Zero waste challenge 2026
Baltic school team competition

Organized by "Pavāru klubs"
Riga food 2026
10.09.2026.

When: 2026 September 10
Where: Kipsala BT1,2nd hall, Riga food 2026
Time: 7.00-18.00
Organizer: Biedrība "Pavāru klubs" in cooperation with Estonian and Lithuanian chefs' associations, Riga food exhibition 2026.
The main goal of the competition is Baltic culinary school cooperation and development of sustainable kitchen principals.

Competition philosophy

Inspire the new generation of cooks to rethink food waste.

Competition plan

Competition is planned for **12 professional schools from Baltic countries: 4 from LITHUANIA, 4 from LATVIA, 4 from ESTONIA)**:
Every school team consists 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 recipe of the dish in English and give to the jury.
Once the competition begins, each team of two students must prepare one main course (6 portions), while their teacher creates a starter (6 portions) using as many leftovers as possible. The starter's size may vary depending on the team's collaboration and how efficiently they use ingredients.

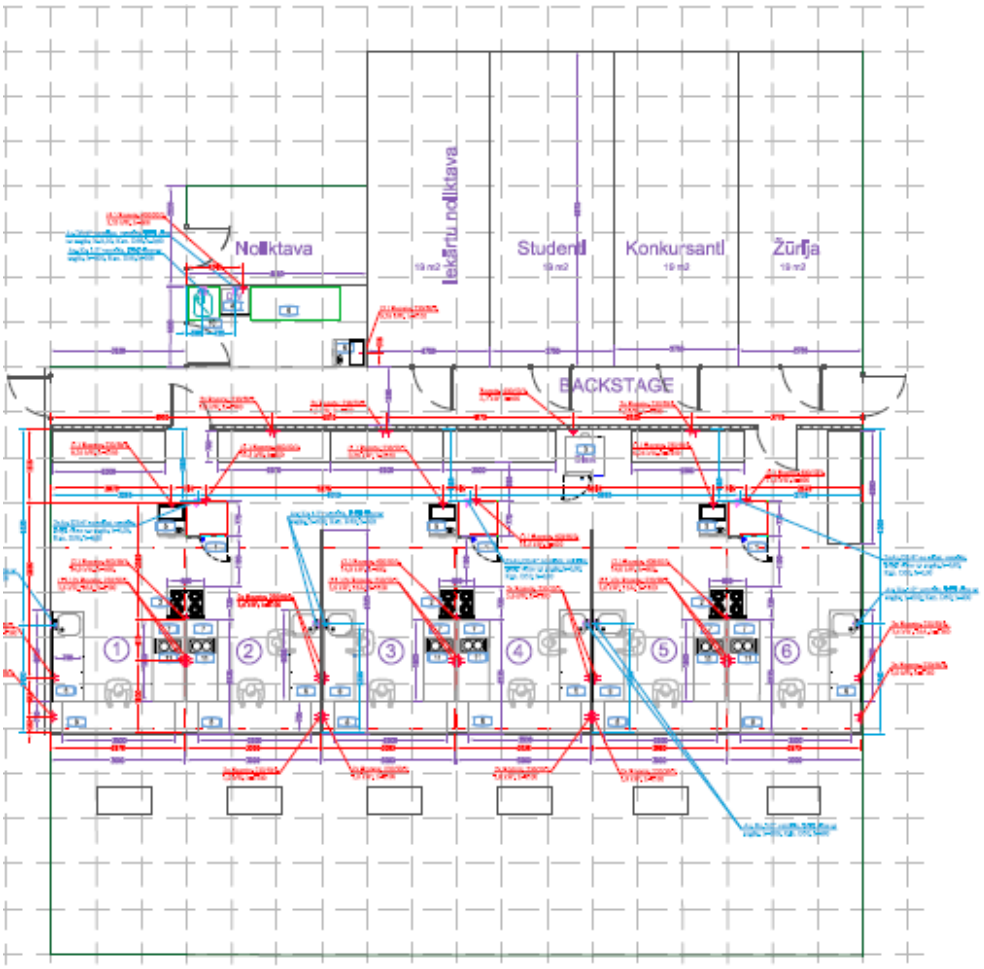
The main ingredients for the starter: Flora vegetable cooking cream, quince.
The main ingredients for the main course: celery root, celery stalk and smoked pork bacon, 3 black box ingredients.

All the other ingredients and the black box and will be shown to the competitors on the day of competition.

Teams can bring their own dried spices with them to the competition. Semi fractured or readymade ingredients (chips, crumble, bread, liquids or similar) are not allowed.

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
- 4 round induction stove on the open base for 2 teams.
- 2 round induction stove portable for every team.
- 2 working tables
- Convection oven Electrolux 6GN 1/1 with steam function for 2 teams.
- 1 table with sink.
- 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 10 GN 1/1 for 6 teams.
- One garbage box per team. All the waste separation systems teams organize on their own.

! all the portative small equipment and kitchen utensils must be organized by the competitors.

