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Cap'Handicook: When haute cuisine meets inclusion

How can chefs with a disability showcase their culinary skills to potential employers? A team of cooks supported by EURES Germany this year joined in a EURES France competition, Cap'Handicook 2025, to do just that.

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The [Cap'Handicook competition](#) gives disabled jobseekers with at least a year's experience of working in a professional kitchen a chance to show off their skills on a regional and, later, national stage. Competitors must be registered disabled – with any type of disability – and be looking for work to apply to take part in the competition. Teams from across the regions of France are taking part in this year's competition, which started in May 2025 and will conclude with a national final in January 2026. This year, they are joined by a German team as well – as EURES Germany explores possibilities of how to expand their inclusive measures within the EURES framework and how to learn from the good practice in France.

EURES Germany and Cap'Handicook

EURES Germany has worked with Cheops since 2023 on a number of projects, in the context of the EURES Targeted Mobility Scheme. When EURES France proposed taking part in the Cap'Handicook competition, the German EURES National Coordination Office (NCO) was instantly in favour of the idea and contacted Hofgut Himmelreich, a training provider that already works with the regional Freiburg Employment Agency.

Hofgut Himmelreich, which trains people with disabilities to help them find a job or apprenticeship in catering, jumped on the opportunity and put forward a team of five highly motivated catering apprentices to represent Germany at the regional event in Lyon. Alexander Merk, CEO of the Freiburg Employment Agency, joined the jury that rated the service and food.

Nicolas Simon of EURES France NCO says: 'The German team won prizes for the best starter and for the best service. For their first participation this is a very good result.'

Lena Sundheimer of EURES Germany NCO says the German team was delighted with the result. 'Everyone was really happy and proud,' she says. 'The training provider and agency in Freiburg are already thinking about how to extend the established cooperation.'

How Cap'Handicook works

Competitors are randomly allocated to a team at the beginning of the competition. They progress through regional and interregional rounds until the event culminates in the national final. A professional chef supports each team as they create a menu and then have two hours to make a starter, a main course and a dessert before presenting their meal to a tasting panel. Part of the menu is created from a mystery basket of ingredients. Teams compete for prizes for each course, and for the best service. The team with the most points across all of the areas wins the best team prize for that round and qualifies for the final.

EURES France Partner Cheops-Cap emploi organises the competition with Esat Berthier, and with the support of 11 partners, including EURES Member France Travail.

Find out more about the Cap'Handicook competition [here](#).

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