

## The nation's best chefs, waiters, and bartenders are to be found at Foodexpo

February 22, 2024

The prestigious competitions for Chef of the Year and Waiter of the Year, along with the Danish championships for both cocktails and mocktails, will take place at Foodexpo, where several Nordic competitions are also held. The largest food fair in the Nordic region will be held at MCH Messecenter Herning from March 17-19, 2024.



*Cocktails and mocktails will be shaken for the grand prize when the Danish bartender championships take over the Bar Stage at Foodexpo. Photo: MCH/Tony Brøchner.*

The art of mixing the perfect cocktail and mocktail takes center stage at this year's Foodexpo, where the country's most skilled and talented bartenders will compete in the Danish Bartender

Championships at the Bar Stage. With a plethora of innovative ideas, the event promises both great flavor and top-notch entertainment as this noble craft is reimagined.

"The audience can expect a spectacular show of talent and creativity. The participants will push the boundaries of what's possible in mixology and present groundbreaking mocktails and cocktails that are not only a delight to the taste buds but also a visual treat. It's a unique opportunity to see some of the country's best bartenders in action and to be inspired by the art and science behind each drink," says Zander Lauritzen Hansen, founder of Mixology International, which organizes the championships.

He explains that the trend within bartending is an increased focus on sustainability and local ingredients. Bartenders are increasingly experimenting with creating their own extracts, bitters, and fermented ingredients in an effort to add unique depths to their cocktails. Additionally, non-alcoholic cocktails are more popular than ever, and bartending as a craft is undergoing rapid development—hence the high expectations for the championships.

"For both the mocktail and cocktail competitions, I expect a high level of innovation and creativity from the participants. The challenge in the mocktail competition is to create something refreshing and original without alcohol, while the cocktail competition allows bartenders to experiment with a wide range of spirits and techniques to create complex and harmonious drinks. I expect the participants to demonstrate the artistic and craftsmanship level for which Danish bartending is known," says Zander Lauritzen Hansen.

The Danish Mocktail Championships will take place on the fair's opening day, while the second day is dedicated to the cocktail portion of the championships. On the final day, the Bar Stage will host workshops focused on wine and spirits.

### **Chef of the Year and Waiter of the Year - a vibrant kitchen battle**

At Foodexpo, the Chef of the Year and Waiter of the Year will also be decided in a vibrant kitchen battle among eight of the country's best chefs and waiters. Both titles are among the most prestigious and sought-after in the gastronomic world, and it's on the first day of the fair that the winners will be announced and crowned.

The eight chef finalists have six hours and 30 minutes to create the most outstanding three-course menu possible, which will then be served to a panel of specially invited guests and star judges. In the chef competition, the participants are judged on various criteria such as taste and presentation, while the judges in the waiter competition evaluate the technical work as well as the participants' personal presentation.

The Chef of the Year and Waiter of the Year competitions are held for the 31st and 17th times, respectively, and are organized by the industry association HORESTA in collaboration with 3F.

### **Prestigious Nordic chef and waiter competitions**

Foodexpo is an international fair, reflected in the chef competitions, which, besides those already mentioned, include the Nordic Green Chef and the Nordic Chef and Waiter competitions.

The Nordic Green Chef competition premiered at the 2022 edition of Foodexpo and returns on the second day of Foodexpo 2024, where five chefs and their commis from Denmark, Norway, Sweden, Finland, and Iceland will compete focusing on sustainability and plant-based food.

The same nations are represented in the Nordic Chef and Waiter competitions, where the chefs compete in culinary creativity and diversity. Five young chefs will also participate in a junior competition, all of which can be seen on the final day of the fair.

The competitions are organized by the Danish Chefs' Association and the Nordic Chef Association.

In addition to the chef and waiter competitions, Foodexpo hosts a variety of professional competitions in areas like confectionery and butchery.

Foodexpo will take place at MCH Messecenter Herning from March 17-19, 2024. Learn more at [foodexpo.dk](http://foodexpo.dk).

### **Finalists in the chef and waiter competitions**

#### **Chef of the Year**

Bendix Sixhøj Laursen - Restaurant Mark

Bjarke Jeppesen - Restaurant Tree Top

Cille Bunk Pedersen - Bistro Boheme

Jesper Løbner - Restaurant Nögen

Mathias Christensen - Crowne Plaza Hotel

Michael Nørtoft - Geranium

Patrick Godborg - Radio

Sophia Rosa Antorini - Restaurant Domæne

### **Waiter of the Year**

Amalie Druekær Rasmussen - Støvlet Katrines Hus

Andreas Kobs Laursen - Restaurant Tree Top

Dennis Blok - Molskroen

Emil Pandrup - Kong Hans Kælder

Henrik Lindegaard - Kokkedal Slot

Ketil Sauer - Sauer Wine

Kristine Slott Olsen - Restaurant Calma

Marc Thejl Hansen - Schackenborg Slotskro

### **Nordic Green Chef**

Sara Káradóttir - Iceland

Antti Tynkkynen - Finland

Alexander Johnsen - Denmark

Eline Sofie Sunde - Norway

Emil Persson - Sweden

### **Nordic Chef**

Iðunn Sigurðardóttir - Iceland

Pyry Nykänen - Finland

Alexander Johnsen - Denmark

Nils Flatmark - Norway

David Forsman Törnqvist - Sweden

Nordic Waiter

Andrea Guðrúnardóttir - Iceland

Joonas Heino - Finland

Andreas Kobs Laursen - Denmark

Mathias Toresen - Norway

Albin Haponen Käkelä - Sweden