

27 February–2 March

TIF, Thessaloniki, Greece



Southern Europe Culinary Challenge 2026

ORGANIZED BY:



CO-ORGANIZED BY:



ENDORSED BY:



12th INTERNATIONAL EXHIBITION FOR BAKERY,
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μοιραζόμαστε μαζί σας με
απόλυτη διαφάνεια όλες τις
πληροφορίες που σας
ενδιαφέρουν.

Εφαρμόζοντας την αυστηρή
ευρωπαϊκή νομοθεσία,
προστατεύουμε το περιβάλλον
όπου εκτρέφονται τα ψάρια μας
για να εξασφαλίσουμε
ότι μεγαλώνουν σωστά,
σε καθαρά νερά με μεγάλα βάθη
και ισχυρά ρεύματα.
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που φτάνει στο πιάτο σας.

ΕΛΟΠΥ

Αγκαλιάζουμε το ελληνικό ψάρι

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Southern Europe Culinary Challenge 2026

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Andy Cuthbert

Welcome message by the President of Worldchefs

Congratulations to the Culinary Professionals Greece and I would like to thank President Dimitris for making sure that such an important event takes place to improve the quality to improve the skills and to strengthen the Culinary and gastronomy of Greece through this competition.

Culinary competitions are such an important part of what we do as chefs, giving our young chefs the platform to show their skills, but also to learn from their peers is something that we can be very proud of and something that we should encourage all of us to do. Southern Europe, Culinary Challenge is such a competition professionally run by our national association. Also, under the direction of our World-Chefs competition guidelines will make sure that this competition is one of high standards and one that gives such great opportunity to all competitors.

I wish all the competitors the very best of luck in this great competition and once again, I thank the Culinary Professionals Greece and the president and the committee of the association for their tireless efforts and great support to their Culinary community.

With warm regards,

Andy Cuthbert,
President Worldchefs



Dimitrios Kyriakopoulos

Welcome message by the President of Culinary Professionals Greece

The Culinary Professionals Greece welcomes you to the Southern Europe Culinary Challenge 2026, an event that we are proud to note that is gaining great importance in the “calendar” of Southern European gastronomy.

We consider this competition a hallmark of our Association’s work, as the further development of our knowledge and exchange of ideas have motivated and inspired us from the very beginning.

The Southern Europe Culinary Challenge 2026 is a unique opportunity to improve competitiveness, while, at the same time, it offers an educational and creative platform to Chefs from around the World. For us it more than a competition... It is a meeting point for the culinary professionals and a chance for a special tasting experience!

Contestants will be able to showcase their passion, creativity and talent, but most important of all, they will have the opportunity to learn, advance their skills and broaden their horizons.

We would like to thank the International Exhibition & Congress Centre of TIF Helexpo, as well as all the supporters who have contributed in the past organizations, with great success, and we look forward to our constant cooperation in order to boost this gastronomy event.

The Culinary Professionals Greece promises to all attendants an inspirational, constructive and memorable Southern Europe Culinary Challenge 2026.

I wish all contestants good luck! I hope that you will have a wonderful culinary experience and you will enjoy your stay in beautiful Thessaloniki, a crossroads of tastes and flavors, with a rich cultural heritage.



Dimitrios Kyriakopoulos

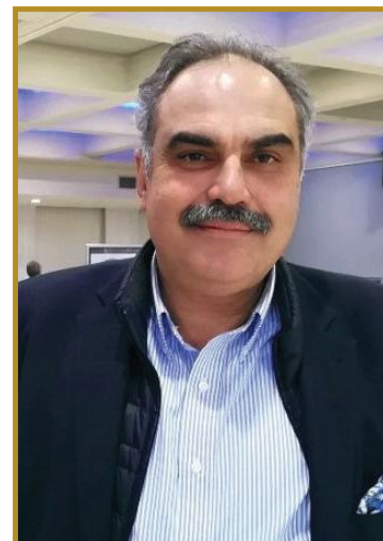
President of the Culinary
Professionals Greece

Alexis Tsaxirlis

Welcome message by the General Director of TIF-HELEXPO

The Southern Europe Culinary Challenge 2026 is an opportunity for gastronomy creations that will bring together chefs from different cultures and schools, and will highlight their talents, as well as the rich gastronomy tradition of the broader region. The Competition is being organised by Culinary Professionals Greece in partnership with TIF-Helexpo and it is supported by Worldchefs.

We would like to welcome you to Thessaloniki — well known for the multicultural identity of its fishes — in the framework of the Artozymba expo, which is being organised from 27 February – 2 March 2026, for you to participate in a unique competition that will provide a platform for healthy competition between sector professionals, where they can also come together in creative meetings.



Alexis Tsaxirlis
General Director of TIF-HELEXPO

George Damianou

Welcome message by the Continental Director of Southern Europe

Distinguished guests,
Dear colleagues,
Dear friends of gastronomy,

It is with great pleasure and pride to announce that the Southern Europe Culinary Challenge 2026 in Thessaloniki, a city renowned for its rich culinary heritage, warm hospitality, and vibrant culture takes place from 27th February to 3rd March.

I am certain you must be truly honoured to host such talented chefs, professionals, and passionate young culinarians from across Southern Europe. Your presence adds immense value to this event, which celebrates creativity, innovation, and excellence in the culinary arts.

The Southern Europe Culinary Challenge is more than just a contest — it is a celebration of inspiration, friendship, and cultural exchange. Through our shared passion for gastronomy, we strengthen the bonds between nations and highlight the spirit of collaboration and respect that unites our region.

I would like to express my sincere gratitude to President Demetrios Kyriakopoulos for his leadership and support, and to Mr. Christos Gkotsis, the main organizer of this event, for his dedication and tireless efforts in bringing this challenge to life. My thanks also go to the judges, sponsors, and everyone who contributed to making this remarkable gathering possible.

To all competitors, I wish you the very best of luck!

Remember — the finest ingredient in every dish is the love and passion you bring to your craft.

Thank you all, and may you enjoy every moment of this exciting and flavourful journey here in Thessaloniki.

George Damianou

Southern Europe Director



Roberto Beltramini

Welcome message by the Chief of Judges

Dear Chefs, colleagues and competitors.

Everyday work gives us new challenges and new experiences but because of the hard pace sometimes we fail to achieve our goals. Competitions are opportunities which demand a lot of sacrifices, effort and professional knowledge but nevertheless meeting with your colleagues and the competitive ambient is a great way to show of our greater knowledge than the daily based work. It is a wonderful challenge to freely create wonderful dishes for our eyes and our mouth.

Worldchefs culinary committee has prepared international rules and regulations for the competitions that allow us to compete at the highest standards worldwide and with that gain new experiences that give us a positive boost for our work in the future. I wish all participant a successful competition and congratulate already now all the competitors for their achieved medals.



Roberto Beltramini
Chief of Judges

Christos Gkotsis

Welcome message by the Chairman of the Organizing Committee

It is a great pleasure for us to organize the Southern Europe Culinary Challenge 2026, endorsed by the Worldchefs, at the International Exhibition & Congress Centre in Thessaloniki, Greece.

The competition includes 27 different categories that follow the global standards of rules, as specified by Worldchefs, the leading global culinary authority. Certified judges from Greece and from all over the world will evaluate the competitors and we are very proud to have them with us.

