

Filip Gemzell at Restaurang ÄNG wins the Swedish Chef Award in Gastronomic Sustainability

Filip Gemzell, Executive Chef at Restaurang ÄNG, has been awarded The Swedish Chef Award in Sustainable Gastronomy. The award ceremony was held on Tuesday evening at the Grand Hôtel in Stockholm, with chef Håkan Thörnström and sommelier Mischa Billing, among others, on the jury.

- It's fantastic that our sustainability work is noticed in this way. I am very proud and grateful to win this award and want to highlight our entire team in this. We are firm in our philosophy and sustainability goals, which set the tone for our work every week. It's a team effort, says Filip Gemzell.

The Swedish Chef Award in Gastronomic Sustainability draws attention to the importance of sustainable development and research in the restaurant industry by appointing and celebrating the chef who best practices this in their professional practice.

This summer, Restaurant ÄNG re-opened in new premises at Ästad Vingård and has also initiated more efforts to increase social sustainability

- To increase the possibility for our staff to have a good balance between work, leisure, and family life, ÄNG is open Monday to Friday. We also work with a psychologist who can bring valuable perspectives on collaboration, career, goals, and balance in life. We want to work preventively to achieve our goals and at the same time feel good on the way there, says Filip.

The prize is awarded by Taste by Globe, Sweden's largest network consisting of mentors, coaches and ambassadors with food and drink as a common passion. This year's jury includes Thomas Sjögren, Chef of the Year 2015, who, among other things, runs Restaurang Signum and won the Kockarnas Kamp TV-show in 2018. Mischa Billing, sommelier, lecturer in meal knowledge at Grythyttan and also known from Mästerkocken. Roland Persson, senior world chef and Chef of the Year 1990. Star chef Håkan Thörnström who for many years ran Thörnström's Kök in Gothenburg.

The criteria for selecting winners

- A professional chef who has demonstrated excellent gastronomic results in private or public restaurant operations.
- The awardee must work with a clear sustainability perspective from an ecological, social and economic point of view.
- Has used scientific facts regarding sustainability in his cooking.
- Inspires guests and colleagues with its action in sustainability, taste experience and hospitality.
- Reduces use of locations and works with sustainable supplier choices.
- Reduces wastage of raw materials and in served food.

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The logo for Restaurang ÄNG, featuring the word 'ÄNG' in a stylized, serif font. The 'Ä' has a dot above it, and the 'G' has a small mark at the bottom left.