



Zero waste challenge 2023 Baltic school team competition



Organized by “Latvian chef’s club”
Riga food 2023
7.09.23

When: 2023 September 7

Where: Kipsala BT 2 hall, Riga food 2023

Time: 12.00-17.30

Organizer: Latvian chef’s club in cooperation with Estonian and Lithuanian chefs associations, Riga food exhibition 2023.

The competition goal is Baltic schools cooperation and sustainable kitchen principals.

Competition philosophy:

Think about the waste amount in the food industry; change the thinking of a chef starting from the young generation.

Competition plan:

Competition is planned for **6 professional schools** from **3 Baltic countries (2 from LITHUANIA, 2 from LATVIA, 2 from ESTONIA)**:

Every school team contains of **2 students and 1 teacher** from the same professional school.

The team will get the **black box** ingredients **10 minutes** before the start. The team will create the name of the dish and simple receipt of the dish in English and give to the jury.

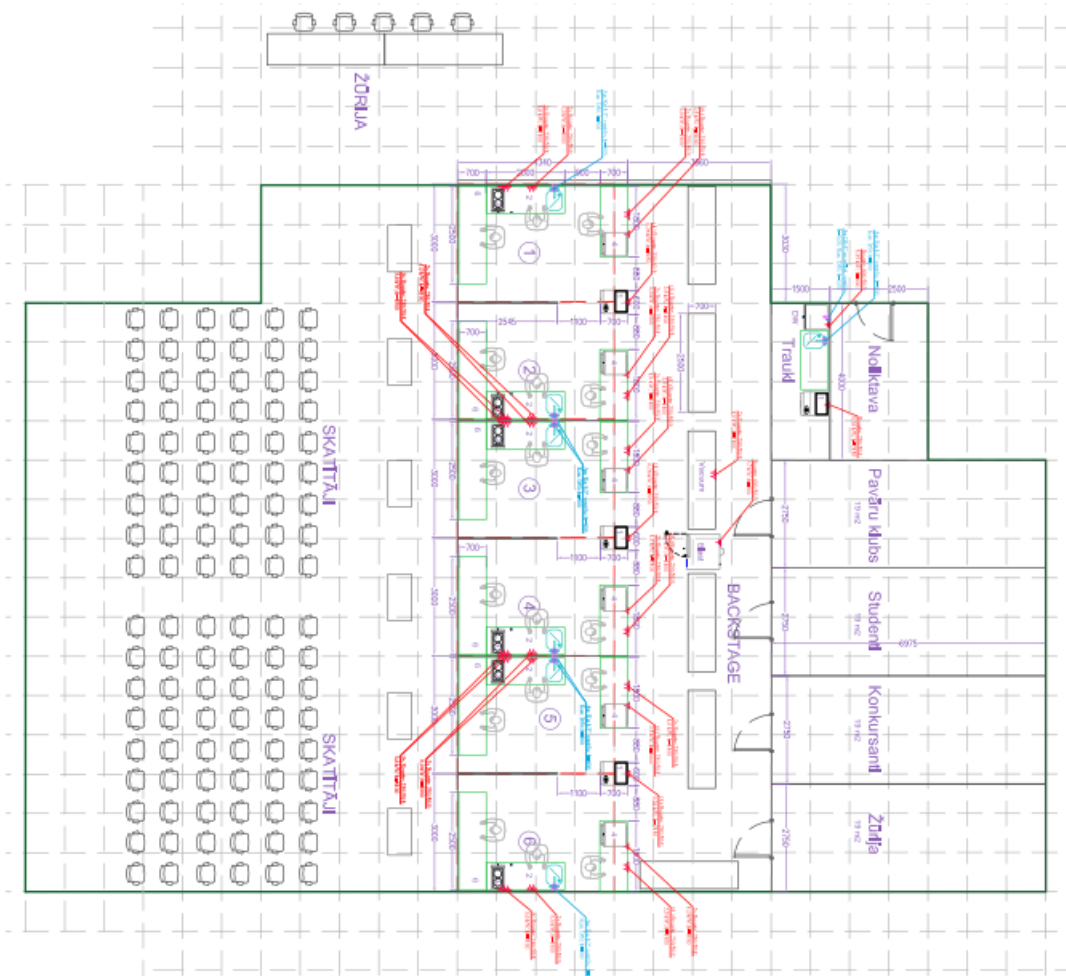
After the competition time starts, the team of **2 students** has to prepare 1 main course in 6 portions and the teacher must use maximum left overs to create 1 small amuse bouche in 6 portions.

The main ingredients for the starter: Flora vegan cream 31%, 1L, fresh spinach.

For main course: beef liver, pumpkin.

Equipment:

Every team will have their one equipment set, which will be provided by Prolux (equipment plan in attachment).