I believe that Culinary Competitions strongly contribute to raising the standards of the art of cooking, while they offer a great opportunity for creative competitiveness, learning and sharing ideas and experiences with professionals from around the world.

We would like to thank all the supporters and especially the members of Culinary Professionals Greece for their great help and contribution to this event.

I am looking forward to this gathering of International Chefs and want to wish good luck to all competitors! I hope you have a memorable Culinary Competition and enjoy your stay in beautiful Thessaloniki.

Christos Gkotsis

Chairman of the Organizing Committee



REGISTRATION & ENTRY FEES

ENTRIES

Competitors can find the registration form at culinaryprofessionals.gr/secc

The closing date for all entries is 30th of January 2026. Regarding the different categories of participation, a priority order will be considered, taking into account the submission date of the participation application form.

The organizer reserves the right to cancel any category, limit the number of entries, extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.

ENTRY CATEGORIES

Category	Fees
Art Class	€35,00
Display Class	€35,00
Professional Class	€35,00
Student Class	€35,00
Student Chef of the Year	€75,00
Chef of the Year	€75,00
Best School of the Year (Different for any place)	€120,00
Student Pastry Chef of the Year	€75,00
Young Team of the Year	€120,00

METHOD OF PAYMENT

Bank transfer

ALL PAYMENTS TO BE SUBSCRIBED TO THE FOLLOWING ACCOUNT:

Bank: National Bank of Greece

Account Number: 223/480299-39

IBAN: GR 5601102230000022348029939

SWIFT-BIC: ETHNGRAA

Beneficiary: CULINARY PROFESSIONALS GREECE

Send the confirmation of payment by e-mail at iccse@culinaryprofessionals.gr

ENTRANCE FEE: will not be refunded if the competition is cancelled for reasons beyond the organizer's control, or if competitors withdraw entries. This is to cover administration costs.

PRIZES

AWARD OF PRIZES

GOLD AWARD WITH MEDAL	90 - 100 points
SILVER AWARD WITH MEDAL	80 - 89 points
BRONZE AWARD WITH MEDAL	70 - 79 points
CERTIFICATE OR MERIT	60 - 69 points

Top Score Award Professional Chef (A1 – A2).

Top Score Award Student Chef (B1 – B11).

Top Class Award School of the Year (P2)

Top Class Award Young Team of the Year (P5).

Top Class Sustainable Award Young Team (P5).

Top Class Award School, according to the number of medals.

The above Awards will be awarded to the contestants with the highest score.

Top Class Award Student Chef of the Year (participation in P1, B4 & B10).

Top Class Award Chef of the Year (participation in P3, A1 & A2).

Top Class Award Student Pastry Chef of the Year (participation in P4 & B8).

The above Awards will be awarded to the contestants with the highest overall score in all competing categories.

GENERAL RULES FOR COMPETITORS

1. This competition is OPEN to all Professional Chefs from Culinary Industries such as Hotels, Restaurants & Food Catering outlets, students from Culinary School. Students of public and private schools should provide a school attendance certificate.
2. The organizer reserves the right to redefine, modify or add to any of the above rules and conditions and their interpretation of these is final.
3. The organizer is entitled to cancel or postpone the salon, or alter the duration, timing or schedule of the event.
4. The organizer shall not, under any circumstances, be responsible for the loss or damage of any exhibits, goods and dishes or personnel belongings. However, reasonable precautions will be taken to avoid loss or damage.
5. All exhibitors and competitors at the Southern Europe Culinary Challenge assign all rights concerning menus, recipes, videos, photographs, sound recording, advertisement etc. to Culinary Professionals Greece.
6. All competitors and assistants MUST wear a clear chef's uniform (no jeans allowed) with headgear when setting up, and during the award presentation ceremony (it will be taken into account by the judges).
7. Registration: (1) hour prior to the competition. Identification: Hotel and Restaurant logos, including logos on uniforms are PERMITTED.
8. An individual competitor can participate in as many competition classes as he / she wishes but is restricted to one entry in any one competition class. Individual Hot Cooking classes can accept only ONE entry per competitor from this combined group of classes, except for competitors who are vying for the Top Class Trophies.
9. Entries for the Hot Cooking classes are accepted on a first-come, first-served basis.
10. No classes changes will be allowed. Any contestant who wishes to cancel his/her participation must inform the organizer. During the competition, contestants who are absent without written notice to the organizer will have their future entries rejected. Empty spaces at display tables are unsightly and each non-attendance at challenges means one other chef could have the opportunity to participate.
11. In the cases of non-compliance, during the competition, with the general rules and regulations or of any related problems, which had not been foreseen by the regulations, the Organizing Committee is the only body responsible to take care of these relevant items and find the appropriate solutions.
12. The Organizer has the right to stop and disqualify any teams that are unruly or misbehave themselves before, during or after the competition, with consent of Chief Judge.
13. Whilst all reasonable care will be taken for the security and safety of the dishes and equipment, the Organizer will not accept responsibility for any loss of or damage to the exhibits, dishes, equipment or personal effects. Competitors are advised to suitably insure dishes for display.
14. All exhibits must be registered before display. It is strictly forbidden to show any logo, denomination or advertisement which might identify the enterprise or the contender. The corresponding exhibit should be delivered to the coordinator of the presentation.
15. All exhibits must be set up in the exhibition hall display area between 09.00 am to 11.00 am on the day of the judging (DISPLAY DAYS are 27 FEBRUARY – 1 MARCH). No exhibits or competitors, for whatever reasons,

will be allowed in the display area once judging begins. For all display exhibits, a theme or name must be given to the exhibits. Everything must be edible

16. All exhibits of perishable nature must be removed as specified by the committee, failing to do so, the committee shall have the authority to disperse, remove or destroy any exhibit not removed by the exhibitor.

17. The brought ingredients must be packed and transported in accordance with the international HACCP RULES.

TIME FOR CLEARING THE EXHIBITS WILL BE ON MONDAY THE 2ND OF MARCH AT 15:00 HRS, OR AFTER THE AWARD CEREMONY

Competitors who wish to seek Judges' comments on their exhibits should meet with the Chief Judge on the competing floor as soon as overall judging is over. Once the rosette awards are placed by the displays (approximately 1 hour), no more comment will be given by Judges.

PENALTIES

In case of non-conformity with the general rules and regulations, the Judges are allowed to apply penalties varying from a minimum of minus one (-1) to a maximum of minus ten (-10) points.

Absence of clean uniform, space and accessories, during the work and at the end of the day.
Lack of respect for time limits.
Absence of time respect concerning the time for presentation. If repeated and without reason.
Concerning the artistic part, different sizes from those provided by the regulation will be considered as a violation of the composition.
Unacceptable behavior towards Judges.
Unacceptable behavior towards other groups.
After the first two minutes, there will be a penalty of one point for each minute, while ten minutes late will result in disqualification.

JUDGING

- The members of the Jury are well known professionals in gastronomic arts, either from Greece and/or abroad. The mark score attributed by each member of the Jury is personal and the total score will be calculated by the Chief Judge. Panel of Judges Decision is final and binding.
- All perishable exhibits will be judged on the day of entry.
- Competitors must refrain from talking to the judges during and prior to the event.
- One of the main criteria for judging of all dishes is the ingredient and method card. These should be professionally presented with a brief description of the ingredients and cooking methods.
- All exhibits must be original first-time entries whether local or international. Any exhibits found to have been entered and judged elsewhere shall be disqualified.
- Competitors must avoid placing food on the rims of plates or arranging food in an unsightly and/ or unhygienic fashion.
- Results will be displayed in the central area as soon as possible after judging is completed. Competitors are then encouraged to seek the advice and guidance of the judges. Please advise the Office if your details are incorrect.
- Silver, Bronze Medals and Merit certificates will be given every day. Special Awards and Gold Medals will be presented during the Prizegiving Ceremony. Competitors receiving awards during the prize-giving ceremony must be dressed in full whites.

