



SCHEDULE

DAY 1 – Friday 3 March 2017								
ID.	CLASS	TIME	ID.	CLASS	TIME	ID.	CLASS	TIME
B6	Traditional Greek Dish (1 st Session)	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
B7	Lamb Dish (1 st Session)	09.00 - 09.45	D2	Open Showpiece	09.00 - 11.00	C2	Finger Food	09.00 - 11.00
B4	Vegetarian Dish (1 st Session)	10.00 - 10.45	D3	Wedding Cake	09.00 - 11.00	C3	Show platter of fish	09.00 - 11.00
B3	Pasta Dish (1 st Session)	11.00 - 11.45				C4	Desserts Restaurant	09.00 - 11.00
B5	Pork Dish (1 st Session)	12.00 - 12.45				C5	Petit Fours	09.00 - 11.00
B1	Fish Dish (1 st Session)	13.00 - 13.45				P5	Team of the Year	08:00 - 18:00
B2	Risotto Dish (1 st Session)	14.00 - 14.35						
B9	Salad with combination (1 st Session)	14.50 - 15.20						
B5	Pork Dish (2 nd Session)	15.35 - 16.20						
B8	Restaurant Dessert (1 st Session)	16.35 - 17.20						



SCHEDULE

DAY 2 – Saturday 4 March 2017								
ID.	CLASS	TIME	ID.	CLASS	TIME	ID.	CLASS	TIME
B3	Pasta Dish (2 nd Session)	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 Dish (2 nd Session)	09.00 - 09.35	D2	Open Showpiece	09.00 - 11.00	C2	Finger Food	09.00 - 11.00
B7	Lamb Dish (2 nd Session)	09.50 - 10.35	D3	Wedding Cake	09.00 - 11.00	C3	Show platter of fish	09.00 - 11.00
B1	Fish Dish (2 nd Session)	10.50 - 11.35				C4	Desserts Restaurant	09.00 - 11.00
P2	Best School of the Year	12.00 - 14.00				C5	Petit Fours	09.00 - 11.00
B6	Traditional Greek Dish (2 nd Session)	14.15 - 15.00				P5	Team of the Year	08:00 - 18:00
B8	Restaurant Dessert (2 nd Session)	15.15 - 16.00						
B9	Salad with combination (2 nd Session)	16.15 - 16.45						
B8	Restaurant Dessert (3 rd Session)	16.15 - 17.00						
B4	Vegetarian Dish (2 nd Session)	17.15 - 18.00						



SCHEDULE

DAY 3 – Sunday 5 March 2017								
ID.	CLASS	TIME	ID.	CLASS	TIME	ID.	CLASS	TIME
B1	Fish Dish (3 rd Session)	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
B5	Pork Dish (3 rd Session)	09.00 - 09.45	D2	Open Showpiece	09.00 - 11.00	C2	Finger Food	09.00 - 11.00
B10	Two to Tango	10.00 - 10.50	D3	Wedding Cake	09.00 - 11.00	C3	Show platter of fish	09.00 - 11.00
B1	Fish Dish (4 th Session)	11.05 - 11.50				C4	Desserts Restaurant	09.00 - 11.00
B5	Pork Dish (4 th Session)	12.05 - 12.50				C5	Petit Fours	09.00 - 11.00
B2	Risotto Dish (3 rd Session)	13.05 - 13.40				LP1	Fruit and vegetable carving (Professional)	12.00 - 15.00
B6	Traditional Greek Dish (3 rd Session)	13.55 - 14.40				LS2	Fruit and vegetable carving (Student)	12.00 - 15.00
	Presentation	15.00 - 15.45				P5	Team of the Year	08:00 - 18:00
A5	Pasta Free Style Dish	16.00 - 16.30						
A2	Lamb Dish	16.00 - 16.40						
A7	Restaurant Dessert	16.55 - 17.35						
A6	Vegetarian Dish	16.55 - 17.35						
A3	Fish Dish (1 st Session)	17.50 - 18.30						



SCHEDULE

DAY 4 – Monday 6 March 2017								
ID.	CLASS	TIME	ID.	CLASS	TIME	ID.	CLASS	TIME
A4	Poultry Dish	08.00 - 08.40				P5	Team of the Year	08:00 - 18:00
A1 A8	Beef Cuts Dish Greek Modern Cuisine	08.55 - 09.35 08.55 - 09.35						
A3 A9	Fish Dish (2 nd Session) Two to tango	09.50 - 10.30 09.50 - 10.40						
P3	Chef of the Year	11.10 - 12.10						
P4	Student Pastry of the Year	12.40 - 14.00						
P1	Student of the Year	14.30 - 15.30						