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## Story Script and Shot log

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**STORY HEADLINE:** Feeding the Gold Rush at Winter Youth Olympic Games Lausanne 2020 means a busy time for the Chefs at the Olympic Village

**LOCATION:** Lausanne, Switzerland

**DATE:** January 19, 2020

**LANGUAGE:** English, French, Finnish

**Broadcast quality footage available at the IOC Newsroom:** <http://iocnewsroom.com>

### **STORY SCRIPT:**

Ask any parent about the amount of food you need to feed a teenager and they will probably roll their eyes and tell you there can never be enough.

So spare a thought for the chefs at the athlete's canteen at the Winter Youth Olympic Games (YOG) in Lausanne, where they are making anywhere between 1500 and 1800 meals per sitting for the 15 to 18-year-old athletes and their entourages.

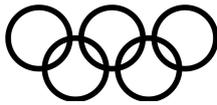
And the menu is not just a basic one. With all the different nations represented at YOG, chefs from restaurants from around Lausanne and the Vaud region have volunteered to help cook specialist meals for athletes from around the world. They also have to take into account different dietary requirements and the nutritional needs of young Olympians.

Ahead of the Games, it was decided there would be no frozen food used for meals, and all the food is locally sourced. Tap water, rather than bottled water, is available and there is no single use plastic at the restaurant. Athletes have each been given a reusable cup that they can take home as a souvenir. Hot drinks are served in compostable or bamboo cups.

The restaurant has four sittings during the day, starting with a grab-and-go breakfast at 0500. A full breakfast is served at 0700, lunch at 1100 and dinner is 1700-2200.

Lausanne 2020 is the third edition of the Winter YOG, bringing together the world's best young athletes between the ages of 15 and 18. For the first time in Winter Olympic history the Games will have gender equality, with equal numbers of male and female competitors in the 81 medal events.

1,872 athletes from 79 National Olympic Committees (NOCs) will be in action in Lausanne, 12 of those NOCs for the first time at a Youth Olympic Games - Albania, Azerbaijan,



Ecuador, Haiti, Hong Kong, Kosovo, Pakistan, Qatar, Singapore, Thailand, Turkmenistan and Trinidad & Tobago.

As well as the brand new sport of Ski Mountaineering, Lausanne 2020 features five new events, Women's Nordic Combined, Individual Normal Hill/4km, Women's Doubles Luge, Mixed NOC 3x3 Ice Hockey, Freeski Big Air, Snowboard Big Air.

The first Winter Youth Olympic Games took place in Innsbruck, Austria, in 2012. The second edition was held in the Norwegian city of Lillehammer in 2016.

### **SHOTLIST:**

00:05 Athletes and coaches entering restaurant

00:11 Food being placed on plate

00:18 Staff member saying "Merci Monsieur"

**00:21 SOUNDBITE: Alessandro Spegno, Head of Games Services (English Language).**

*"It has been a challenge because creating the menus required a lot of research and a lot of work. Not only because we are talking about 81 different countries, but also because the dietary requirements of athletes are very precise and very different from the average young person. So we also work with a group of nutritionists who assist us and also with a chef here in La Banane as we call it, to help us create and customise the menus. We also benefit from the fact that we made the choice not to use any frozen food, we only use fresh food. The majority of it, around 85 per cent, is locally sourced here in Vaud, Valais and Switzerland and it's freshly cooked the day before for the next day."*

01:06 Chef preparing tomatoes

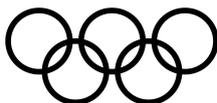
**01:12 SOUNDBITE: Alessandro Spegno, Head of Games Services (English Language).**

*"But also, we need to understand that because of the different cultures and the different dietary requirements, we needed to adapt our offerings and the variety of the food to the needs of the different countries. So the best way was to work in association with restaurants in Lausanne and Vaud. We have chefs come in from different restaurants that are coming here as volunteers to help the permanent staff to cook Thai, Chinese or Italian. But we wanted the real chef from the real country to give the taste a little bit of the sensation of home for the delegations."*