HOT COOKING CLASSES A PRESENTATIONS BY PROFESSIONAL CHEFS

A1 SUSTAINABLE SEAFOOD - SEABASS

- To prepare and present within 45 minutes, one main course dish for 2 persons with SEABASS, in a modern style.
- It is mandatory to use Seabass 600-800 gr (whole fish) as main ingredient. Sponsored by the HELLENIC AQUACULTURE PRODUCERS ORGANIZATION (HAPO) and provided by organizers.
- Dish must be presented on 2 individual plates with appropriate garnishes.
1 (ONE) plate for display & 1 (ONE) plate for judging.

A2 POULTRY HOT DISH

- To prepare and present a modern style FILLED CHICKEN BREAST as hot main course within 45 minutes for two (2) persons.
- It is mandatory to use two chicken breasts sponsored by AMBROSIADIS CHICKEN and provided by organizers.
- Dish must be presented on 2 individual plates with appropriate garnishes.
1 (ONE) plate for display & 1 (ONE) plate for judging.

HOT COOKING CLASSES B PRESENTATIONS BY STUDENTS OF PUBLIC & PRIVATE SCHOOLS

HOT COOKING PRESENTATIONS BY STUDENTS OF PUBLIC & PRIVATE SCHOOLS

B1 SUSTAINABLE SEAFOOD - SEABASS

- To prepare and present within 45 minutes, one main course dish for 2 persons with SEABASS, in a MODERN STYLE.
- It is mandatory to use Seabass 600-800 gr (whole fish) as main ingredient. Sponsored by the HELLENIC AQUACULTURE PRODUCERS ORGANIZATION (HAPO) and provided by organizers.
- Dish must be presented on 2 individual plates with appropriate garnishes.
1 (ONE) plate for display & 1 (ONE) plate for judging.

B2 RISOTTO

- To prepare and present a RISOTTO starter within 45 minutes for two (2) persons.
- It is mandatory to use Arborio rice sponsored by EUTOPIA RICE and provided by the organizers.
- The dish must be presented in two (2) individual plates.
One (1) plate for display and one (1) plate for judging.

B3 PASTA (FRESH)

- To prepare and present a hot fresh made PASTA starter within 45 minutes for two (2) persons.
- The pasta (any shape choice) has 100% to be made during the competition.
- It is mandatory to use one product from the company ELETRO: cream sweet pumpkin, cream artichoke, cream porcini or cream tartufo provided by the organizers.
- The dish must be served in two (2) individual plates.
One (1) plate for display and one (1) plate for judging

B4 VEGETERIAN OVO-LACTO

- To prepare and present a HOT VEGETARIAN MAIN DISH within 45 minutes for two (2) persons.
- It is mandatory to use as a main component frozen peas sponsored by ALTERRA and provided by the organizers
- The dish must be presented in two (2) individual plates.
1 (One) plate for display and 1 (One) plate for judging.

NOTE: The menu should be balanced both, in composition and nutrition. Description to be supplied to the jury.

B5 BLACK PIG

- To prepare and present within 45 minutes, one main course dish with LOIN OF BLACK PIG in a MODERN STYLE.

- It is mandatory to use loin of black pig sponsored by BOSKOS FOOD and provided by the organizers.
- Dish must be presented on 2 individual plates with appropriate garnishes.
1 (ONE) plate for display & 1 (ONE) plate for judging.

B6 TRADITIONAL GREEK DISH (ONLY GREEK STUDENTS)

- Prepare and present within 45 minutes, one TRADITIONAL GREEK dish for 2 persons following traditional Greek recipes and using local produces.
- Dish must be presented on 2 individual plates with appropriate garnishes.
1 (ONE) plate for display & 1 (ONE) plate for judging.

B7 LAMB

- To prepare and present within 45 minutes, one main course dish for 2 persons with LAMB, in a MODERN STYLE.
- It is mandatory to use feta or yoghurt sponsored by MEVGAL and provided by the organizers.
- Dish must be presented on 2 individual plates with appropriate garnishes.
1 (ONE) plate for display & 1 (ONE) plate for judging

B8 RESTAURANT DESSERT

- To prepare and present within 45 minutes, 1(one) COLD OR HOT DESSERT for 2 persons.
- Dessert must be presented on 2 individual plates with appropriate garnishes.
1 (One) plate for display and 1 (One) plate for judging.

B9 SALAD WITH COMBINATION

- To prepare and present within 45 minutes one SALAD STARTER for 2 persons.
- It is mandatory to use 1 of the provided salads (iceberg, spinach, rocket) + 1 of the provided vegetables (zucchini, beetroot, sweet pumpkin, carrot spaghetti) sponsored by EUROCATERING and provided by organizers.
- Basic fresh salad must include proteins. The salad can include some hot items.
- Lettuces can be brought in cleaned. No pre-cooked items will be allowed. Backed garnish have to be made on site.
- A minimum of two basic cooking methods is required in the preparation of this salad combination.
- The salad must be presented 2 individual plates or bowls.
One (1) plate/bowl for display and one (1) plate/bowl for judging

B10 FINGER FOOD

- To prepare and present COLD & HOT FINGER-FOOD within 45 minutes for 4 persons.
- One (1) type of cold finger-food for 4 persons.
- One (1) type of hot finger-food for 4 persons.

- A total of eight (8) portions must be served at the same time. For the ease of service, the finger food can be presented on two different platters.
- It is mandatory to use PUFF PASTRY, sponsored by ALFA PASTRY and provided by the organizers.

Explanation for finger-food:

- Finger food items must weigh between 10g - 20g.
- The guest should be able to eat them in one bite without use of cutlery.
- They must not be served with any liquid/in bowl.

B11 POULTRY

- To prepare and present a modern style FILLED CHICKEN BREAST as hot main course within 45 minutes for two (2) persons.
- It is mandatory to use two chicken breasts sponsored by AMBROSIADIS CHICKEN and provided by organizers.
- Dish must be presented on 2 individual plates with appropriate garnishes.
1 (ONE) plate for display & 1 (ONE) plate for judging.

HOT COOKING CLASSES A & B

HOT COOKING PRACTICAL (PROFESSIONALS AND STUDENTS)

- Please note that these classes are usually filled up even before the closing date. Therefore, even if your entry form is received before the closing date, it may happen that places have already been filled.
- Competitors are required to place their recipes by the side of the competitors' dish or exhibit on the day of the competition.
- All contenders should be present one (1) hour before the contest starts and notify their presence to the Secretariat.
- Competitors must bring their own plates or bowls (28cm to 32cm for plate).
- The organizers will not be responsible for loss or breakage of competitors' belongings.
- Each competition kitchen would be equipped with the following items:
 1. 1 electric oven
 2. 4 burners
 3. 1 work bench
 4. 1 sink
 5. 1 fridge

Any additional equipment (machinery, kitchen utensils, cooking utensils, knives, etc.) should be brought in by the competitor.

