

Press Release

NEXT CHEF AWARD 2025: make way for the star chefs of tomorrow

Hamburg, 25 February 2025 – On your marks, get set, cook! INTERNORGA is once again sending out a strong signal to the culinary industry and its up-and-coming talent this year. In collaboration with star chef Johann Lafer, the NEXT CHEF AWARD 2025 will take place on 16 and 17 March. For the first time, it will be held in Hall B6, which provides the ideal setting with its innovations in kitchen technology. It is now clear which talents will have the opportunity to showcase their skills live before a top-notch jury – including, Cornelia Poletto, Nelson Müller, Clara Hunger, Marco Müller, and many others.

The **NEXT CHEF AWARD** combines just the right ingredients for an exciting live cookery competition: culinary talent, strong nerves, ambition and passion. Young, aspiring chefs will take on the challenge and, in exciting live challenges, show how creative and attractive a career as a chef really is. In three preliminary rounds, six of them will qualify for the grand final in Hall B6 at 3 p.m. on 17 March, where they will have to cook a dish by **Johann Lafer** under the watchful eye of the jury. The twist is that the cooking will be done without a recipe, but rather with a special flair for flavour, skill and creativity.

Johann Lafer has been a co-initiator of the **NEXT CHEF AWARD** since 2016: 'I am delighted that INTERNORGA has been offering talented young chefs a platform to showcase their skills and lay the foundations for an exceptional career for so long. For many years now, we have all had the opportunity to witness strong and innovative people from the culinary industry bringing passion and creativity to the table.' The competition has already produced numerous success stories and also has a special significance for INTERNORGA: 'The **NEXT CHEF AWARD** is not just a competition, but a stage for the next generation of chefs who are shaping the future of the catering industry with their ingenuity and dedication. We are proud to give these talented young people the opportunity to showcase their skills and develop in an inspiring environment,' says **Matthias Balz**, Director INTERNORGA.

This year's NEXT CHEF AWARD jury couldn't be more high-caliber, including **Denise Wachter** (food journalist), **Philipp Vogel** (Orania.Berlin), **Robin Pietsch** (Zeitwerk), **Thomas Martin** (Jacobs Restaurant), **Nelson Müller** (Gourmet-Restaurant Schote), **Clara Hunger** (tulus lotrek), **Ricky Saward** (world's first vegan Michelin-starred chef), **Cornelia Poletto** (Restaurant Cornelia Poletto), **Marco Müller** (Seven Swans), **Jens Madsen** (Feinkost Käfer) and **Christoph Rüffer** (Haerlin). The entire competition will be hosted by **Johann Lafer** and **Sebastian E. Merget**. Whoever wins the thrilling competition will not only be celebrated with recognition and applause on-site, but will also receive a unique main prize: the publication of their own cookbook by the renowned **Gräfe und Unzer Verlag** publishing house. The second- and third-place winners will not go away empty-handed either: they will receive a **Pacojet** of the newest generation and a high-quality knife set from **KAI**.

Overview of the preliminary rounds with all participants:

Challenge 1: Sunday, 16 March 2025, 11 a.m., Hall B6, Booth 444

- **Moritz Bichel** (Intercity Hotel - Lübeck)
- **Kilian Frigge** (Evangelischer Kirchenkreis - Paderborn)
- **Justin Gerdts** (Hotel Am Medemufer- Otterndorf)
- **Marlon Richter** (Der Player - Hamburg)
- **Bela Stevic** (Grill4U - Hamburg)

Challenge 2: Sunday, 16 March 2025, 3 p.m., Hall B6, Booth 444

- **Moritz Bächle** (The Doldar Grand - Zürich)
- **Gedion Beckmann** (Der Player - Hamburg)
- **Dustin-Tryon Mattussat** (Le Canard - Hamburg)
- **Malte Siegfried Menzel** (Parkhotel Hagenbeck Hamburg)
- **Markus Süntinger** (Bonvivant Cocktail Bistro - Berlin)
- **Christoph Julian Wendt** (H+Hotel - Leipzig-Halle)

Challenge 3: Monday, 17. March 2025, 11 a.m., Hall B6, Booth 444

- **Tom Diensberg** (Althoff Grandhotel Schloss Bensberg - Bergisch Gladbach)
- **Jannis Hesse** (Seeblick Genuss und Spa Resort - Norddorf auf Amrum)
- **Yves Knittlmayer** (Die Alte Brauerei - Sankt Ingbert)
- **Arez Raza** (Familyhotel Sonnwies Dolomites - Lüssen in Südtirol)
- **Fabian Schablas** (Hotel & Spa Der Steirerhof - Bad Waltersdorf)
- **Louis Schlereth** (Hotel Melchior Park - Würzburg)

From **14 to 18 March 2025**, INTERNORGA will offer a unique experience full of inspiration, dialogue and networking opportunities in a total of 11 halls. The extensive supporting programme on the **OPEN STAGE**, at **What the Food?! – by foodlab**, in the **PINK CUBE** and in the new **Deep Dive Area** offers plenty of food for thought and opens up new perspectives, including insights from industry giants, trends from experts and visionary concepts from the start-up scene.

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 14 to 18 March 2025 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.



Press material for download: hmc.canto.de/b/NI210

Press releases: <https://www.internorga.com/en/infos/press/press-releases>

Contact:

Annika Meyer

Press & PR

Tel.: +49 (0)40 3569 2445

Email: annika.meyer@hamburg-messe.de