

Ningbo Graduates Win Two Golds at Culinary Olympics 2024

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On February 26th – as a new academic year kicked off at Ningbo Gulin Vocational High School – a remarkable announcement electrified the campus. Two alumni of the school, Yan Han and Qi Qiang, made waves by clinching top honors at the 26th IKA/Culinary Olympics held in Stuttgart, Germany earlier in February.

2月26日,宁波市古林职业高级中学开学第一天,一则消息让全校师生沸腾了。今年2月初在德国斯图加特举行的第26届IKA世界奥林匹克烹饪大赛上,古林职高两位毕业生阎晗和綦强与世界级选手同台竞技,最终站上最高领奖台。

Qi and his team members performed a considerable feat of securing China's first-ever team gold medal at the IKA/Culinary Olympics, thereby highlighting the nation's culinary prowess on a global stage. Meanwhile, Yan stood out among young chefs by capturing the individual gold medal.

其中,綦强所在的队伍拿到了迄今为止中国在该项目的第一块团队金牌,向世界展示了中国西厨的实力。而阎晗作为青年厨师代表参加比赛,收获了个人金牌。

The IKA/Culinary Olympics, held every four years since 1900, stands as a premier culinary competition accredited by the World Association of Chefs' Societies (WACS). This year, the competition was hosted by German Chefs Association (VKD) and attracted more than 1,200 chefs from 55 nations and regions to compete for titles. In this esteemed and challenging event, the achievements of Qi and Yan are particularly noteworthy.

IKA奥林匹克烹饪大赛始于1900年,每四年举办一次,是世界厨师联合会认证的三大顶级专业赛事之一。本届比赛由德国厨师协会(VKD)主办,共有来自全球55个国家和地区的1200余名选手参赛。两位优秀学子能够在此次重量级比赛中斩获金牌,意义深远。

The two culinary arts majors demonstrated exceptional aptitude during their tenure at Gulin Vocational High School. Qi from the 2013 class clinched a silver at the second Alen Thong Golden Coffee Pot Young Chefs Challenge in Abu Dhabi in December 2018. His international culinary achievements brought focus on Ning-



Qi Qiang (second left) and his teammates won the team gold medal.



Yan Han (second left) won the individual gold medal.

bo as well as fame to the international expertise of young culinary talents from the city. Likewise, Yan from the 2014 class participated in both provincial and municipal competitions. He ultimately emerged as a silver medalist in hot dishes at a national competition.

早在古林职高求学时期,阎晗和綦强就已展露出超凡的实力。2013级烹饪专业学生綦强,在2018年12月举行的第二届“艾伦·冬金咖啡壶杯”阿布扎比青年厨师挑战赛中摘得银牌,国际烹饪赛获奖台上出现了宁波身影,也让宁波烹饪界青年人才的国际化素养名扬海外。2014级烹饪专业学生阎晗,参加省市两级技能大赛,并选拔为全国技能大赛热菜选手,最终获得银牌。

It is particularly noteworthy that Yan was selected for the national training teams in both the 44th and 45th World-Skills Competitions (WSC). Additionally, Qi participated in the selection trials for the 45th WSC, representing his school in 2019.

值得一提的是,阎晗曾入选第44届和45届世界技能大赛国家集训队。綦强也曾代表学校参加第45届世界技能大赛选拔赛。

When their formative years are explored, the ethos for both individuals can be defined by “precision”, “dedication” and “tenacity”. Yan's mother fondly recalled his early recognition of various dishes before he learned to read. Described as his grandmother's shadow, Yan found utmost joy in observing her cooking endeavors and would wander the food market as if touring a zoo or botanical garden. Upon enrolling into Gulin Vocational

High School, the gifted youngster made an unswerving decision to pursue his passion for cooking. Under the mentorship of the esteemed chef instructor Shao Zedong, the boy immersed himself in the art of Western cuisine. “Even before fully grasping the concept of ‘craftsmanship,’ Yan had embodied the essence of striving for perfection.” Shao spoke highly of his former student.

从两人的成长经历看,“精益”“专注”“坚韧”成了他们共同的代言词。阎晗妈妈曾表示,在儿子还不识字的时候,就认得菜名了。儿子打小就是外婆的“小尾巴”,把菜场当成植物园、动物园,最喜欢看外婆做菜。考入古林职高后,阎晗毫不犹豫地选择了自己痴迷的烹饪专业,师从烹饪金牌教练邵泽东。从此,他选择了潜下心做西餐,一门心思学技艺。邵泽东老师提到昔日的学生赞不绝口:“当孩子还没完全理解‘工匠精神’的文字含义时,他身上已经闪现出那种精益求精的匠人气质”。

Qi's passion for culinary arts also emerged at a tender age. Due to his parents' busy work schedules, Qi took it upon himself to explore the world of cooking by devouring culinary shows and diligently following recipes. He relished praise from parents for his delicate culinary creations. Propelled by this unwavering passion, Qi chose Western cuisine as his field of study at Gulin Vocational High School. Each accolade he has earned since then bears witness to his dedication towards refining his culinary skills and a meticulous approach to crafting each dish.

綦强也是从小对吃很感兴趣。因为爸爸妈妈比较忙没时间教他如何做饭,綦强就自己琢磨怎么做。从那时起,他

经常看美食节目,照着菜谱学做菜,有时候做出来的菜得到爸妈的夸奖,心里也很有成就感。因为喜爱,他在中考后毫不犹豫地选择到古林职高学习西餐。此后,每一个奖项获得的背后都证明了他不断提炼技术,以严谨的态度完成每一道菜品。

In recent years, Gulin Vocational High School has emerged as the training ground for 4 successive WSCs (44th-47th). This year, two of its students – Kang Bangcheng and Song Haonan – have secured spots on the national team for the cooking category (Western cuisine) at the upcoming 47th WCS. Currently undergoing intensive training sessions in Chongqing, Kang and Song are gearing up for the rigorous “one out of six” selection trials scheduled for the latter half of March. The ultimate winner will represent China on the global stage at the 47th WCS in Lyon, France, slated for September.

近年来,古林职高连续成为第44届、45届、46届、47届世界技能大赛集训基地。今年,学校又有两名选手康邦成和宋浩男,入选了第47届世界技能大赛烹饪(西餐)项目国家队,眼下正在重庆拉练。据悉,他们将冲刺3月份中下旬国家集训队“六进一”选拔赛,第一名将代表中国参加9月在法国里昂举行的第47届世界技能大赛。

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