MISE EN PLACE – PERMITTED FOOD TO BE BROUGHT INTO THE KITCHEN AT THE START OF THE COMPETITION

- a. Basic mother sauces – are permitted, BUT must have further fabrication
- b. Salad, cleaned and washed
- c. Vegetables and fruits cleaned, can be cut/trimmed (any shape), BUT must be raw
- d. Fruit purees are permitted, BUT must not be a finished item
- i. No glaze or concentrated juices
- ii. Dried fruit / or vegetable powder permitted
- iii. Dehydrated fruit or sheets permitted
- e. Vegetable ash and home-made spice mixture are permitted
- f. The use of transglutaminase (meat glue) is not permitted
- g. Fish – gutted, scaled can be fileted / portioned if required BUT must be raw
- h. Shellfish/ crustaceans – clean, raw can be removed from their shell
- i. Meat/Poultry/Game — deboned can be portioned, trimmed BUT must be raw
- j. Proteins cannot be brought in minced — mincing must be done in the kitchen
- k. Liver and sweetbreads can be brought in soaked in milk, BUT not seasoned or flavoured
- l. Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen
- m. Pasta and other doughs can be flavoured and rolled into sheets BUT not portioned and not cooked
- n. Pastry Sponge, biscuits, not cut or stenciled
- o. Macaroons or macarons need to be baked on premise, the mixture may be brought in
- p. Decor elements 100% made on site
- i. No titanium dioxide – no metallic powder, no artificial food colors are permitted
- ii. Do not use gold or silver leaf
- q. Eggs – can be separated and pasteurized
- r. Dry ingredients can be pre-measured
- s. Flavoured oils and butter are allowed

Notes:

In categories A1 and B1 (SUSTAINABLE SEAFOOD – SEABASS), the fish will be provided whole by the organizers.

In category B3 PASTA (FRESH), the competitors will bring the dough ready and not in sheets.

COOKING CLASSES P

P1 STUDENT CHEF OF THE YEAR

- To prepare and present, within 60 minutes, a MAIN COURSE dish for 2 persons using poultry.
- It is mandatory to use a minimum of 2 Chicken broth powder, smoked paprika, garlic powder, onion powder, aroma of lemon, sponsored by PROVIL and provided by organizers.
- Dish must be presented on 2 individual plates with appropriate garnishes.
1 (ONE) plate for display & 1 (ONE) plate for judging.
- The competitor may engage the assistance of a dishwasher during this event only cleaning not touch the food.
- To take part in category P1 the participant must also participate in B4 and B10.

P2 SCHOOL OF THE YEAR

- Open to teams of 3 Student Chefs.
- Each team has to prepare, within 120 minutes a 3-course menu (STARTER – MAIN COURSE – DESSERT), for 2 persons.
 1. Starter - A first course which may be a fish, seafood with appropriate garnishes.
 2. Main Course: A main course of lamb with appropriate starch and vegetables.
 3. Dessert: The plated dessert must include 2 main elements. One of the main elements must be Chocolate. Chocolate as sauce or decoration are not considered as an element of the dessert.
- Service time:
Dishes must be served as following:
The starter at 60 minutes.
The main course at 90 minutes.
The dessert at 120 minutes
- The dishes and the dessert must be presented on 2 individual plates.
1 (ONE) plate for display & 1 (ONE) plate for judging.
- All products and equipment must be brought in by teams. The teams may engage the assistance of a dishwasher during this event only cleaning not touch the food.

P3 CHEF OF THE YEAR

- To prepare and present within 60 minutes, one main course dish for 2 persons with LAMB, in a MODERN STYLE.
- Dish must be presented on 2 individual plates with appropriate garnishes.
1 (ONE) plate for display & 1 (ONE) plate for judging.
- The competitor may engage the assistance of a dishwasher during this event only cleaning not touch the food.

- To take part in category P3 the participant must also participate in A1 and A2.

P4 STUDENT PASTRY CHEF OF THE YEAR

- To prepare and present within 80 minutes 1 COLD DESSERT + 1 HOT DESSERT for 2 persons.
- It is mandatory that one of the desserts includes Chocolate Conguistador 58% or Coffola Ethiopia or Coffola Colombia milk sponsored by AFOI GALI and provided by the organizers.
- All equipment and products have to be provided by the competitors. Must be presented in 4 (four) individual plates.
- The competitor may engage the assistance of a dishwasher during this event only cleaning not touch the food.
- To take part in category P4 the participant must also participate in B8.

P5 YOUNG TEAM OF THE YEAR

- Each team must consist of two (2) Apprentices, 25 years old or younger on the day of the competition. Applications must include a photocopy ID NUMBER OR, Passport. (All submitted entries in this category without proof of age will not be accepted)
- Each team has to prepare, within 60 minutes a 2-course menu (STARTER – MAIN COURSE), for 2 persons.
- Starter - A first course which be of seafood with appropriate garnishes.
- Main Course: A main course of chicken with appropriate starch and vegetables.
- It is mandatory to use at least one of following products in the starter and one in the main course. Products: rice, honey, olives, feta are provided by the organizers.
- Service time:
Dishes must be served as following:
The starter at 45 minutes.
The main course at 60 minutes.
- The dishes and the dessert must be presented on 2 individual plates.
- The teams may engage the assistance of a dishwasher during this event only cleaning not touch the food. 1 (ONE) plate for display & 1 (ONE) plate for judging.

Open to teams from hotels, restaurants, culinary institutions, airlines and catering organizations

MISE EN PLACE – PERMITTED FOOD TO BE BROUGHT INTO THE KITCHEN AT THE START OF THE COMPETITION

- a. Basic mother sauces – are permitted, BUT must have further fabrication
- b. Salad, cleaned and washed
- c. Vegetables and fruits cleaned, can be cut/trimmed (any shape), BUT must be raw
- d. Fruit purees are permitted, BUT must not be a finished item
- i. No glaze or concentrated juices
- ii. Dried fruit / or vegetable powder permitted

- iii. Dehydrated fruit or sheets permitted
- e. Vegetable ash and home-made spice mixture are permitted
- f. The use of transglutaminase (meat glue) is not permitted
- g. Fish – gutted, scaled can be fileted / portioned if required BUT must be raw
- h. Shellfish/ crustaceans – clean, raw can be removed from their shell
- i. Meat/Poultry/Game – deboned can be portioned, trimmed BUT must be raw
- j. Proteins cannot be brought in minced – mincing must be done in the kitchen
- k. Liver and sweetbreads can be brought in soaked in milk, BUT not seasoned or flavoured
- l. Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen
- m. Pasta and other doughs can be flavoured and rolled into sheets BUT not portioned and not cooked
- n. Pastry Sponge, biscuits, not cut or stenciled
- o. Macaroons or macarons need to be baked on premise, the mixture may be brought in
- p. Decor elements 100% made on site
- i. No titanium dioxide – no metallic powder, no artificial food colors are permitted
- ii. Do not use gold or silver leaf
- q. Eggs – can be separated and pasteurized
- r. Dry ingredients can be pre-measured
- s. Flavoured oils and butter are allowed

JUDGING CRITERIA FOR ALL COOKING CLASSES

Material brought / mise en place 0-5 points

- Clear arrangement of materials
- Correct amount of items brought in
- Proper working technique
- Correct utilization of working time

Hygiene & Food Waste 0-10 points

- Clean hygienic work techniques
- Workflow has been adhered to
- Clear benches not cluttered
- Correct storage of food items

