



38th AEHT ANNUAL CONFERENCE & COMPETITIONS
3rd – 8th November 2025
Västerås, Sweden



Head Judge AEHT	Ružica Šošić	ruzsosic@gmail.com ruzica.sosic@skole.hr
Coordinator Vasteras	Emelie Sandin	emelie.sandin@vasteras.se

Head Judge

The Head Judge is appointed by the AEHT and responsible for the competition. She is the direct link to the Vice-President of the AEHT responsible for the competitions. To guarantee her autonomy, the Head Judge will not assess the competitions.

Coordinator

The coordinator is appointed by the hosting school and responsible for all the logistics and materials of the competitions. He / She is the direct link to the Head Judge. The coordinator will not assess the competitions.

Judges

The jury is composed of at least 4 members. These judges are colleagues of member schools and all professionals in this area. The hosting school provides one professional from the practical field to be a judge. During the briefing of the judges by the Head judge on the arrival day the team & judges draw will be handled.

Organization requirements

The host school provides:

- Infrastructure & material list necessary for competition.
- Kitchens for practical tasks following the technical outlines.
- All the ingredients for the competition.
- Support staff (students); for 2 stations 1 student (cleaning, helping to find something...)
- Room for presentation of the plates produced by the teams. This display room is open for public. The competition area is **NOT** open for public and only accessible for competitors and judges.



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INFRASTRUKTURE & MATERIAL LIST	Quantity	Specifications
GENERAL INSTALLATIONS		
Men's bathroom	1	
Girl's bathroom	1	
Kitchen – pastry / Production Kitchen	4 working places/stations	
CLEANING SUPPLIES		
Cleaning set (Sponge, Dishcloth, Wire sponge)	1/ each station & round	
Paper towels	1/ each station	
Recycling bin	1 / each station	
Hand sanitizer – solvent free	1 / each station	
Dustbin & Lid 70 l	1 / each station	
Kitchen chemicals (for washing and cleaning)	1 / each station	
Towels to clean the working tools	3 / each station	
Wastepaper bin	1 for 3 stations	
Plastic bag fits in Dustbin		
HEALTH & SAFETY		
Fire extinguisher ABC	See the local regulations (1 for the 3 stations)	
First aid kit	1 for the 3 stations	
Fire extinguisher blanket	1 for the 3 stations	
PRACTICAL COMPETITION AREA		
	Per box/station	
Pans and pots (non-stick pans)	2 of each	diameter +-18 cm
Inox / stainless steel round bowl	4	diameter +- 20 cm
Mixing bowls in various sizes	6	diameter +- 20 cm
Cooling racks (same size then the oven)	2	
Silicone baking mats (SILPAT) (same size then the oven)	1	size of the oven tray
Conical strainer	1	
Strainer	1	
Fine-mesh sieves / flour sieves	1	
Rolling pins	1	
Grater/rasp	1	With different sizes
Fine grater	1	Microplane
Skimmer	1	
Plastic piping bags	2 box 35 cm	
Nozzle set for piping bags	1	
Digital Scale	1	



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Nonstick baking paper	Same size as the oven plates	
Digital Thermometer	1/Box	
Measure/ Liter	1/Box	
Lemon squeezer	1/Box	
Kitchen Aid Mixer or similar with 1 whisk, 1 spatula	1/Box	
Fine Wire Balloon whisk	2/Box	
Wooden spatula	2/Box	
Silicon spatula	3/Box	
Baking trays (size of the oven)	4/Box	
Inox trays (blast chiller)	2/Box	
Plastic Container (for weighing)	10/Box	
Hot gun with gas (Gas Torch)	1/box	
Oven	1 / Box	
Refrigerators	1 / Box, Station	
Blast chiller	1 for 3 Stations	
Microwave device	1 for 3 Stations	
Gas fires / electrical/induction	1 for station	
Blender/ robot coupe		
Oven gloves	1 pair/ station	
Disposable safety gloves	1 box per station	
Cling Film	1 roll per station	
Aluminum foil	1 roll for 3 stations	
Plate to present the dessert	5 plates 30 x 22 cm	
Plate for writing with chocolate	2 plates 21 x 21 cm	
Hand Blender	1 per station	
Hand mixer	1 per station	
Gaz for syphons	1 per team	



INGREDIENTS LIST		
DRY PRODUCTS:	Quantity	
Flour (wheat)		
Starch flour		
Granulated sugar		
Icing sugar		
Brown sugar		
Cacao Powder		
Baking powder		
Salt		
Almonds (whole)		
Peeled almonds		
Almond powder		
Almond leaves		
Hazelnuts (whole)		
Hazelnuts powder		
Vegetable oil		
Chocolate white (Belcolade)		
Chocolate milk (Belcolade)		
Chocolate dark (Belcolade)		
Gelatin Gold leaves (200 Bloom)		
Powdered gelatin		
Agar-agar		
Pectin NH		
Honey		
Glucose syrup		
Isomalt		
FRUITS:		
Cherries (frozen)		
Raspberries (fresh and frozen)		
Blueberries (fresh and frozen)		
Strawberries (frozen)		
Apple fresh (varieties Discovery and Ingrid Marie)		
Lemon fresh		
Orange fresh		
CREAMERY:		
Butter 80% fat		
Eggs (only whole fresh eggs)		
Milk 3%		
Whipping cream 36%, 40%		
Yogurt - plain		
Sour cream 12%		
Cream cheese 25%		
Cottage cheese 4%		



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SPICES:		
Cardamom powder		
Clove powder		
Vanilla beans		
Vanilla powder		
Ginger (fresh, powder)		
Cinnamon (powder, sticks)		
ALCOHOL:		
Swedish Punsch		
Kirsh		
FRUIT PUREE:		
Raspberry		
Strawberry		
Blueberries		
Cherries		
HERBS:		
Fresh mint		
Lemon balm		
Pansy flowers (small flowers) dry and fresh		