- One refrigerator Electrolux Prostore 470L, with 3 shelves for 2 team
- Cooktop Zanussi 600304, 2 rounds for every team.
- 2 working tables
- Convection oven Electrolux home appliance EOB7S31Z.
- One hand mixer Electrolux home appliance for every team.
- 1 sink for work
- 1 common table with sink and dish washing machine for dish washing on the backstage.
- A set of paper towels, chemicals for cleaning.
- 1 blast chiller crosswise Electrolux 6 GN 1/1 for 6 teams.
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! all the portative small equipment and kitchen utensils, inventory must be organized by the competitors.

! Plates are provided by the organizers. There will be 3 kind of plates from Churchill, provided by Gemoss.



Material:

Alchemy Fine China

Colour:

White

Product code:

APRDUP581

Width:26.80 cm - 10 ½"

Dishwasher Safe

Microwave Safe

Abstract | Churchill China (churchill1795.com)



Material:

Churchill Super Vitrified

Colour:

Stonecast Raw Blue

Product code:

SRBEEVB91

Width:24.80 cm - 9 ¾"

Capacity:113.6 cl - 40.0 fl oz

Dishwasher Safe

Microwave Safe

Stonecast® Raw | Churchill China (churchill1795.com)



Material:

Churchill Super Vitrified

Colour:

Kintsugi Coral

Product code:

KTAMWP261

Height:2.00 cm - $\frac{3}{4}$ "

Width:26.00 cm - $10\frac{3}{16}$ "

Dishwasher Safe

Microwave Safe

Studio Prints® Kintsugi | Churchill China (churchill1795.com)

The team can set the kitchen with their utensils 30 min. before the start.

Ingredients:

All the ingredients are provide by organizers. There will be a set of common ingredients for all the participants. This part of ingredients will not be judges as must be used maximum as of Zero waste concept. All the ingredients from the black box has to be used maximum quantity with the leftovers as of Zero waste concept. All the addable waste will be scaled and judged by the judging compete.

The team does not have to bring any extra ingredients.

Non food waste:

There is not allowed to use any one-time use plastic (plastic film, one-time use boxes, spoons, vacuum bags or any other one-time use plastic materials).

Detailed time period schedule:

11.30 – 11.50 – all teams set the kitchen utensils

11.50 - 12.00 all teams get the black box and can take the extra ingredients from the common table

Kitchen number/ short team description	Strat work	Students serve the main course 6 portions	Teacher serve the appetizer 6 portions	Feedback in judging room
1. LV.	12.00	14.00 -14.05	15.00-15.05	15.40-15.45
2. LV.	12.05	14.05 -14.10	15.05 -15.10	15.45-15.50
3. EST.	12.10	14.10 -14.15	15.10 -15.15	15.50-15.55
4. EST.	12.15	14.15 -14.20	15.15 -15.20	15.55-16.00
5. LT.	12.20	14.25 -14.30	15.20 -15.25	16.00-16.05
6. LT.	12.25	14.30 -14.35	15.25 -15.30	16.05-16.10.

Judging roles.

There will be an international team of 5 experienced judges.

One dish will be judged with max. 100 points.

There will be 5 international judges.

One plate goes for the picture and 5 plates for judges.

- Prep, mise an place, hygiene **0-10 points.**
- Presentation : **0–10 points;**
- Taste: **0–50 points;**
- Technics **0-20 points**
- Waste amount, ingredients used % - **0-10 points**

The awarding ceremony will be held 7.09.20 at 16.30 in the exhibition hall nr.2.

The price will be given to the winner school to have a symbol of the competition – Glass plate, and to improve the school practical work.

Application:

The application must be sent to the organizers until 1.06.23.

There must be the names of participants (name of the teacher is mandatory for this date, names of the students can be sent until 7.08.23), title and a name of the school, as well as a contact phone, mail and address of every participant personally and a school address and a contact information, school juridical data for invoicing.

Participation fee:

400Eur per School. The payment have to be made until 15.08.23

Biedrība Pavāru klubs

Reģ. Nr. LV 40008082630

Burtnieku iela 36-1, Rīga, LV-1084.

Konts: LV43HABA0551007700946

AS Swedbank

SWIFT kods: HABALV2

Extra information:

All the Baltic school participants from Lithuania and Estonia will have accommodation from 6 of September 15.00 until 7 of September 12.00. The location: Ibis Hotel Riga, Ibis Hotel Riga, Marijas st. 5, Rīga, LV-1050.

There will be a bus organized in the day of competition 7.09.23 at 10.30 from the hotel to the Riga food exhibition and back at 17.30 from exhibition to the hotel. The bus will have a title "Latvian chefs club/Zero challenge".

All the Baltic school competition participants are welcome for the school dinner buffet stile 6.09.23 at 17.00 - for the friendship dinner. The location of the dinner: Ibis Hotel Riga, Marijas st. 5, Rīga, LV-1050.

Dress code: smart casual.

Info and registration: www.chef.lv

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