For immediate release

Official announcement of The Best Chef Awards 2019 on the 23rd and 24th of September in Barcelona, presenting a new concept and an enhanced event program

Milan, March 18, 2019 – Today, The Best Chef Awards announced their plans for this year's edition, that will take place on the 23rd and 24th of September in the Spanish city Barcelona. On the menu: the brand new conference 'Food Meets Science' and the gala evening, where the winners of The Best Chef Awards 2019 will be announced.

Barcelona as host city

After Warsaw in 207 and Milan in 2018, Barcelona will be the host city for The Best Chef Awards 2019. On the 23rd and 24th of September the world's leading culinary platform heads to the city for a two-day celebration, with the award ceremony as a climax. The event is sure to bring an impressive guest list of top chefs, culinary professionals and foodies to Barcelona.

The Best Chef Awards organises the event in collaboration with the *Agencia Catalana de Tourisme*. "We are delighted to organise a prestigious event like The Best Chef Awards in Barcelona. Spain and Catalonia play a leading role in the contemporary international gastronomy and by hosting this event we'd like to promote their cuisine and top chefs. For the community, international visitors and industry professionals, an inspiring conference like this is the perfect opportunity to stay up-to-date with what's hot and happening in the global world of haute cuisine.", says Cristian Gadau, Creative Director at The Best Chef.

A renewed Top 100 and two new awards

There are a couple of novelties concerning the selection and listing of The Best Chef Awards. The *long list* has been reduced from 300 chefs to the current Top 100. Also, two new categories have been created. The 'Legend' Award celebrates the best chef who has a crucial impact on the world of gastronomy. The 'New Entry' Award honours the chef who achieves the highest ranking amongst the new candidates.

Cristian Gadau, Creative Director at The Best Chef Awards, clarifies: "By introducing the Top 100 we want to make the voting procedure less complicated and stricter. However, the initial selection of the chefs stays highly dynamic by taking into account the input of foodies and industry professionals, like chefs, sommeliers, photographers, etc. The new categories will put the most renowned and talented chefs in the spotlight."

All new entries are published on the website of The Best Chef Awards: https://www.thebestchefawards.com/new2019

Food Meets Science

At the 'Food Meet Science' symposium - another novelty of this year's event program, which will take place on the 23rd of September - The Best Chef Awards will present an interdisciplinary project that consists in an exchange between science and cooking with a view to shedding light on what is really happening in our brain when we eat and how our brain influences food choice. The organization will invite top-notch speakers from the world of science and gastronomy. The names and more details will be announced in the coming months.

For requests for interviews, more information, imagery or other enquiries, do not hesitate to contact us.

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Visuals are available via https://we.tl/t-qOgGVQlAV7

ABOUT THE BEST CHEF

The Best Chef is a new concept which was born in 2015. It presents the "Haute Cuisine" world through digital and social marketing platform, positioning and imposing itself into the digital world as one of the first groups dedicated to serving only the greatest of chefs. The Best Chef strategy and close relationships with its audience has made it possible to reach over 1 million of followers with **America and Europe** as the first markets for its media coverage.

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