

Sustainable fishes In sustainable restaurants



What is sustainable fishing?

- **Respect of stocks**
Some fishes are out of stock
Ex: Cod from Canada
- **Respect of seasons**
Some fishes must be protected during their reproduction period
Ex: sole should not be fished between October and April



Fishing in the Global warming

- 30% of global warming are linked with food
- 40% of fishes are out of stocks
- 80% of caught fish are not eaten
- In Europe: 21,8 kg/year/person



Why are restaurants concerned ?

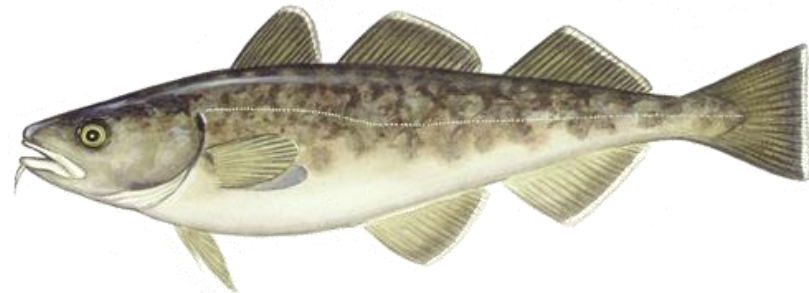
- Restaurants have a key role in fooding
- People always eat the same fish and dish



Salmon with sorrel



Cod with mashed potatoes



SYNH RCAT

*Syndicat National des Hôteliers
Restaurateurs, Cafetiers et Traiteurs*

Membre du 
GNI GROUPEMENT NATIONAL
DES INDÉPENDANTS
HÔTELLERIE & RESTAURATION

Partnership

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SeaWeb

Europe

SeaWeb Europe

- Environmental NGO created in 1995 in USA
- French office opened in 2006
- To promote best practices between all stakeholders:
 - Good management of fishing practices
 - Diversity of the products on distribution stands
 - Awareness of clients



Seaweb's tools

1) Species Guides for professionals



2) Olivier Roellinger culinary Contest

For the preservation of marine resources

- To mobilize future generations around the fragility of fishery resources
- To remind the role they can play in the link between industry professionals and consumers



Terms of the 2016 contest

- Open at European level
 - Candidates from 31 countries (28 EU Member States + Switzerland, Iceland, Norway)
 - 4 countries hosting trials in Spring 2016 (France, Poland, Spain, Sweden)
 - **8 June**: Award ceremony on the occasion of the World Oceans Day in Paris

- 2 kinds of candidates
 - Students in catering schools
 - Professionals < 35 years old



Save the date

- **Sept-Dec. 2015:** Registration open – Application form to be requested at concours@seaweb-eu.org.
- **January:** Selection of the best applications
- **March-June:** Trials
- **8 June:** Award ceremony on the occasion of the World Oceans Day in Paris

What can you do ?

1. Help Seaweb by HOTREC, to spread the message among the culinary sector in Europe
2. Help Seaweb by yourself
 - to spread the message&
 - Support financially the 2016 contest to be judge of the trial



Thanks you for your attention

