

Press release
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BMW GROUP
INTERNATIONALER ECKART WITZIGMANN PREIS
80788 MÜNCHEN
INFO@ECKART-BMW.DE

The ECKART 2013 for Innovation is awarded to Kevin Fehling: A new culinary era.

Germany's youngest three-Michelin-star chef stands at the vanguard of a new generation of chefs and views his creations as transitory works of art.

Munich. Kevin Fehling (36) has been awarded the ECKART 2013 for Innovation. He likes to surprise guests at La Belle Epoque restaurant in the Columbia Hotel, Travemünde (northern Germany) with his approach to cooking and treat them to taste experiences they will never have encountered before. "Open-minded cooking executed with great creativity and absolute perfection" is how Kevin Fehling, who became Germany's youngest three-Michelin-star chef at the age of 35, describes his concept.

Fehling's rise to the top has been underpinned by the type of exceptional apprenticeship which has been available to one or maybe two generations of chefs in Germany. His career journey began at the tradition-steeped Parkhotel in Bremen, near Fehling's home town of Delmenhorst. At the age of 25 he became head chef on the cruise liner "MS Europa", before moving on to the Wollenberg restaurant in Hamburg (2001), the Michelin starred Piment restaurant in Hamburg run by Wahabi Nouri (2002) and the Schwarzwaldstube restaurant in Baiersbronn with three-Michelin-star chef Harald Wohlfahrt at the helm. His final stop before taking over his own kitchen in Travemünde was the Wullenwever restaurant in Lübeck in 2004.

Fehling brings innovation into the kitchen and onto the plate – i.e. where it matters. When you hear him speak, listen as he talks about the composition of a course such as oysters and Japanese-style eel and the months it takes to put together, it is obvious ideas come easily to him. But soon even the most impressive creations exist only in the memory of those privileged to experience them. "We we're making is not the type of art you can hang on the wall for 200 years; it's a short-lived work of art," says Kevin Fehling.

ECKART

The International Eckart Witzigmann Award is one of the most important distinctions recognising leading contributions to the art of cookery and food culture. "Chef of the Century" Eckart Witzigmann uses the ECKART awards – launched in 2004 – to reward outstanding achievements in cookery and exceptional commitment to the multi-faceted area of cultural living. In partnership with the BMW Group, the Witzigmann Academy presents the awards annually in the "Art of Cookery", "Innovation" and "Cultural Living" categories. The prizes will be joined in 2013 by an ECKART for Creative Responsibility and Enjoyment, which comes with €10,000 worth of financial backing from the BMW Group.

Previous winners of an ECKART include Daniel Boulud (New York City), HRH Prince Charles of Wales (Highgrove), Elena Arzak (San Sebastian), Anne-Sophie Pic (Valence), Harald Wohlfahrt (Tonbach), Dieter Kosslick (Berlin), Ferran Adrià (Barcelona), Marc Haerberlin (Illhaeusern) and many more besides.

Contact:

BMW Group Corporate Communications

Daria Gotto-Nikitina
Business, Finance and Sustainability Communications
Daria.Gotto-Nikitina@bmw.de
Telephone: +49 89 382-60340, Fax: +49 89 382-24418
Internet: www.press.bmwgroup.com
E-mail: presse@bmw.de

Contact Internationale Eckart Witzigmann-Preis Gesellschaft:

Rainer Knubben
Verlag für Kunst und Lebenskultur
Blumenstraße 9, 73630 Remshalden
Telephone: +49 (0)7151/9948530 / rainer.knubben@rainerknubben.com

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