



DAY 1 – Friday 1 March 2019

ID.	CLASS	TIME	ID.	CLASS	TIME	ID.	CLASS	TIME
B1	Fish dish-seafood or combination (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
B2	Risotto(1 st Session)	09.00 - 09.35	D2	Open Showpiece	09.00 - 11.00	C2	Finger Food	09.00 - 11.00
B3	Pasta (1 st Session)	09.50 - 10.35	D3	Wedding Cake	09.00 - 11.00	C3	Show platter of fish	09.00 - 11.00
B5	Pork (1 st Session)	10.50 - 11.35				C4	Desserts Restaurant	09.00 - 11.00
B6	Traditional Greek Dish (1 st Session)	11.50 - 12.35				C5	Petit Fours	09.00 - 11.00
B7	Lamb (1 st Session)	12.50 - 13.35				P5	Team of the Year	08:00 - 18:00
B8	Restaurant Dessert (1 st Session)	13.50 - 14.35						
B9	Salad with combination (1 st Session)	14.50 - 15.20						
A1	Seafood-fish or combination (1 nd Session)	15.35 - 16.15						
A1	Seafood-fish or combination (3 nd Session)	16.30 - 17.10						
B4	Vegetarian (2 nd Session)	16.30 - 17.15						
A1	Seafood-fish or combination (2 nd Session)	17.30 - 18.10						



SCHEDULE

DAY 3 – Sunday 3 March 2019								
ID.	CLASS	TIME	ID.	CLASS	TIME	ID.	CLASS	TIME
B6	Traditional Greek 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
A4	Greek modern cuisine	09.00 - 09.40	D2	Open Showpiece	09.00 - 11.00	C2	Finger Food	09.00 - 11.00
B4	Vegetarian (1 st Session)	09.55 - 10.40	D3	Wedding Cake	09.00 - 11.00	C3	Show platter of fish	09.00 - 11.00
B3	Pasta (2 nd Session)	10.55 - 11.40				C4	Desserts Restaurant	09.00 - 11.00
P2	Best School of the Year	12.00 - 14.00				C5	Petit Fours	09.00 - 11.00
B8	Restaurant Dessert (3 rd Session)	14.20 - 15.05						
B5	Pork (3 rd Session)	15.20 - 16.05						
A3	Restaurant dessert	16.20 - 17.00				P5	Team of the Year	08:00 - 18:00
B8	Restaurant Dessert (4 th Session)	16.20 - 17.05						
B9	Salad with combination (2 nd Session)	17.20 - 17.50						



SCHEDULE

DAY 4 – Monday 4 March 2019								
ID.	CLASS	TIME	ID.	CLASS	TIME	ID.	CLASS	TIME
A2	Poultry hot dish (1 st Session)	07.45 - 08.25				P5	Team of the Year	08:00 - 18:00
A2	Poultry hot dish (2 st Session)	08.40 - 09.20						
B2	Risotto (3 rd Session)	09.35 - 10.10						
A5	Two to tango	09.35 - 10.25						
B1	Fish dish-seafood or comination (4 st Session)	10.40 – 11.25						
P3	Chef of the Year	11.40 - 12.40						
P4	Student Pastry of the Year	13.00 - 14.20						
P1	Student of the Year	14.35 - 15.35						