

The Higher Hotel Institute Cyprus,
the French Institute Cyprus,
the Cyprus Chefs Association and
the University of Cyprus (Department of French and European Studies and the Language Center)
in the framework of the Celebration of the Francophone 2022

are organizing a Gastronomic Competition with the theme:

“Gourmet menu with local products: the Halloumi cheese”



Aim

The aim of the competition, which will take place on 30th March 2022 at the premises of the Higher Hotel Institute of Cyprus (HHIC), is the celebration of the French language and its use in Gastronomy. At the same time, the competition aims to showcase the excellence and creativity of French gastronomy, while promoting the use of local products in the framework of sustainable development.

The competition will be preceded on 28 and 29 March 2022 by two Master Classes / Seminars featuring themes associated with the competition and delivered by distinguished chefs.

Participation requirements

The competition is targeted at students of higher educational institutions, studying in the field of Gastronomy. They should have completed at least one year of study and have attended a French language course for one academic semester.

Event Dates: 28th – 30th March 2022

Venue: Higher Hotel Institute Cyprus (HHIC)

Programme:

Monday, 28th March 2022 - Master Class/Seminar

15:00 – 17:00	Master Class / Seminar: "Halloumi and its use in Cypriot Gastronomy" Presentation by the Cyprus Chefs Association
17:00	Reception at the HHIC Student Training Restaurant

Tuesday, 29th March 2022 - Master Class/Seminar

15:00 – 17:00	Master Class / Seminar: "The use of French PDO cheeses in French Gastronomy" Presentation by the award-winning French Chef, Mr. Eric Trochon
17:00	Reception at the HHIC Student Training Restaurant

Wednesday, 30th March 2022 - Gastronomic Competition

14:00 – 15:00	Starting time of the competition Organisation of participating groups Composing a three-dish menu
15:00 - 17:00	Menu preparation (Appetiser, Main Dish, Dessert)
17:00 – 18:30	Evaluation of the menus/dishes Evaluation of the use of the French language
18:30 – 19:00	Feedback

Tuesday, 5th April 2022 at 11.00 - Award Ceremony