	STEW PAN WITH LID ø24		
1	SPLAYED SAUTE PAN ø16		
2	ROUND FRY PAN ø20		
1	ROUND FRY PAN ø30		
1	LADLE ø 10		
		ALSO AVAILABLE:	
		CLINGFILM, BAKING PAPER, ALUMINIUM FOIL, DISPOSABLE GLOVES, GENERAL CLEANING EQUIPMENT, OIL-ABSORBING PAPER (FOR FRYING), ABSORBENT PAPER (FOR HANDS), SPOONS, FORKS, CHEESE CLOTH, STRING. UPON REQUEST, THIS SPECIFIC (AND ONLY) KIND OF SMOKER IS CAN BE PROVIDED: http://www.horeca-service.it/affumicatore-professionale.html	
		COMMUNAL WASHING UP AREA	
		AVAILABLE FOR ALL CONTESTANTS WITH DISHWASHERS AND DISHWASHING STAFF	

1	LADLE ø 8		
5	KITCHENSKIMMER		
3	CAKE TRAY OBLIQUE EDGES 40x30 cm		
1	INDUCTIONS PAVED BOWL 40 cm		
1	SPATULA		
1	ELECTRIC SCALE maximum 5kg (1g)		
1	KITCHENKNIFE KIT (8 total)		
1	SET OF 11 COOKING RINGS		
1	SET OF 11 COOKING RINGS streaked		