



39th AEHT ANNUAL CONFERENCE & COMPETITIONS
2nd – 6th November 2026
Ferrara - Italy



D1 - November 2nd - Judges Briefing

20H30 / 21H30 **Judges Briefing**
Teams Draw
Judges draw
Other issues

D2 - November 3th - Competitors Masterclasses, Briefing and written work plan

13H30	15H00	15H30	16H00	16H15	16H45	18H45
Masterclass for Culinary competitions		Competitors Briefing (30 minutes)		Language Knowledge test (15 minutes) BETWEEN TEAM	Visit to the kitchens and check all equipment and ingredients	Work plan (2 hours) - Write the 2 course menu (CAPITAL letters)
						Blind taste Challenge (15 minutes)

D3 - November 4th - Practical tasks

08H00	08H15	08H15	08H30	08H30	10H30	10H40	10H50	11H00	11H15	11H30	11H30	11H45	11H45	12H00
Briefing - Teams 1 to 6		Setup of the kitchen		Start competition	1st service time - Starter		2nd service time - First course		3th service time - Main Course		Cleaning and end of competition		Feedback from Judges with each team	
12H30	12H45	12H45	13H00	13H00	15H00	15H10	15H20	15H30	15H45	16H00	16H00	16H15	16H15	16H30
Briefing - Teams 7 to 12		Setup of the kitchen		Start competition	1st service time - Starter		2nd service time - First course		3th service time - Main Course		Cleaning and end of competition		Feedback from Judges with each team	

D4 - November 5th - Practical tasks

08H00	08H15	08H15	08H30	08H30	10H30	10H40	10H50	11H00	11H15	11H30	11H30	11H45	11H45	12H00
Briefing - Teams 13 to 18		Setup of the kitchen		Start competition	1st service time - Starter		2nd service time - First course		3th service time - Main Course		Cleaning and end of competition		Feedback from Judges with each team	
12H30	12H45	12H45	13H00	13H00	15H00	15H10	15H20	15H30	15H45	16H00	16H00	16H15	16H15	16H30
Briefing - Teams 19 to 24		Setup of the kitchen		Start competition	1st service time - Starter		2nd service time - First course		3th service time - Main Course		Cleaning and end of competition		Feedback from Judges with each team	