- Temperature control on food items – hot and cold
- Control on excess and food waste
- Limitation on plastic waste

Correct Professional Preparation 0-15 points

- Correct basic preparation of food, corresponding to today's modern culinary art
- Preparation should be by practical, acceptable methods that exclude unnecessary ingredients
- Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable
- Proper working technique and attention paid to hygiene during preparation of food
- Review of all food waste including excess items
- Review of teamwork or the time to make items or serve them

Innovation 0-5 points

- The introduction of a new technique or significantly improving an existing dish
- New style of dishing presentation that enhances the customer or judge's expectations
- Allow chefs or team to create a WOW factor
- Scoring will start at zero (0) and go up to 5 marks
- Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically

Service 0-5 points

- Correct number of plates must be presented
- The meals should be practical and transportable
- Meals must be presented on time OR points will be deducted

Presentation 0-10 points

- Ingredients and side dishes must be in harmony
- Points are granted for excellent combination, simplicity and originality in composition
- Clean arrangement, with no artificial garnishes and no time-consuming arrangements
- Exemplary plating to ensure an appetizing appearance is required

Taste & Texture 0-50 points

- The typical taste of the food should be preserved
- It must have appropriate taste and seasoning
- In quality, flavor and color, the dish should conform to today's standards of nutritional values

Total Possible Points Achieve: 100 Points

ART CLASSES D

ARTISTIC PRESENTATIONS BY PROFESSIONALS - RESTAURANTS - PATISseries - HOTELS - CATERING - PUBLIC & PRIVATE SCHOOLS

D1 VEGETABLE FRUIT CARVING/CHEESE CARVING

- To bring in already prepared one display of fruit and/or vegetables and/or cheese carving, no supports are permitted.
- Any type of base and support to the artwork is permitted
- Display area 80x 80cm.
- Toothpicks and wooden skewers (timbers) are permitted but should not be visible. Theme Free Style.
- Height limits are 75 cm.

D2 OPEN SHOWPIECE

- Sculpture or showpiece must be presented on max space 80 x 80cm.
- The exhibits can be made from, marzipan, sugar, chocolate, pastillage, bread dough or any other edible food products.
- It is not permissible to take some supporting structures, frames or glazing.
- A limited use of colorants is allowed. Height limits are not over 1 meter.

D3 WEDDING CAKE

- To exhibit a three-tier wedding cake within a maximum area of display” (80 cm) x (80cm).
- Cakes are to be entirely decorated by hand.
- All decorations, with the exception of pillars, must be edible.
- Royal icing, pastillage or other appropriate materials may be used.
- One layer will be tested by the judges.
- Height limits are 1 meter.

JUDGING CRITERIA FOR ART CLASSES D

1. Theme (0 - 30 Points)

The theme chosen must be in perfect harmony with the food displayed.

2. Artistic Expression (0 - 30 Points)

Novelty in expression and aesthetic, visual impact on the viewer; the perfect composition.

3. Creativity (0 - 40 Points)

The originality of concept and design with creative spirit. Use of different carving techniques.

Total Possible Points Achieve (100 Points)

DISPLAY CLASSES C

DISPLAY COLD CLASSES

C1 SHOW PLATTER OF MEAT –POULTRY –LAMB (6 PERSONS)

- To display one platter for 6 PERSONS with the appropriate garnish.
- One separate plate of one portion with garnish must be displayed to view actual portion.
- Table space allocated: 80 cm x 80 cm.

C2 FINGER FOOD (4 PERSONS)

- To prepare 6 different finger food, tapas, each kind to have 4 portions (24 pieces). 3 are to be hot but displayed cold and 3 cold displayed Cold. Can be on one platter or individually plated.
- Table space allocated: 80 cm x 80 cm.
- Name of each tapas and ingredient listing.
- Finger food needs to weigh between 10g – 20g. Guests should be able to eat them in one bite. They cannot be served with any liquid/served in bowl.

C3 SHOW PLATTER OF FISH (6 PERSONS)

- To display one platter for SIX PERSONS with the appropriate garnish. One separate plate of one portion with garnish must be displayed to view actual portion.
- Table space allocated: 80 cm x 80 cm.
- Ingredient list required.

C4 DESSERTS RESTAURANT

- To display a total of four different types of desserts. Two hot but displayed Cold, two cold displayed cold. Displayed cold, each portion for one person, suitable for a la carte service. Showpieces are allowed: but will not be judged.
- Table space allocated: 80cm x 80 cm.

C5 PETIT FOURS

- 5 varieties, 6 of each.
- Six pieces of each variety (30 pieces total) plus 1 extra piece of each variety on a separate small platter for judges tasting.
- The remaining 30 pieces should be displayed by a variety on appropriate serving ware: silver, mirror, crystal, china etc.
- Each petit four variety should be proportionate in size to the others. The weight should be between 10 and 15 grams.

- Garnishes must reflect a variety of techniques: sugar, marzipan, chocolate, tulip etc.
- Table space allocated: 80cm x 80 cm.

JUDGING CRITERIA FOR DISPLAY COLD CLASSES

Presentation and innovation (0–30 points)

Clean arrangement, with no non-food garnishes; and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance.

Display must be structured, organized, elegant and no artificial colours. It should be original, creative and appetizing. Innovative techniques should be on display.

Composition (0–30 points)

Attention to details, finished appearance, proportion symmetry. Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour. &/or classical dishes, the original recipe is applicable.

There should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

Correct professional preparation, skills, techniques (0–30 points)

Level of skill must be high, hand skills must be precise, consistent and sophisticated. Appropriate culinary preparation free of unnecessary ingredients. Dishes conceived hot but exhibited cold, and all cold dishes, must be glazed with aspic (for preservation purposes only).

Service (0–10 points)

Correct number of plates, garnishes, ease of service and practical, may need to be carried in principal from kitchen to table or able to be served easily on a buffet.

Total Possible Points Achieve (100 Points)

THE FIVE KEYS TO WORLDCHEFS FOOD SAFETY IN COMPETITIONS

THE FOLLOWING INFORMATION IS TO BE READ IN CONJUNCTION WITH THE WORLDCHEFS'S COMPETITION GUIDELINES

NOTES: Tasting judges do not share plates, 1x plate will be as a sample and the other meals will be portioned by a Rookie Jury member or a dedicated wait-person.

The core messages of the Five Keys to Safer Food are: (1) keep clean, (2) separate raw and cooked, (3) cook correctly, (4) keep food at safe temperatures, and 5) selection of safe raw materials to produce the items.

1. Keep Clean (It takes over 2.5 billion bacteria to make 250 ml of water look cloudy, but in some cases, it takes only 15–20 pathogenic bacteria to make one sick)

- a. Wash and sanitize all surfaces and cooking equipment in the preparation area of the kitchen.
- b. Fruits and vegetables need to be washed and packed in appropriate containers.
- c. The kitchen area needs to be spotless as it is a showcase of our profession.
- d. All the equipment, tools, utensils, or service wear including knives and knife containers (wraps, etc...) you may be using, must be clean.
- e. Floor, walls, cabinets and refrigeration in the competition arena, and the cart or transport equipment must be kept clean.

