

**CHEF GERALD VAN HOVE
FROM ORPEA RESIDENCE LES JARDINS D'ARIANE IN BELGIUM
WINS THE 1ST EDITION OF
THE GROUP'S INTERNATIONAL COOKING TROPHY, CHAIRED BY THE
3 MICHELIN-STARRED CHEF DOMINIQUE LORY**

Puteaux, 26 November 2021

With their “*Half-cooked salmon, Savoy cabbage pastillas and smoked eels, Jerusalem artichoke purée*”, Chef Gerald Van Hove, from ORPEA residence Les Jardins d’Ariane in Belgium won over the particularly demanding panel of judges to be awarded the first **International Cooking Trophy**.

Chaired by Dominique Lory, Executive Chef at the three-Michelin-starred restaurant, Louis XV-Alain Ducasse at the Hôtel de Paris in Monaco, the panel of judges met yesterday, Thursday 25 November, at the prestigious École Ducasse in Meudon, Paris.

Seven chefs competed for the ORPEA Group's best Chef Trophy, all of whom had recently won a national competition — two of the contenders in France, two in Germany, and the other three contenders in Belgium, Italy and Spain. It was up to them to prepare the three ingredients required for this event: salmon, cabbage and Jerusalem artichokes.

Chefs Nuno Cardoso from ORPEA Résidence Château Nodet in France and Stefano Gigo from ORPEA Residence San Felice in Italy won the second and third prizes respectively.

Cultural diversity, sharing of common values, respect for products and a love of cooking were all key ingredients in creating this first edition. The Group's International Catering Manager **Jean-Sébastien Mulliez** noted that “*This Trophy gives us the opportunity to promote the expertise, technique and talent of our chefs all over the world while also bringing the teams together. We are particularly pleased to see the love of cooking shine through, driving all those who chose to practise their profession in our facilities! This competition has allowed us to appreciate the wealth of culinary and cultural diversity.*”

As part of the event's long-standing partnership with DUCASSE Conseil, each contender was fortunate enough to learn from Dominique Lory himself, who passed on his own passion for the profession during the three-hour preparation time for their dishes. He said that “*Each candidate has shown qualities that make great chefs. Despite their different languages, culinary customs and workplaces, they all share the common values of our profession: generosity, creativity, taste and a desire to share.*”

Thanks to this original and unique international initiative, ORPEA showcases the thousands of chefs in its facilities around the world and the 3500 crew members working alongside them in the kitchen on a daily basis.

All ORPEA Group facilities have their own kitchen and menus that are specially prepared to meet residents' needs. Designed by nutritionists and reviewed by the medical team, these menus ensure that patients and residents have diets that are tailor-made for their different nutritional needs. Catering plays a vital role in our care pathways and is a crucial factor for vulnerable people within the Group's facilities.

About ORPEA (www.orpea-corp.com)

Founded in 1989, ORPEA is one of the major world leaders in comprehensive long-term care, with a network of 1156 facilities comprising 116,514 beds (26,359 of which are under construction) across 23 countries, which are divided into five geographical regions:

- France Benelux: 586 facilities/49,207 beds (5672 of which are under construction)
- Central Europe: 268 facilities/28,419 beds (5828 of which are under construction)
- Eastern Europe: 142 facilities/15,255 beds (4101 of which are under construction)
- Iberian Peninsula/Latin America: 158 facilities/23,108 beds (10,373 of which are under construction)
- Rest of the world: 2 facilities/525 beds (385 of which are under construction)

ORPEA is listed on Euronext Paris (ISIN code: FR0000184798) and is a member of the SBF 120, STOXX 600 Europe, MSCI Small Cap Europe and CAC Mid 60 indices.

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