



The ethical Chef Days



Program

February 29 - March 3, 2024

Bruneck



ACADÈMIA.TV





The ethical Chef Days

After departing from Bruneck and the Dolomites, **CARE's returns "home"** with renewed vigor, bringing with ideas, personalities, and initiatives geared towards a progressively sustainable future. Thus, **CARE's Back to the Future** takes stage.

Atelier Moessmer, led by Norbert Niederkofler and honored with **three coveted Michelin stars and the prestigious green star for sustainability** in the **2024 Michelin Guide**, eagerly awaits you for a distinctive experience with excellent Chefs of Change willing to elevate cuisine, preserve the environment and ready to embrace future.

The event will delve into the realm of Smart Cities, exploring how they can serve as efficient models for achieving our sustainability objectives. Through the introduction of new sustainability awards and our partnership with **NEOM**, we are dedicated to being architects of a greener future and extending our ethical philosophy globally.

Each guest will have the opportunity to **enjoy a unique experience at Atelier Moessmer Norbert Niederkofler.**

Guests will be divided in advance **into different groups** (A, B or C) and will be told which evening will be reserved for them.

Program

2024 Edition



The ethical Chef Days

THURSDAY, FEBRUARY 29

14:00 | Arrival in Bruneck and accommodation in the hotels

EVENING

GROUP A

18:30 | Transfer to Atelier Moessmer Norbert Niederkofler

19:00 - 22:30 | ATELIER MOESSMER NORBERT NIEDERKOFLER

EXCELLENCES OF CHANGE DINNER

"Elevating Cuisine, Preserving the Environment, Embracing the Future"

Norbert Niederkofler & Mauro Siega, Atelier Moessmer Norbert Niederkofler ****, Bruneck (Italy)

Rodolfo Guzman, Boragó, Vitacura (Chile)

Jessica Rosval, Al Gatto Verde, Modena (Italy)

22:30 | Transfer back to hotel

GROUP B e C

18:30 | Transfer to Weißes Lamm

19:00 - 22:15 | WEISSES LAMM

TRADITIONAL SÜDTIROL DINNER

22:30 | Transfer back to hotel

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FRIDAY, MARCH 1

MORNING

» Activity 1:

8:30 | Transfer to ski lifts

9:00 | KRONPLATZ

SKI WITH A CHAMPION

Mattia Casse, the Italian Olympic athlete, beckons you to conquer the slopes of Kronplatz and write your own story of triumph!

12:00 | Descent to Brunico and pit stop at the hotel

13:15 | Transfer to Atelier Moessmer Norbert Niederkofler



» Activity 2:

9:15 | Transfer to Atelier Moessmer Norbert Niederkofler

09:30 – 13:00 | ATELIER MOESSMER NORBERT NIEDERKOFLER

CULINARY MASTERCLASSES

Besides showcasing the excellence and dedication of our partners, the idea is to let our guests experience firsthand how a high-quality product can be truly appreciated. For the occasion, some young chefs from CARE's will whip up a special dish.

13:30 – 15:15 | ATELIER MOESSMER NORBERT NIEDERKOFLER

BBQ LUNCH

Federico Rovacchi, Baita Piè Tofana, Cortina (Italy)

David Senfter, Hebbo, Dobbiaco (Italy)

Matthias Kirchler, Lunaris 1964, Cadipietra (Italy)

Tamara Rigo, Gucci Osteria*, Los Angeles (USA)

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FRIDAY, MARCH 1

AFTERNOON



» Activity 1:

15:20 | *Transfer per zona automotive*

15:30 | BRUNECK

DISCOVER SÜDTIROL'S AUTOMOTIVE EXCELLENCE

Tour among local top sector companies.