2. Separate Raw and Cooked (Keeping raw and prepared food separate prevents the transfer of microorganisms. Cross-contamination is a term used to describe the transfer of microorganisms from raw to cooked food, and to the equipment used in the vicinity of the food items)

- a. All food ingredients should be packed separately and labelled clearly by; name and date of packing, and if required, "use by" date.
- b. Raw poultry, fish, seafood, and meat proteins are to be housed in their own closed containers. These items must be transported and stored at <5°C (41°F).
- c. Various packed and labelled dry items can be stored on the same tray.
- d. Cooked food items must be stored above raw items to avoid drips and cross contamination. There should be no contact between the two items.

3. Cook Correctly (Correct cooking or care of food can kill almost all dangerous microorganisms, which ensure the jury, and guests in attendance, that the food is safe for consumption)

- a. A standard HACCP sheet should be used in the preparation and cooking of the proteins. Ideally this sheet should contain the following:
 - i. Name of item being cooked
 - ii. Temperature of item prior to cooking
 - iii. Length of time during which the items were subjected to heat
 - iv. The actual temperature upon cooking
 - v. Time at which the cooking process was completed
- b. Blanched items should be shocked immediately in clean iced water to stop the cooking process, then drained and stored in a clearly labelled and covered container.
- c. If your National Cuisine needs a partially cooked item to be blanched /dried, then cooked again, please clearly highlight this to the jury members – example Peking Duck. These items are to be held in a clean area to avoid bacteria

4. Keep Food at a Safe Temperature - Microorganisms multiply quickly if food is not stored correctly. Holding food at a temperature below 5°C (40°F) or above 60°C (140°F), slows down or stops the growth of microorganisms but some dangerous microorganisms can still grow below 5°C (40°F).

- a. As mentioned under Cooking Correctly, HACCP sheet should be used in all food preparations.

- b. Raw proteins can only be left on work table if it is stored on ice, or ice pad, and covered with more ice pad or other cold systems. The temperature of this protein must be kept below 10°C (50°F).
- c. Cooked food needs to be held above 60°C (140°F) to avoid microbial growth, and ensure the food is served hot to members of the jury and to the guests
- d. Cooked food can be served à la minute to avoid this.
- e. A HACCP sheet should be posted on each refrigerator and, or, freezer door. Temperatures must be recorded every hour, and corrective actions must be taken if doors are left open too long.
- f. Hot food must be cooled to <5°C (4°F) before it can be refrigerated.
- g. All food items to be refrigerated or kept in the freezer must be covered and labelled.

5. Selection of Safe Raw materials (Raw materials including ice may be contaminated with dangerous microorganisms and chemicals. Toxic chemical can form in mouldy food like fruit and vegetables)

- a. Temperatures of your produces should be recorded at the market, when you arrive in your preparation facility, and also in your cooking competition kitchen – HACCP.
- b. Fruits and vegetables should be checked for worms, grubs and mould.
- c. Fish, seafood and meat proteins need to be <5°C and not bruised or damaged.
- d. Check that fish exhibit all signs of freshness, and verify that they do not have worms or parasites. Verify for signs of freshness.
- e. All dry ingredients, and all fresh, frozen, cured, or smoked food should have the use by or expiring dates checked.

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Ψύχοντας τη φρεσινιάδα, Διατηρώντας την Αυθεντικότητα!

Η ΑΛΤΕΡΡΑ Α.Ε. αποτελεί μία από τις κορυφαίες εταιρείες στον τομέα της επεξεργασίας και διάθεσης κατεψυγμένων φρούτων και λαχανικών, διατηρώντας ισχυρή παρουσία τόσο στην ελληνική όσο και στη διεθνή αγορά. Με έμφαση στην ποιότητα, την καινοτομία και τη βιωσιμότητα, η εταιρεία αξιοποιεί τις άριστες πρώτες ύλες της ελληνικής γης, ενισχύοντας παράλληλα την τοπική οικονομία και τη συμβολαιακή γεωργία. Στην παρουσίαση αυτή, η διοικητική ομάδα της ΑΛΤΕΡΡΑ Α.Ε. μας μιλά για το όραμα, τις προκλήσεις, τις στρατηγικές ανάπτυξης και τις καινοτομίες που διαμορφώνουν το μέλλον της εταιρείας.

Ποια ήταν η αφετηρία και το όραμα πίσω από την ίδρυση της ΑΛΤΕΡΡΑ Α.Ε.; Ποιοι ήταν οι ιδρυτές και πώς εμπνεύστηκαν αυτήν την προσπάθεια;

Η ΑΛΤΕΡΡΑ Α.Ε. ιδρύθηκε με το όραμα να δημιουργήσει μια μονάδα επεξεργασίας φρούτων και λαχανικών από την ελληνική γη, προωθώντας ταυτόχρονα την ποιότητα και την αυθεντικότητα των ελληνικών προϊόντων. Το όνομα της εταιρείας, ΑΛΤΕΡΡΑ, προέρχεται από τις λατινικές λέξεις alter (διαφορετικός) και terra (γη), υποδηλώνοντας την έννοια μιας «διαφορετικής γης» που αποπνέει την καινοτομία και τη διαφοροποίηση στον τομέα της επεξεργασίας γεωργικών προϊόντων.

Ο ιδρυτής της ΑΛΤΕΡΡΑ Α.Ε., κύριος Θεόδωρος Ρουσόπουλος, ήταν ο άνθρωπος που οραματίστηκε την ίδρυση της εταιρείας, ενσωματώνοντας την ιδέα να συνδυάσει την ποιότητα των ελληνικών φρούτων και λαχανικών με σύγχρονες μεθόδους επεξεργασίας και συσκευασίας. Με στόχο την αξιοποίηση των αγροτικών προϊόντων της χώρας και την ενίσχυση της εξωστρέφειας τους, η ΑΛΤΕΡΡΑ Α.Ε. επιδιώκει να προάγει την ελληνική παραγωγή και να τη φέρει σε διεθνές επίπεδο, προσφέροντας προϊόντα που αναδεικνύουν τη μοναδικότητα της ελληνικής γης.

Το όραμα του κ. Ρουσόπουλου περιλαμβάνει επίσης τη δημιουργία αξίας για την τοπική κοινωνία και την οικονομία, προωθώντας ταυτόχρονα την αειφορία και την καινοτομία στον τομέα των γεωργικών προϊόντων.

Ποια είναι η διοικητική ομάδα της εταιρείας σήμερα και πώς συμβάλλει στη συνεχή ανάπτυξη και εξέλιξη της ΑΛΤΕΡΡΑ Α.Ε.;

Η διοικητική ομάδα της ΑΛΤΕΡΡΑ Α.Ε., πέρα από τον ιδρυτή της κ. Θεόδωρο Ρουσόπουλο, αποτελείται από τα τρία παιδιά του, τη Βέφα, την Τόνια και τον Βαγγέλη, οι οποίοι κατέχουν διαφορετικά πόστα εντός της εταιρείας. Τα μέλη της διοίκησης, μαζί με τα στελέχη της εταιρείας, συμβάλλουν στην στρατηγική καθοδήγηση και στην ανάπτυξη της ΑΛΤΕΡΡΑ Α.Ε., προωθώντας καινοτόμες λύσεις και εξασφαλίζοντας την αποτελεσματική διαχείριση των πόρων και των λειτουργιών της.

