The FIC (Italian Chefs Federation) is the only legally recognized trade association in the industry. It works to promote the image of Italian food & wine culture, which is widely appreciated all over the world.

La Federazione Italiana Cuochi è riconosciuta dalla World Chefs e partecipa: al Congresso Mondiale alle riunioni World Chefs Europee alle riunioni World Chefs Europee a tutte le più importanti competizioni mondiali.

Professional chefs, chef patrons, teachers and students of Hotel Schools and all those who, together with them, support the development and promotion of our cuisine, train the Italian Chefs Federation, which expresses the national representation of these categories as a whole.

Associazioni Provinciali presenti sul territorio Nazionale per singola Regione

DELEGAZIONI NEL MONDO

- Argentina
- Australia
- Belgio
- Brasile
- Francia
- Canada
- Cina
- Germania
- Giappone
- Regno Unito
- Romania
- Svizzera
- Spagna
- Slovacchia
- Thailandia
- Usa

A deep-rooted and authoritative presence throughout the national territory

18.000 Cuochi iscritti

18.000

500 Iniziative ogni anno

97 Associazioni provinciali

97

20 Unioni regionali

20

16 Delegazioni estere

16
An comprehensive and dynamic industry body, a management keeping up with the times.

**ITALIAN CUISINE UNIVERSITY**
It promotes a Haute Cuisine School reserved for Foreign Members. Regional cooking classes held with the collaboration of other divisions along with Regional and/or Provincial teams.

**ITALIAN CHEFS TEAM**
An ambassador of Italian cooks and cuisine taking part in every competition – both in Italy and abroad. It promotes the cultural heritage of Italian Cuisine starting from the local and regional tradition. Its members come from the various territorial areas of the country.

**COOKING MASTERS**
They represent an excellence of the FIC with a recognition for its high professionalism on a global level.

**LADY CHEFS**
Committed to promoting initiatives aimed at employing women in cooking as well as ensuring a better reconciliation between professional life, private life, and family life.

**YOUTH DIVISION**
It maintains a constant and continuous dialogue with the Hotel School students and with those of the various cooking schools and training institutions. It also promotes competitions for young people.

**SOLIDARITIES AND EMERGENCIES**
It is the NPO of the Italian Chefs Federation, established in 2009 and immediately committed on the various national emergency fronts.
BEER ATTRACTION has now reached its fifth edition, firmly established as a point of reference for all foodservice operators. As well as showcasing the most comprehensive range of national and international offer of beers and drinks, through the brand FOOD ATTRACTION, the fair also offers an enormous variety of food for the Horeca channel.

BEER ATTRACTION, in collaboration with FOOD ATTRACTION, has made its mark internationally for its original and innovative format, bringing together specialty beers and specialty foods for eating out.
5 box
Reserved for Europe Global Chef’s selection

HOT COOKING [teams]
Mediterranean Culinary Gran Prix

Hot cooking Confectionery for the Catering industry [individual senior e junior]
Cold cooking [culinary & pastry art] [teams]
Culinary art Savoury - cat. D1 Pastry art - cat. D2 Live works cat. D1 live
The Most important and complete Italian competition for each category of cooking.

The numbers of the previous edition

4 days of competitions

500 competitors

16 national and foreign teams

45 judges certified by world chef

+50 food blogger and journalists

On stage

+60 cooking show on the days

Cooking show for the presentation and enhancement of Our partners products.
In the dedicated workshops, for three days, each of the four Regional and/or Provincial Teams will be busy preparing 60 competition menus. The excellence of our territories worked out and served in the Restaurant of Regions.

Four display tables available every day for the Teams that will propose the complex and varied cold cooking programme of Culinary and Pastry Art. A representation of style and elegance on display in the compositions of the Buffet tables.

Involves the evaluation of the scoring averages for the Teams in both categories of Hot and Cold Team Cooking.

Original dishes of the Mediterranean Cuisine. This is the theme chosen for the individual competitors, who will alternate from hour to hour in the cooking stations with refined works and proposals of our culinary culture. The individual catering confectionery competition, on the other hand, involves the creation of a dessert with innovative chocolate or fruit processing.

Cold display stations made available every day also for individual competitors involved in the development of the Culinary and Pastry Art buffet programmes.

RACE CATEGORIES
CONTEST

MYSTERY BOX Contest – Hot Cooking.
Surprise ingredients of the Italian Tradition.
On stage, knockout competitions between teams, made up of a senior and a junior professional, committed to promoting the values of the Italian cuisine.

CULINARY ART
SAVOURY - CAT. D1
PAstry ART - CAT. D2

One of the most important Italian competitions related to the artistic processing of gastronomic products, both sweet and savoury; carved, sculpted, composed and worked through the most diverse techniques. A useful exhibition of plastic and expressive works to revive cooks’ and confectioners’ aesthetic aspiration as well as artistic promotion in particular catering areas.

