

INTERNORGA Next Chef Award: Niklas Herrmann from Aramark in Frankfurt cooks his way to the top

Hamburg, 11 March 2024: The audience applauded enthusiastically as the INTERNORGA Next Chef Award 2024 reached its culmination. Over the course of two days, 18 up-and-coming chefs went up against each other in an exciting battle and amazed the jury of several top chefs, as well as the live audience and those watching the livestream, with their culinary creations. In the end, 23-year-old Niklas Herrmann from Aramark in Frankfurt was the one celebrating their victory on Monday evening.

The grand finale on Monday afternoon had it all. **Next Chef Award** initiator and ambassador **Johann Lafer** had come up with a special challenge for the up-and-coming chefs: they had to cook a slice of boiled beef, rhubarb and tomato broth with different types of puntarella – without a recipe. The six talented young chefs, who had already qualified in the preliminary rounds, demonstrated their skills, creativity and, above all, nerves of steel under the watchful eyes of a top-class jury.

Next Chef 2024

At the end of an exciting day, the coveted INTERNORGA **Next Chef Award** 2024 went to **Niklas Herrmann** from Aramark in Frankfurt: 'The final was quite nerve-wracking. But above all, it was a lot of fun to take on such great competitors. I am delighted to have won the award.' The main prize involves the publication of their own cookbook by the well-known Gräfe und Unzer publishing house. Second place in the competition went to **Fouad David Hallak** from Mercure Hotel in Trier and third place to **Gedion Beckmann** from Der Player in Hamburg. They each received some high-tech for their kitchen from Pacojet and a high-quality knife set from KAI.

Top-class experts: the jury of the INTERNORGA Next Chef Award 2024

The jury for this year's Next Chef Award was once again composed of some true experts in the industry: top chefs **Anne Brandes** (winner of the NCA 2023), **Clara Hunger** (Tulus Lotrek Berlin), **Markus Hörner** (Käfer), **Paul Ivić** (vegetarian star chef from Vienna), **Rupert Kien** (Seachefs), **Thomas Martin** (Jacobs Restaurant), **Robin Pietsch** (Restaurant Pietsch), **Peter Maria Schnurr** (chef from Leipzig who has been awarded two Michelin stars), **Stefan Wilke** (The Fontenay) and **André Wolff** (Rungis). 'The performance and passion shown in the competition by the young chefs were extremely impressive,' said **Robin Pietsch**. 'We have no doubt that all those who took part in the competition have what it takes to forge an extraordinary culinary career – and send our heartfelt congratulations to **Niklas Herrmann!**'

About INTERNORGA

INTERNORGA is the leading trade fair for hotels, restaurants, bakery and confectionery. As an annual meeting place for those industries, it will take place from 8 to 12 March 2024 on the grounds of Hamburg Messe und Congress GmbH. National and international exhibitors will present their

products, trends and innovations for the entire foodservice and hospitality market to trade visitors. The trade show is accompanied by international conferences, an extensive supporting programme, and innovative industry competitions.

Further information can be found on the website www.internorga.com and on the INTERNORGA [LinkedIn](#), [Instagram](#) and [Facebook](#) social media channels.



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