01:47 Chef preparing food

**01:54 SOUNDBITE: Alessandro Spegno, Head of Games Services (English Language).**

*"Our service times are obviously adjusted to the life of the athletes. It is based on the transportation times and is based on the competition times but it is also based once again on the different sport requirements because you need to consider that some athletes based on the sport they compete in, they have times for them to eat before or after. It is fundamental for their performance. So in order to accommodate that we have actually fundamentally four meals per day. We have an early breakfast, which is a grab-and-go breakfast, with the basics for the day - croissants, bread, fresh fruit, granola bars, chocolate, that they customise themselves, from 5-7 in the morning. From 7-10 La Banane*



*is open for breakfast, the full continental breakfast and again we use a mass of fresh vegetables, fresh fruit, again to promote healthy food. Then we go to offer lunch from 11 to 3 and finally dinner from 5 to 10."*

02:54 Serving staff in restaurant

**02:59 SOUNDBITE: Alessandro Spegno, Head of Games Services (English Language).**

*"We serve more or less 400 early breakfasts, around 1,500 breakfasts between 700 and 1000 lunches because some of the athletes are competing, and then at dinner when everybody is here we go from 1,500 to 1,800 dinners."*

03:16 Wide shot of restaurant

03:22 Close up menu

**03:26 SOUNDBITE: Alessandro Spegno, Head of Games Services (English Language).**

*"As part of our sustainability programme we work closely with our sustainability manager to send a message, also in terms of what we can do to improve the environment. So we decided to go completely plastic free. So there is no mono-use plastic anywhere. We only, and maybe I can show you later, we only encourage the use of tap water as Switzerland is safe. So we have reusable, rewashable plastic cups that the athletes can take as a souvenir at the end of their stay. These cups are washed either here or in the facility, because we use these not only in the dining hall of the Olympic Village but at all the venues, and this facility is powered by solar panels, so it's carbon neutral. We also use compostable cups or bamboo cups for the hot drinks that can be entirely recycled."*

04:17 Reusable cup being filled with tap water

**04:26 SOUNDBITE: Frederic Cousot, Chef Olympic Restaurant (French Language).**

*"It's not the same thing, it's not the same cuisine, it's not the same product. Here we work in high quantities. Of course, it is quality food because we work with a lot of fresh products but it is totally different. Here it's about high volumes that we progressively re-heat, but the cooking technique is the same."*

04:46 Steaks being cooked

**04:55 SOUNDBITE: Nino Cananiello, Olympic Restaurant (French Language).**

*"We changed the menu a lot, the choice available, the cuisine too. So, we have Italian cuisine, Thai cuisine, Oriental cuisine, Indian cuisine, and of course, let's not forget the French, our neighbours. As you can see, the chef is also a Frenchman."*

05:19 Steaks being cooked

**05:22 SOUNDBITE: Nino Cananiello, Olympic Restaurant (French Language).**

*"The challenge is to be on time, to be ready when you need to be, to feed all these people and satisfy everyone."*

05:33 Athlete carrying a tray of food



05:41 Fresh food on display

**05:44 SOUNDBITE: Trevor Tan, Singaporean athlete, (English Language).**

*"I really enjoy the food here because of the variety of food that I can choose from and it really reminds me of the food back home. "*

05:57 Ukraine athlete being served food

06:03 Canadian athletes being served food

**06:06 SOUNDBITE: Lauren Rajala, Canadian Athlete (English Language).**

*"I got up this morning at around 5 o'clock and went over to the grab and go breakfast at around 5.45 and it was really good. You get everything you need really fast, simple, quick."*

06:18 Various of athletes and entourages eating in restaurant

**06:33 SOUNDBITE: Anna Lindberg, Swedish Official (English Language).**

*"My special diet is because of my allergies because otherwise I get sick. "*

06:38 Various of athletes and entourages eating in restaurant

**06:47 SOUNDBITE: Miia Ruusinen, Finnish Official (English Language).**

*"The food is actually really nice, there's a lot of choices for athletes so it's very good and usually I try to take everything, try to taste everything that they have here."*

07:02 Finnish athlete leaves with her tray

**07:06 SOUNDBITE: Miia Ruusinen, Finnish Official (Finnish Language).**

*"The food is actually really nice, there's a lot of choices for athletes so it's very good and usually I try to taste everything that they have here."*

07:16 Athlete receives plate of food and walks away

-- ENDS --

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