CULINARY ART
LIVE WORKS
CAT. D1 LIVE

Italian competition dedicated to carving or carving performances. The precision, creativity and art of participants engaged exclusively live to achieve their works.

CONTEST

Mediterranean Culinary Gran Prix
Cucina Calda - International Team Contest

Four international competing teams will meet to undertake the challenge of interpreting the great products of the Mediterranean cuisine and diet. An appointment of great importance that, will involve the creativity and technique of prestigious foreign chefs in the processing of traditional ingredients of the Mediterranean cuisine (e.g. pasta, tomato, citrus, extra virgin olive oil, etc.).

The 2019 edition involves the presentation by each of the competing team of three-course menus prepared to serve 60 people, namely: a first course, a main course, and a dessert. The use of some outstanding ingredients to be included within the wide range of Mediterranean products, such as “pasta”, “tomato preserves” or – as for the desserts - “citrus”, will be compulsory in the preparation of dishes.

RACE CATEGORIES
FIC has stipulated a hotel convention with the Hotel Continental, excellent structure that will favor your stay and logistics of the services with an excellent quality / price ratio during the period of the championships. The reference period of the agreement is from 15 to 19th February 2019.

**UNIQUE NUMBER FOR INFORMATION AND RESERVATIONS**  +39 327 365 5764

**HOTEL CONTINENTAL****
Viale Vespucci, 40 | Rimini (RN) | +39 327 365 5764

- Double single use  € 55
- Double  € 65
- Double (2 single beds)  € 65
- Triple (3 single beds)  € 85

Quotes on BED AND BREAKFAST basis, per room, per night excluding tourist tax.

*Until all rooms. Will be allocated accommodation in similar hotels.

**FOR SCHOOL BOOKINGS OR QUOTAS OVER 10 ROOMS PLEASE CALL**  +39 327 365 5764

Distance from the Hotel to Train Station  1 Km
Distance from the Hotel to Expo Centrer Rimini  5 Km
Distance from the Hotel to Palacongressi  3 Km
Distance from the Hotel to Rimini Airport  5 Km
Every evening the competitors can access to “FIC Home”: dinners offered to the participants curated by Italian National Chefs with the products of our partners.
HOTEL PICCADILLY ***
Viale Amerigo Vespucci, 5 Rimini RN | +39 327 365 5764

Double single use € 45
Double € 45
Double (2 single beds) € 45
Triple (3 single beds) € 75

Quotes on BED AND BREAKFAST basis, per room, per night excluding tourist tax.

*Until all rooms.
Will be allocated accommodation in similar hotels.

FOR SCHOOL BOOKINGS OR QUOTAS OVER 10 ROOMS PLEASE CALL +39 327 365 5764
ITALIAN EXHIBITION GROUP
Rimini Expo Centre - SOUTH entrance
Via Emilia 155, Rimini (RN), Italy

**BY CAR**
The Expo Centre is located in Via Emilia 155 in Rimini and is linked with the motorway network via the A14 Adriatic motorway (www.autostrade.it).
Exit: Rimini Sud (7 km.) - Rimini Nord (6 km.).

**BY TRAIN**
Rimini´s main railway station is on the Milan - Bari line.
(Rimini Railway Station -> Expo Center: bus N° 9).

**BY PLANE**
The Expo Centre is just fifteen minutes’ drive from Rimini - Republic of San Marino “Federico Fellini” International Airport (www.riminiairport.com).
Rimini - San Marino Airport / RMI (1)
8 km distance from Expo Centre
Direct connection to the Expo Centre: bus n.9

Bologna Airport / BLQ (2)
120 km distance from Expo Centre

**SHUTTLE RIMINI - BOLOGNA**
The shuttle service connects Bologna (Guglielmo Marconi airport) and Rimini (train station and via Annibale Fada stops). 365 operating year round, 10 trips a day round trip, matching start and end of major domestic and international air flights.

Milano Airport
Milano Linate / LIN, 350 km distance from Expo Centre
Milano Malpensa - HUB in Italy / MXP , 400 km distance from Expo Centre.
Direct connection to the Expo Centre: High speed railway line with Italo or Trenitalia.

Venezia Airport  VCE
269 km distance from Expo Centre
Connection to the Expo Centre: Railway line with Trenitalia. Train connection to Bologna Central Railway station.

**PUBLIC BUSES**
From Rimini´s main railway station, Bus N° 9
From Rimini South (Miramare), Bus N° 10
From Rimini North (Torre Pedrera), Bus N° 5

**TO BOOK A TAXI**
An efficient taxi service enables the Expo Centre to be reached from any where in town.
call. (+39) 0541/50020

**BY HELICOPTER**
Rimini Expo Centre has its own helicopter landing site with a bookable helitaxi service.
For more info:
(+39) 393 333 0359

**METRO**
Cash and Carry,
Via Tolemaide, 130 RIMINI
[Distance from Expo Centre Km. 4,2]