

DAY 1 – Friday 27 February 2026

ID.	CLASS	TIME	ID.	CLASS	TIME	ID.	CLASS	TIME
B5	BLACK PIG	08:00-08:45	D1	Vegetable fruit carving/cheese carving	09.00 - 11.00	C1	Show platter of Meat-Poultry- Lamb	09.00 - 11.00
B4	VEGETERIAN OVO-LACTO	08:00-08:45	D2	Open Showpiece	09.00 - 11.00	C2	Finger Food	09.00 - 11.00
B6	TRADITIONAL GREEK DISH	09:00-09:45	D3	Wedding Cake	09.00 - 11.00	C3	Show platter of fish	09.00 - 11.00
B1	SUSTAINABLE SEAFOOD – SEABASS	09:00-09:45				C4	Desserts Restaurant	09.00 - 11.00
B5	BLACK PIG	10:00-10:45				C5	Petit Fours	09.00 - 11.00
B4	VEGETERIAN OVO-LACTO	10:00-10:45						
B6	TRADITIONAL GREEK DISH	11:00-11:45						
B1	SUSTAINABLE SEAFOOD – SEABASS	11:00-11:45						
B11	POULTRY	12:00-12:45						
B8	RESTAURANT DESSERT	12:00-12:45						
B7	LAMB	13:00-13:45						
B3	PASTA (FRESH)	13:00-13:45						
B11	POULTRY	14:00-14:45						
B8	RESTAURANT DESSERT	14:00-14:45						
B7	LAMB	15:00-15:45						
B3	PASTA (FRESH)	15:00-15:45						
B11	POULTRY	16:00-16:45						
B10	FINGER FOOD	16:00-16:45						
P5	YOUNG TEAM OF THE YEAR	17:15-18:15						

DAY 2 – Saturday 28 February 2026

ID.	CLASS	TIME	ID.	CLASS	TIME	ID.	CLASS	TIME
B8	RESTAURANT DESSERT	08:00-08:45	D1	Vegetable fruit carving/cheese carving	09.00 - 11.00	C1	Show platter of Meat-Poultry- Lamb	09.00 - 11.00
B3	PASTA (FRESH)	08:00-08:45	D2	Open Showpiece	09.00 - 11.00	C2	Finger Food	09.00 - 11.00
B6	TRADITIONAL GREEK DISH	09:00-09:45	D3	Wedding Cake	09.00 - 11.00	C3	Show platter of fish	09.00 - 11.00
B4	VEGETERIAN OVO-LACTO	09:00-09:45				C4	Desserts Restaurant	09.00 - 11.00
B8	RESTAURANT DESSERT	10:00-10:45				C5	Petit Fours	09.00 - 11.00
B9	SALAD WITH COMBINATION	10:00-10:45						
B6	TRADITIONAL GREEK DISH	11:00-11:45						
B9	SALAD WITH COMBINATION	11:00-11:45						
B2	RISOTTO	12:00-12:45						
B1	SUSTAINABLE SEAFOOD – SEABASS	12:00-12:45						
B11	POULTRY	13:00-13:45						
B10	FINGER FOOD	13:00-13:45						
B5	BLACK PIG	14:00-14:45						
B1	SUSTAINABLE SEAFOOD – SEABASS	14:00-14:45						
B5	BLACK PIG	15:00-15:45						
B2	RISOTTO	15:00-15:45						
P2	SCHOOL OF THE YEAR	16:15-18:15						

Southern Europe Culinary Challenge 2026

27/2-2/3/2026

TIF, Thessaloniki, Greece

DAY 3 – Sunday 1 March 2026

ID.	CLASS	TIME	ID.	CLASS	TIME	ID.	CLASS	TIME
B9	SALAD WITH COMBINATION	08:00-08:45	D1	Vegetable fruit carving/cheese carving	09.00 - 11.00	C1	Show platter of Meat-Poultry- Lamb	09.00 - 11.00
B2	RISOTTO	08:00-08:45	D2	Open Showpiece	09.00 - 11.00	C2	Finger Food	09.00 - 11.00
B8	RESTAURANT DESSERT	09:00-09:45	D3	Wedding Cake	09.00 - 11.00	C3	Show platter of fish	09.00 - 11.00
A2	POULTRY HOT DISH	09:00-09:45				C4	Desserts Restaurant	09.00 - 11.00
B3	PASTA (FRESH)	10:00-10:45				C5	Petit Fours	09.00 - 11.00
B2	RISOTTO	10:00-10:45						
B8	RESTAURANT DESSERT	11:00-11:45						
A2	POULTRY HOT DISH	11:00-11:45						
B1	SUSTAINABLE SEAFOOD – SEABASS	12:00-12:45						
B2	RISOTTO	12:00-12:45						
A1	SUSTAINABLE SEAFOOD – SEABASS	13:00-13:45						
B4	VEGETERIAN OVO-LACTO	13:00-13:45						
A1	SUSTAINABLE SEAFOOD – SEABASS	14:00-14:45						
B2	RISOTTO	14:00-14:45						
B1	SUSTAINABLE SEAFOOD – SEABASS	15:00-15:45						
B9	SALAD WITH COMBINATION	15:00-15:45						
P2	SCHOOL OF THE YEAR	16:15-18:15						

DAY 4 – Monday 2 March 2026

ID.	CLASS	TIME	ID.	CLASS	TIME	ID.	CLASS	TIME
P1	STUDENT CHEF OF THE YEAR	09:30-10:30						
P4	STUDENT PASTRY CHEF OF THE YEAR	11:00-12:20						
P3	CHEF OF THE YEAR	12:50-13:50						