Κάθε μέλος της διοικητικής ομάδας έχει έναν συγκεκριμένο τομέα ευθύνης, όπως τα οικονομικά, την ανάπτυξη προϊόντων, το μάρκετινγκ ή τις στρατηγικές συνεργασίες, και με βάση την εμπειρία και τις δεξιότητές τους, συμβάλλουν στην υλοποίηση των εταιρικών στόχων.





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ΕΥΤΟΠΙΑ

του τόπου • της γεύσης • της θρέψης

Αναζητώντας το ευ σε καθετί, γεννήθηκε η Ευτοπία! Στην καρδιά των ορυζώνων του Δέλτα Αξιού, η Euricom Hellas A.E. βάζει την 25ετή της εμπειρία στην παραγωγή, επεξεργασία και τυποποίηση ρυζιού, στην υπηρεσία της φύσης και του ανθρώπου και δημιουργεί το εξαιρετικό αυτό ρύζι. Με σεβασμό στη γη, στον άνθρωπο και την υγεία του και με κοινό τόπο την υψηλή ποιότητα, την καινοτομία, την προώθηση ενός υγιεινού τρόπου ζωής, υψηλής διατροφικής αξίας, η Ευτοπία εξασφαλίζει ιδιαίτερα προϊόντα, που κλείνουν τους πιο διαλεκτούς σπόρους της φύσης, σε μια συσκευασία που ξεχωρίζει.



Η αποστολή

Με αφοσίωση φροντίζουμε το προϊόν, εξασφαλίζοντας εξαιρετικής ποιότητας πρώτες ύλες, ώστε να γίνει δικαίως η νούμερο ένα επιλογή του καταναλωτή. Επιθυμία μας να αναβιώσουμε λησμονημένες παραδόσεις, προσαρμοσμένες στις ανάγκες του σήμερα, εφαρμόζοντας έντιμους τρόπους φροντίδας του ρυζιού σε κάθε στάδιο παραγωγής. Η εξειδίκευση, η επιμονή και η προσήλωση στη λεπτομέρεια είναι τα δυνάτα χαρακτηριστικά μας, που έχουν σαν αποτέλεσμα τη δημιουργία προϊόντων υψηλής ποιότητας, με μοναδικό γνώμονα το ευ ζην.

Οι αρχές

Ο τόπος προέλευσης των προϊόντων επιλέγεται με βάση την καλύτερη ποιότητα πρώτης ύλης. Κατά την παραγωγή εφαρμόζουμε συστήματα διασφάλισης ποιότητας σε ολόκληρη την αλυσίδα τροφοδοσίας, από την παραγωγή μέχρι την κατανάλωση, με καθημερινούς ελέγχους και με πιστοποίηση διαδικασιών. Αναπτύσσουμε μακροχρόνιες σχέσεις συνεργασίας με παραγωγούς, προμηθευτές και εργαζόμενους. Προσφέρουμε προϊόντα υψηλής διατροφικής αξίας, συνεισφέροντας σε μια ισορροπημένη διατροφή.

Ευτοπία του τόπου

Ρύζι που σέβεται τις ρίζες! Γέννημα θρέμμα της ελληνικής γης, με σεβασμό στην παράδοση, η σειρά αυτή φέρνει κοντά σας τις κλασικές ποικιλίες ρυζιού. Από τη Θεσσαλονίκη ως το τραπέζι σας, το ρύζι «Ευτοπία του τόπου» παράγεται με τις αυστηρότερες προδιαγραφές ποιότητας και ασφάλειας.

Ευτοπία της γεύσης

Το κοσμογυρισμένο μας! Γευστικά ταξίδια, γεμάτα αρώματα και χρώματα από άλλους τόπους. Απολαύστε αρωματικές ποικιλίες ρυζιού από τον παγκόσμιο χάρτη γεύσης, για να δημιουργήσετε ευφάνταστα πιάτα. Ένα έντιμο, αυστηρά επιλεγμένο προϊόν, που εμπνέει εμπιστοσύνη και προκαλεί τη δημιουργικότητά σας!

Ευτοπία της θρέψης

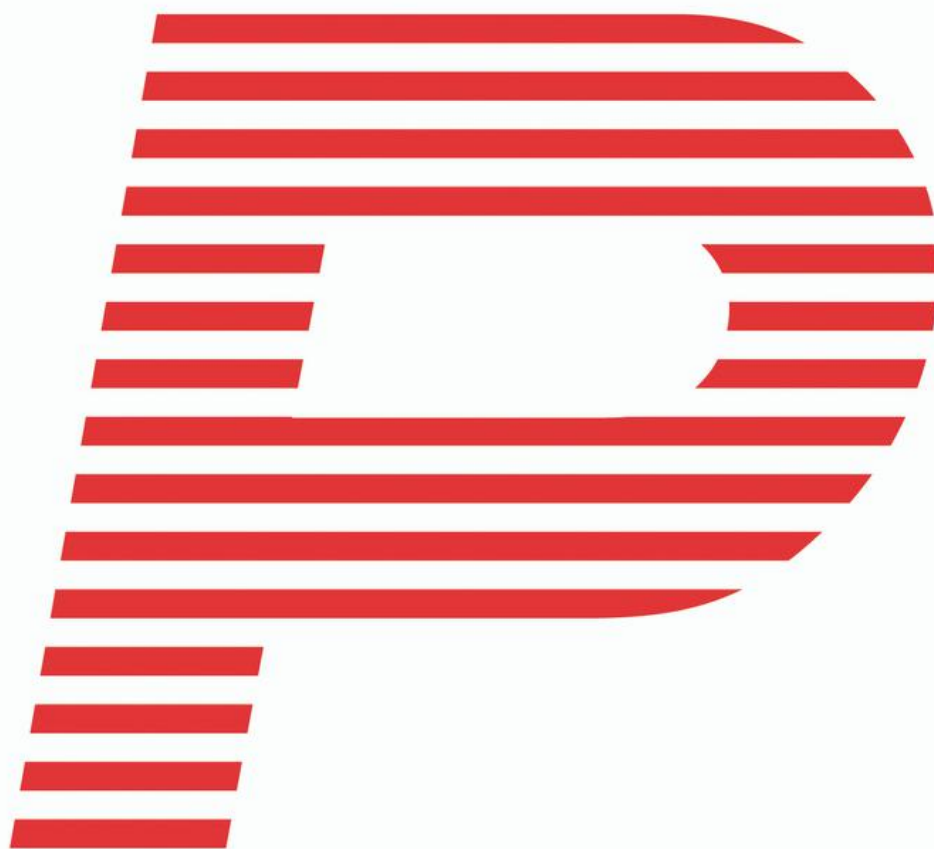
Ρύζι που στηρίζει! Συνδυάσαμε ιστορίες πολιτισμών και σοφές διατροφικές συνήθειες λαών. Παντρέψαμε σπόρους, φιλοσοφίες, αξίες και δημιουργήσαμε εξαιρετικές μίξεις συστατικών, που ενισχύουν το ένα, την ευεργετική δράση του άλλου.

Μείγματα - υπερτροφές που συνδυάζουν την υψηλή διατροφική αξία με την ευεξία και την υπέροχη γεύση.



