



INTERNATIONAL CANTEEN CHAMPIONSHIP 2025

Proposition

Name of the competition:

International Canteen Championship 2025

Dates:

16 – 20 June 2025 (Wednesday 18 June - main competition day)

Place:

Food Pavilion - Education Centre for processing of agricultural products of Czech University of Life sciences, Kamýcká 129, 165 00 Praha – Suchbát

Competition organiser:

Halls of Residence and Refectory (KaM) of the Czech University of Life science under the auspices of the Rector of ČZU, prof. Ing. Petr Sklenička, CSc.

Competition co-organiser:

Delirest services s.r.o.

Organiser representative:

Mgr. Ing. Jiří Macoun, director of KaM ČZU in Prague

e-mail: macounj@kam.czu.cz

tel. +420 224 383 361

self: +420 605 200 040

Co-organiser representative:

Filip Vítovec, Regional Operations Director, Delirest

Email: filip.vitovec@delirest.cz

self. +420 731438286

Deadline for binding registration:

30. 4. 2025

Competition team:

The total and maximum capacity of the competition is 8 two-person teams (16 competitors).

Registration fee:

fully paid for by the organizer and co-organizer.

Accommodation and meals of participants:

fully provided and paid for by the organizer and co-organizer.

Registration:

The completed binding application form, including recipes containing a list of ingredients for the prescribed number of servings, must be sent by 30 April, 2025 (inclusive)

<https://forms.office.com/e/7sAMGRUNds>

Official assignment:

Prepare a full two-course menu consisting of a **main course and dessert**.

Required ingredients: potatoes, chicken, cottage cheese, apples

- Mandatory ingredients can appear in any course.
- For the main course we expect at least 1 type of sauce/dip, 2 types of side dishes in different textures
- Use of seasonal ingredients
- Use of regional ingredients
- Realism of menu preparation in the conditions of factory catering
- Not allowed to use convention and bring in pre-made items

All ingredients according to the recipes sent for the preparation of the menu will be supplied by the organizer of the competition. If you are adding special or unusual ingredients, please check availability with the organizer. The jury will be composed of experts, professional chefs, gastronomy fans and students.

Awards:

- **Whole menu (1st-3rd place)**
- **Audience Award (1st place)**
- **Nutritional Balance (1st place)**
- **Sustainability (1st place)**
-

Evaluation criteria:**Entire menu:**

- taste and appearance (1-5p.)
- attractiveness (1-5p.)
- trendy culinary arrangements (1-5p.)
- laboriousness of preparation (1-5p.)
-

Throughout the competition, commissioners will oversee **HACCP** compliance. In total, the Commissioner may deduct 2 points from the final score for non-compliance with the above criteria. In particular, the following criteria will apply:

- Compliance with personal hygiene standards
- Efficient use of entrusted raw materials + amount of waste
- Proper handling of raw materials (keeping fresh raw materials cool, etc.)
- Correct use of cutting board colours
- Cleaning the workplace during cooking

Audience Award:

Taste and appearance (each spectator gets 1 token to award the best team)

Nutritional balance:

The menu will be designed for the age category of university student.

- Selected micronutrients - vit. C, calcium and iron (1-5p.)
- Protein, fat and carbohydrate ratio (1-5p.)
- Type of fat by composition (1-5p.)
- Energy intake 25-30% (1-5p.)
- Sugar content (1-5p.)
-

Sustainability:

- Type of raw materials used (1-5p.)
- origin of raw materials (1-5p.)
- processing (1-5p.)
- efficiency of use of raw materials (1-5p.)
- energy intensity (1-5p.)
-

Further information:

- 20 portions will be prepared. 1 regular portion for presentation and photo. 5-6 tasting portions for the jury.
- The other portions will be served to the public for chafing.
- The competition team has a maximum of 3 hours to prepare 20 portions of the 2-course menu.
- Presentation of one sample portion + tasting samples for the jury.
- Maximum presentation time for both competition courses 15 min.

Prescribed attire of competitors:

All contestants must be dressed in chef's attire - a turtleneck, pants, closed and slip-resistant shoes, chef's hat (or other appropriate headwear) and apron.

Competition kitchen and equipment:

The kitchen will be professionally furnished and technologically equipped (kettle, induction cooktops, cooking technology, vacuum technology, SOUS-VIDE technology, food processor table, stick blender, general kitchen inventory). The participants will bring their own knives. No technology other than what will be on site is allowed. Menu service will be on a uniform inventory available on site. Contestants will become familiar with it upon arrival. The use of your own china or glassware is not permitted.

Any extra requests/questions should be directed to Mgr. Ing. Jiří Macoun, Director of the Czech Technical University in Prague e-mail: macounj@kam.cz.

Program:

16 June 2025 Monday

- Arrival of competition teams in the afternoon (registration, accommodation)

17 June 2025 Tuesday

- **7:00 - 8:00 Breakfast in the Canteen**
 - 9:00-12:00 InBody measurements and sensory lab, insectarium, exp. breeding
 - 11:00 Tour of the ČZU sustainable campus - prof. Vlková
 - 10:00-12:00 lectures Ing. Jan Pivoňka, Ph.D. from VŠCHT Prague (long-term sustainability and carbon footprint) and Ing. Mgr. Diana Chrpová, Ph.D. CZU Prague (suitable dishes for gastrointestinal diet). The lectures are mandatory for the competing teams.
 - 12:30 - 13:30 Lunch in the CFA Canteen
 - 14:00 Tour of the Food Pavilion, facilities, brewery
 - 16:00 familiarization with the operation, checking of ordered ingredients, drawing of lots for the order of preparation and presentation of dishes. Possibility of rough preparation in maximum 2hrs. No heat treatment allowed.
 - 18:00 Welcome party in the Food Pavilion of the Czech University of Life Sciences.

18 June 2025 Wednesday - competition day

- 7:00 - 8:00 Breakfast in the Canteen
- 8:30 a.m. Opening ceremony in the Food Pavilion
- 9:00 start of cooking works in PP
- 9:00-12:00 InBody measurements, sensory lab and stalls
- 12:00 Presentation of the competition menus to the jury
- 14:00 Audience evaluation
- 15:00 Announcement of the results of the cooking competition
- 16:00 End of the cooking competition

19 June 2025 Thursday

- 8:00 - 9.30 a.m. Breakfast in the Canteen.
- 10:00 AM Tour of the sustainable campus of ČZU - roofs, prof. Vlková
- 11:00 Insectarium and experimental breeding
- Lunch 11:30 a.m. - 1:00 p.m. in the Cafeteria of the ČZU
- 18:00-19:00 Dinner in the Canteen of the CFA
- Possible departure on Thursday

20 Jun 2025 Friday

- 8:00 - 9.30 a.m. Breakfast in the Canteen.
- DEPARTURE
- Lunch 11:15 - 13:00 in the Canteen

Looking forward to seeing you!