17:30 | *Transfer back to hotel*

» Activity 2:

15:30

FREE TIME

EVENING

GROUP B

18:30 | *Transfer to Atelier Moessmer Norbert Niederkofler*

19:00 - 22:30 | ATELIER MOESSMER NORBERT NIEDERKOFLER

EXCELLENCES OF CHANGE DINNER

"Elevating Cuisine, Preserving the Environment, Embracing the Future"

Norbert Niederkofler & Mauro Siega, Atelier Moessmer Norbert Niederkofler ****, Bruneck (Italy)

Nicolai Nørregaard & Kyumin Hahn, Kadeau**, Copenhagen (Denemark)

José Avilez, Belcanto**, Lisbon (Portugal)

22:30 | *Transfer back to hotel*

GROUP A e C

18:30 | *Transfer to Saalerwirt*

19:00 – 22:15 | SAALERWIRT

TRADITIONAL SÜDTIROL DINNER

22:30 | *Transfer back to hotel*

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SATURDAY, MARCH 2

MORNING

08:30 | Breakfast at the hotel

09:00 | Transfer to ski lifts

09:30 | Drive up to Kronplatz



10:00 – 13:30 | ALPINN FOOD SPACE AND RESTAURANT

CARE'S TALK

“CARE'S: END AND BEGINNING OF AN ERA”

- Chefs Round Table: CARE's history
- CARE's future: NEOM and new horizons

13:30 – 16:00 | ALPINN FOOD SPACE AND RESTAURANT

LUNCH “ALPINN MEETS THE FUTURE”

Fabio Curreli, AlpiNN Food Space and Restaurant, Kronplatz (Italy)

Darren Teoh, Dewakan**, Kuala Lumpur (Malaysia)

Prateek Sadhu, Naar, VPO Darwa (India)

Francesco Gabriele, Il Corso, Bolzano (Italy)

Mohammad Al-Hanahi, Neom Chef

Bader Alshaik, Neom Chef

Diego Crosara, Marchesi 1824, Milan (Italy)

ALPINN FOOD SPACE AND RESTAURANT

CARE'S AWARDS

- Social Responsibility Award 2024 by Marchesi 1824
- Young Ethical Chef Award 2024 with Monograno Felicetti

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SATURDAY, MARCH 2

AFTERNOON



» Activity 1:

16:00-17:00 | KRONPLATZ
LUMEN MUSEUM / MMM CORONES

Descent from Kronplatz at 17:00

17:30 | *Transfer back to hotel*

» Activity 2:

Descent from Kronplatz at 16:00

16:30 | *Transfer back to hotel*

16:30-17:30

FREE TIME

EVENING

GROUP C

18:30 | *Transfer to Atelier Moessmer Norbert Niederkofler*

19:00 - 22:30 | ATELIER MOESSMER NORBERT NIEDERKOFLER

EXCELLENCES OF CHANGE DINNER

"Elevating Cuisine, Preserving the Environment, Embracing the Future"

Norbert Niederkofler & Mauro Siega , Atelier Moessmer Norbert Niederkofler ^{***}, Bruneck (Italy)

Ana Roš, Hiša Franko^{***}, Kobarid (Slovenia)

Alejandro Chamorro, Nuema, Quito (Ecuador)

22:30 | *Transfer to After Party or for returning to the hotel*

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SATURDAY, MARCH 2

GROUP A e B

19:00 | *Transfer to B.Local*

19:30 – 22:30 | B.LOCAL

HOMAGE TO COOK THE MOUNTAIN

Thomas Gantioler, B.local, Brunico (Italy)

Alfio Ghezzi, Senso Alfio Ghezzi Mart*, Rovereto (Italy)

Giancarlo Morelli, Ristorante Morelli, Milan (Italy)

Josean Alija, Nerua Guggenheim Bilbao*, Bilbao (Spain)

Lorenzo Lunghi, Ristorante Torre, Milan (Italy)

Michele Talarico, Tèa del Kosmo, Livigno (Italy)

23:00 | *Transfer to After Party or for returning to the hotel*

SHARED PROGRAM:



23:00 – 02:00 | WAINK'S - RESTAURANT & LOUNGE BAR
AFTER PARTY

23:30 – 02:30 | *Transfer to hotels*

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SUNDAY, MARCH 3

MORNING

08:30 | *Breakfast at the hotel and first check-out*



09:00 | *Transfer to ski lifts*

9:30 | KRONPLATZ
SKIING ACTIVITY

12:30 | ALPINN FOOD SPACE AND RESTAURANT
LIGHT LUNCH

14:00 | *Transfer back to hotel*

15:00 | *Departures*