Plates are provided by the organizers. There will be 2 kinds of plates from Churchill and RAK provided by Gemoss.

For starter:



RAK. EABW20 – 20x6cm 110cl

For main course:



Material:
Alchemy Fine China
Colour:
White
Product code:
APRDUP581
Width:26.80 cm - 10 ½″
Dishwasher Safe
Microwave Safe
Abstract | Churchill China (churchill1795.com)

The team can set the kitchen with their equipment 30 minutes before the start.

Ingredients:
All the ingredients are provided by organizers. There will be a set of common ingredients for all the participants. This part of ingredients will not be judged as must be used to maximum as for Zero waste concept. All the ingredients from the black box have 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 (only spices, if the team wants to).

Nonfood waste:
It is not allowed to use any one-time use plastics (plastic clingfilm, one-time use boxes, spoons, vacuum bags or any other one-time use plastics, no glass items are allowed in the kitchen because of the safety reasons).

Competition Schedule

Detailed time period schedule 1st shift:

7.00 – 7.40 – all teams register, set the kitchen utensils
7.40 - 7.55 all teams get the black box and can take the extra ingredients from the common table. All the teams have to write the menu of the day in English and submit it to the judging committee at 7.55 (name of the dishes and short description of the menu and concept)
7.55 – all the teams go out of the kitchens
8.00 – first team starts to work; all other teams start their work according to the schedule.

Detailed time period schedule 2nd shift:

11.00 –11.40 – all teams register, set the kitchen utensils
11.40 - 11.55 all teams get the black box and can take the extra ingredients from the common table. All the teams have to write the menu of the day in English and submit it to the judging committee at 11.55 (name of the dishes and short description of the menu and concept) 11.55 – all the teams go out of the kitchens
12.00 – first team starts to work, all other teams start their work according to the schedule.

Kitchen number/Name of the team	Start work	Students serve the main course 6 portions	Teacher serves the starter 6 portions	Feedback in judging room
1. LV.	8.00	10.00 -10.05	11.00-11.05	11.40-11.45
2. LV.	8.05	10.05 -10.10	11.05 -11.10	11.45-11.50
3. EST.	8.10	10.10 -10.15	11.10 -11.15	11.50-11.55
4. EST.	8.15	10.15 -10.20	11.15 -11.20	11.55-12.00
5. LT.	8.20	10.25 -10.30	11.20 -11.25	12.00-12.05
6. LT.	8.25	10.30-10.35	11.25-11.30	12.05-12.10
7.LT	12.30	14.30-14.35	15.30-15.35	16.10-16.15
8. LT	12.35	14.35 -14.40	15.35 -15.40	16.15-16.20
9. EST	12.40	14.40-14.45	15.40-15.45	16.20-16.25
10. EST	12.50	14.45-14.50	15.45-15.50	16.25-16.30

11. LV.	12.55	14.50-14.55	15.55-16.00	16.30-16.35
12. LV	13.00	14.55-15.00	16.00-16.05	16.35-16.40

Judging

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 the judges.

- Prep, mise an place, hygiene **0-5 points.**
- Presentation: **0–10 points;**
- Taste: **0–50 points;**
- Technics **0-15 points**
- Waste amount, ingredients used % - **0-10 points**
- Energy consumption **– 0-10 points**

Awarding Ceremony

The awarding ceremony will be held 10.09.25 at 17.00-17.40 on the exhibition main stage (SAME HALL AS COMPETITION).
The top 3 places will be awarded and the 1st prize will be given the cup to take to school as a symbol of the competition.
All schools will get the diploma of the participation.

Application

The application must be sent to the organizers until **30.04.26.**
When applying the school needs to mention the teachers name who will lead the team and write a small summary for the last 3-year cooking competition results (Skills, Zero waste challenge, etc.), as in case more than 12 schools would apply, the strongest schools will be chosen. The names of the students and car information can be sent in until **15.08.2026.**

Info to be sent by 30.04.2026.
Name of the school: _____
Juridical Name of the school: _____
Address of the school: _____
Registration number: _____
Name of the teacher: _____
Email of the teacher: _____
Name of the contact person: _____
Contact person mobile: _____
Contact person email: _____

There must be the names of participants (name of the teacher is mandatory for this date, names of the students can be sent until 10.08.25), 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 has to be made until **1.06.2026.**

Biedrība "Pavāru klubs"
Adrese: Burtnieku iela 36-1, Rīga, LV-1084
Reģ. Nr. 40008082630
Konta Nr. LV43HABA0551007700946
Banka: Swedbank

Extra information:
All the Baltic school participants have accommodation from 9th September 15.00 until September 10th 12:00. The location: will be announced on 1.08.26. **Please send your car registration number for parking reservation.**

All the Baltic school competition participants are welcome for the school dinner buffet style 9.09.2026. at 18:00 - for the friendship dinner and meeting with the judges. The dinner will be set in the hotel's restaurant.
Dress code: smart casual.

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