

Press Release

INTERNORGA Next Chef Award:

The jury and participants for the competition for promising young chefs have been selected

On your marks, get set, cook! In the Next Chef Award cooking competition with Johann Lafer, a total of 18 up-and-coming chefs will face the verdict of a high-calibre expert jury at INTERNORGA – in live challenges and in front of an audience. For the first time, the jury includes the former Next Chef Award winners Kevin Gedike (2019), Marianus von Hörsten (2018) and Jonas Straube (2016).

They are between 20 and 26 years old, come from Germany, Austria and Switzerland and are battling for the industry title of Next Chef 2020 in Hamburg: 18 specially selected young chefs will be judged by a jury of well-known experts in front of an audience at the East Entrance of INTERNORGA as they compete in three live challenges (14 to 16 March 2020), each moderated by Johann Lafer and Tagesschau anchor Jan Hofer. The jury features Michelin-starred chefs such as Karlheinz Hauser, Christoph Rüffer, Marco Müller and Thomas Imbusch. The winner will have their own cookbook published by Gräfer and Unser Verlag, and the second- and third-place finishers will enjoy a professional kitchen appliance from Pacojet and valuable knives from KAI. With this competition, the leading international trade show for the entire foodservice and hospitality market and Michelin-star-winning chef Johann Lafer have been doing their bit to specifically support young talent in the restaurant industry since 2016, and are bringing the variety of the cooking profession to life. Here are the participants and jury members of the Next Chef Award 2020 at a glance:

Saturday, 14 March 2020, 2.30 p.m., start of challenge 1

Participants

- Christoph Behnke, 23, chef de partie, SOLAR Restaurant, Berlin (D)
- Tetiana Bielova, 23, chef, Strandhotel Glücksburg, Glücksburg (D)
- Patrick Domeyer, 26, junior sous-chef, Renaissance Hotel, Hamburg (D)
- Rene Dybek, 26, junior sous-chef, Klosterpforte Marienfeld, Harsewinkel (D)
- Marc Moog, 23, junior sous-chef, coast by east, Hamburg (D)
- Henry Obotenu, 23, demi-chef, Hotel Eggers, Hamburg (D)

Jury

- Karlheinz Hauser, chef with two Michelin stars, Hotel Süllberg, Gourmet Restaurant Seven Seas, Hamburg

- Rupert Kien, Director F&B Services, sea chefs Cruises Worldwide, Hamburg
- Ralf Kroschel, Head of Catering, Volkswagen, Wolfsburg
- Marianus von Hörsten, Next Chef Award winner 2018 and owner of Restaurant Klinker, Hamburg
- TBC

Sunday, 15 March 2020, 2 p.m., start of challenge 2

Participants

- Lukas Baumgartner, 20, chef de partie, Hotel Grand Ferdinand, Vienna (AT)
- Kevin Lüken, 25, catering graduate, WIHOGA Dortmund, Wettringen (D)
- Dennis Kratz, 25, chef de partie, Genuss Fabrik, Bad Hindelang (D)
- Stefan Roglmeier, 23, chef de partie, Restaurant Pfistermühle, Munich (D)
- Patrick Sonnenschein, 25, chef de partie, Gourmet Restaurant Schlosshotel Münchhausen, Hanover (D)
- Vanessa Westhöfer, 25, commis de cuisine, Burg Gleiberg, Gießen (D)

Jury

- Karlheinz Hauser, chef with two Michelin stars, Hotel Süllberg, Gourmet Restaurant Seven Seas, Hamburg
- Thomas Martin, chef with two Michelin stars, Hotel Louis C. Jacob, Jacob's Restaurant, Hamburg
- Jonas Straube, Next Chef Award winner 2016, chef de cuisine, east Hotel und Restaurant, Hamburg
- Christoph Ruffer, chef with two Michelin stars, Fairmont Hotel Vier Jahreszeiten, Restaurant Haerlin, Hamburg
- Stefan Wilke, The Fontenay, Hamburg

Monday, 16 March 2020, 11 a.m., start of challenge 3

Participants

- Wilfried Langreiter, 26, sous-chef, COOL MAMA, Salzburg (AT)
- Felix Lehner, 24, chef de partie, Hilton Vienna, Vienna (AT)
- Alexander Loth, 26, junior sous-chef, Légère Hotel, Bielefeld (D)
- Marco Nöpflin, 21, chef de tournant, Waldstätterhof, Lucerne (CH)
- Johannes Rudloff, 24, sous-chef, Restaurant Esplanade, Eisenach (D)
- Benedetto Russo, 23, chef de cuisine, Ristorante l'opera, Herleshausen (D)

Jury

- Kevin Gedike, Next Chef Award winner 2019, sous-chef, Hoppe's Restaurant, Hamburg
- Thomas Imbusch, chef with one Michelin star, 100/200 Kitchen, Hamburg

- Marco Müller, chef with two Michelin stars, Rutz Restaurant, Berlin
- Christoph Ruffer, chef with two Michelin stars, Fairmont Hotel Vier Jahreszeiten, Restaurant Haerlin, Hamburg
- Stefan Wilke, The Fontenay, Hamburg

Monday, 16 March 2020, 3 p.m., start of final

Three finalists from the three challenges

Jury

- Kevin Gedike, Next Chef Award winner 2019, sous-chef, Hoppe's Restaurant, Hamburg
- Thomas Imbusch, chef with one Michelin star, Restaurant 100/200, Hamburg
- Marco Müller, chef with two Michelin stars, Restaurant Rutz, Berlin
- Christoph Ruffer, chef with two Michelin stars, Fairmont Hotel Vier Jahreszeiten, Restaurant Haerlin, Hamburg
- Stefan Wilke, The Fontenay, Hamburg

The success stories of the Next Chef Award winners in recent years demonstrate how highly regarded the competition for emerging talents is: **Kevin Gedike**, Next Chef winner 2019 and sous-chef at Hoppe's Restaurant Hamburg, will be publishing his own cookbook with Gräfe und Unzer Verlag in autumn 2020. **Marianus von Hörsten**, Next Chef winner 2018 and author of the cookbook 'Meine Hofküche', has been successfully running his own restaurant 'Klinker' in the Eppendorf district of Hamburg since May 2019 and will soon be releasing his second cookbook. **Jonas Straube**, Next Chef winner 2016, published his cookbook 'Next Chef Crossover' in 2017 and is now chef de cuisine at coast by east in Hamburg.

About INTERNORGA

INTERNORGA is the leading trade fair for hotels, restaurants, bakery and confectionery. It has more than 1,300 exhibitors from Germany and abroad and over 95,000 trade visitors. It showcases products, innovations, trends and innovations plus digital innovations for the whole of the food service and hospitality market. The trade show is accompanied by international conferences, an extensive supporting programme, and innovative industry competitions.

For more information on INTERNORGA 2020, see the [website](#) and social media:



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