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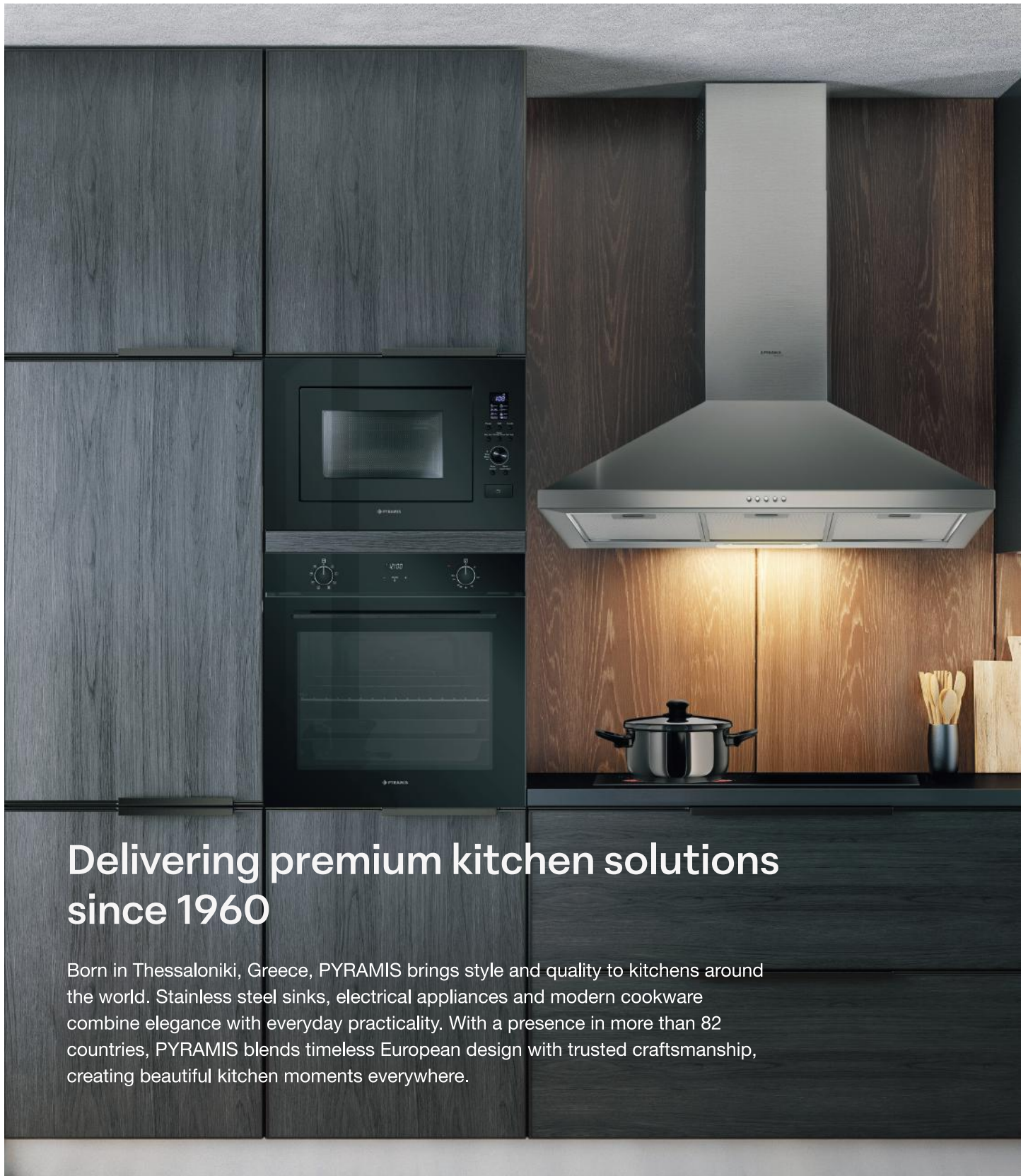
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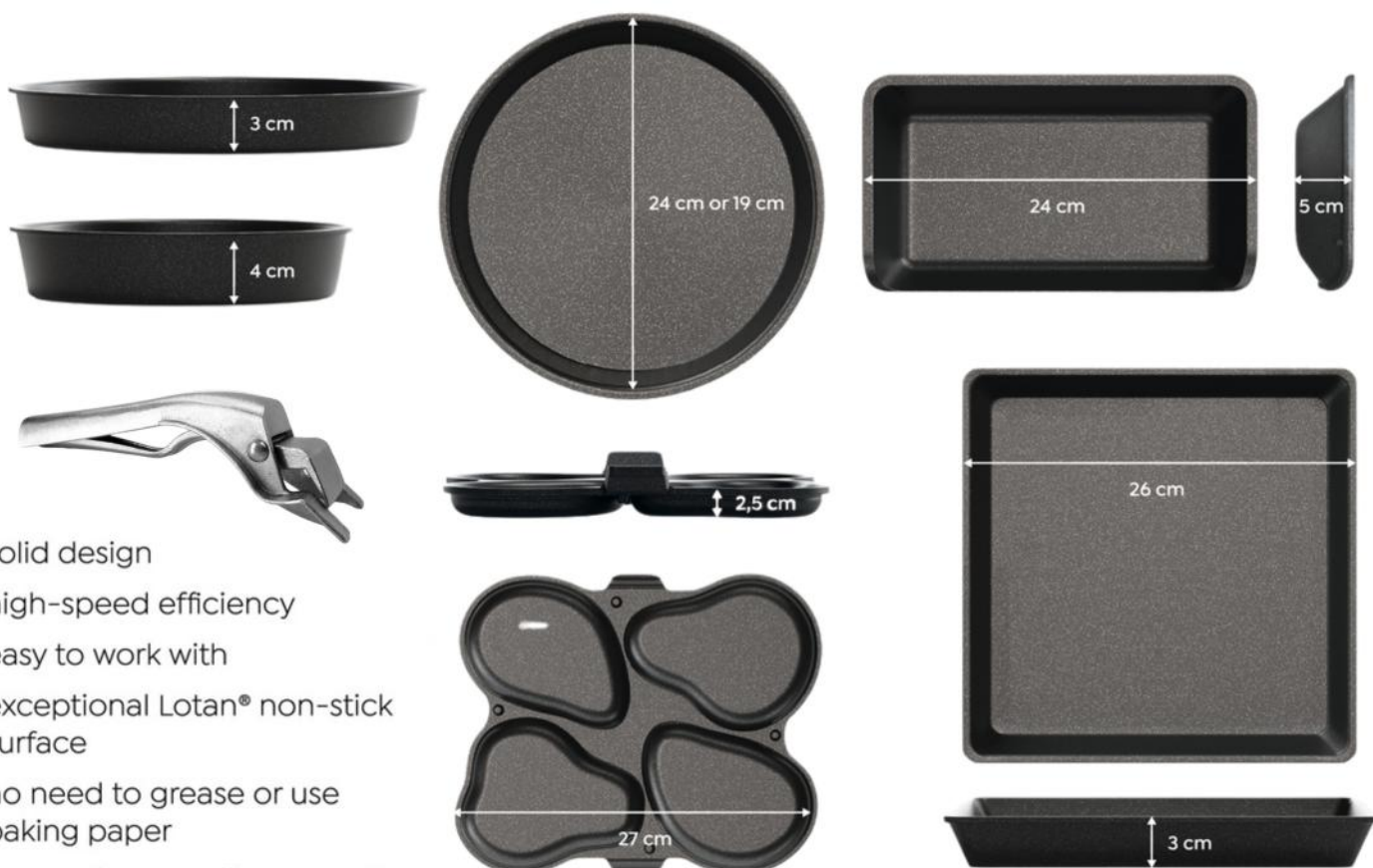
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