



THE BEST CHEF UNVEILS A (R)EVOLUTION IN CHEF ACCREDITATION

New rating and voting systems for the selection of the world's best culinary talents

In a significant shift toward greater transparency and fairness in the culinary world, The Best Chef proudly announces a revolutionary update to its voting and ranking system, which will profoundly transform the international chef accreditation process. This year marks a change to the foundational principles of The Best Chef, moving away from a numeric ranking to a more inclusive, ethical and representative assessment of culinary talent based on qualitative attributes.

Cristian Gadau, Co-founder of The Best Chef, explains the motivation behind the changes: "It is a return to the original idea which did not include ranking based on positions. After seven years, we decided on this revolution based on the experience and data collected in past editions."

This updated system replaces the traditional top 100 list, instead assigning chefs one to three knives. This change allows for a broader, more inclusive selection, spotlighting a diverse array of talent and allowing for the creation of a comprehensive global chefs' guide for gastronomy accomplishment and expertise worldwide.

KEY CHANGES IN THE VOTING AND RATING SYSTEM

Expansion of Voter Base:

The number of voters has increased from 350 to 568, comprising 348 chefs and 220 professionals from various sectors including food journalists and gastronomy experts. This expansion ensures a more diverse and inclusive reflection of the global culinary scene.

Introduction of a Tiered Recognition System:

Abandoning traditional rankings based on numerical positions, The Best Chef now adopts a more nuanced tiered system using one, two, or three knives to indicate a chef's level of excellence:

- **Three Knives (THE BEST):** Awarded to chefs achieving 80% or more of the maximum possible points, indicating top-tier culinary mastery.
- **Two Knives (WORLD CLASS):** Signifying world-class status, awarded to those achieving 40% or more of the maximum points.
- **One Knife (EXCELLENT):** For chefs who achieve 20% or more of the maximum points, representing excellent culinary skills.

Gadau elaborates on the decision to eliminate numeric rankings: "The elimination of the ranking and the assignment of knives was a difficult decision because the public was used to seeing positions from 1 to 100. However, we really believe it benefits the system enormously by opening the selection to more chefs and expanding the community, making it more global. This shift also allows us to focus on new emerging profiles who will compose a 'bridge between present, past, and future,' as our slogan says, thereby enriching and diversifying the culinary landscape."

Podium for the World's Top 3 Chefs

In a significant shift from previous years, only the world's top three chefs will be featured on the podium, highlighting their exceptional contributions to the culinary world.

Digital Voting System:

A new digital survey system has been implemented to streamline the voting process, ensuring a more efficient and transparent selection mechanism.

Voting Process Enhancements:

Voters will be encouraged to select their top ten favourite chefs, with a mandatory selection of three chefs from their own country. Each chef can receive between 100 to 1000 points, reflecting the voter's preference. Further, voters may assign additional points based on specific culinary attributes such as cooking technique, flavour mastery, scientific innovation, sustainability, and creativity. As part of our commitment to transparency, voters will be required to share photos, bills, or reservation confirmation details to validate their selections upon request.

A curation of special award categories will also allow voters to recognise chefs who have made significant contributions in specific areas. These include, amongst others, The Best Pastry, The Best Legend, The Best Drink, The Best New Entry Awards and more. These awards will be announced at one global event alongside the World's Top 3 Chefs, showcasing the diverse talents and contributions within the culinary world at the annual The Best Chef Awards ceremony.

Gadau further explains the reasoning behind the new system: "Technically and based on the data collected, a ranking presents issues and the positions unstable give the false idea that a chef losing 20 positions is in a declining phase while in reality, it is a minimal difference. The assignment of 1, 2, or 3 knives, however, gives a more realistic indication of the chef's level both for our community and for those who rely on us for the choice of restaurant."

Joanna Slusarczyk, co-founder of The Best Chef and a fervent advocate for the intersection of food and science, adds, "Our mission extends beyond accolades; it is about building a sustainable, knowledgeable community that appreciates and preserves culinary traditions through scientific understanding and innovation."

This evolution in The Best Chef's approach aligns with its mission to gather food lovers worldwide and create a reference platform for those passionate about gastronomy. By focusing on chefs' skills and impact rather than their ranking, The Best Chef strengthens its commitment to transparency and ethical practices in the culinary arts.

-ENDS-

About The Best Chef:

Founded with the vision of celebrating and inspiring culinary talent worldwide, The Best Chef serves as a pivotal platform for food enthusiasts to exchange knowledge, discuss current topics, and foster a community passionate about gastronomy.

For media inquiries please contact; nadia@thebestchefawards.com 00 971 527 941 117

The Best Chef imagery [here](#)

For more information on The Best Chef please visit: thebestchefawards.com

Follow us on Instagram: [@thebestchefawards](https://www.instagram.com/thebestchefawards)