



EDUCATIONAL PROJECT

reserved for

HOTEL INSTITUTIONS

OF EUROPE

9th edition - A.S. 2024-2025



**ASSOCIATION EUROPÉENNE DES ÉCOLES D'HÔTELLERIE ET DE TOURISME
EUROPEAN ASSOCIATION OF HOTEL AND TOURISM SCHOOLS**

COOKING QUIZ: PATRONAGE

The format has patronage



**MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE**



The final event is sponsored by

“Italian National Commission for UNESCO”



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COOKING Quiz: What is it?

Cooking Quiz is an educational competition designed for students specializing in Food and Wine, Restaurant Service, and Pastry Arts at Hotel Institutes. **It was created in collaboration with PLAN Edizioni, the Italian Federation of Chefs (F.I.C.), the Italian National Chefs Team (N.I.C.), ALMA - The International School of Italian Cuisine, the Italian Sommelier Association (A.I.S.), the Re.Na.I.A. Association, and AEHT (European Association of Hotel and Tourism Schools, a non-governmental organization with consultative status at the Council of Europe).**

The competition engages 110 institutes and 30,000 students annually and is regarded as one of the most innovative projects for hotel schools.



COOKING Quiz: the novelty of the 9th edition

The 9th edition brings an exciting development:
COOKING QUIZ is going EUROPEAN!

Thanks to the collaboration with AEHT, which recognized the potential of the format and adopted it as a European project for its educational and innovative value, the competition will now expand across Europe. This new European dimension offers an extraordinary opportunity for students, allowing them to interact with peers from other countries, explore diverse culinary traditions, and discover new approaches to cooking.

COOKING QUIZ will become a true international platform for comparison, where participants from different backgrounds will come together in a challenging and competitive learning environment. Students will test their knowledge and skills, share experiences, and learn from the best professionals in the industry.



COOKING Quiz: Objectives

The Cooking Quiz provides students with the opportunity to immerse themselves in a highly educational experience, thanks to the lessons delivered by the esteemed members of the **Scientific Committee**, which includes:

- **F.I.C. (Italian Chefs Federation),**
- **N.I.C. (Italian National Chefs),**
- **ALMA, The International School of Italian Cuisine,**
- **A.I.S. (Italian Sommelier Association).**

These organizations, forming the Scientific Committee, are pillars of the Italian culinary landscape, **representing excellence in the national and international food and wine sectors.** Through the Cooking Quiz, **students will gain access to this extraordinary wealth of knowledge and expertise.**



PARTICIPATION METHOD

Foreign culinary schools can participate in the Cooking Quiz by registering through the form available at

<https://www.cookingquiz.it/wp/registration-europe/>

Between January and March 2025, participating schools will take part in an online event where they will compete for a chance to win and qualify for the European Final, to be held in April in Italy.

A delegation of the winning students will be invited as guests of the Cooking Quiz organization and will participate in the European Final in person.



PARTICIPATING IS VERY SIMPLE:

On the scheduled day and time, all you need to do is connect a LIM (interactive whiteboard), Smart TV, or a large screen to the following link:

<https://www.cookingquiz.it/live/>.

Students will attend the lesson live, and when it's time for the quiz competition, they will use their smartphones as a response device (detailed instructions **will be provided by our trainer**).

Students will answer the questions displayed on the screen directly through their smartphones.
An exciting and educational competition!



COOKING Quiz Digital

First Phase:

The teacher/chef delivers a 15-minute lesson, using slides and videos, on cooking, dining, and/or healthy eating techniques. This dynamic lesson is specifically designed to engage students online.



Second Phase:

Following the lesson, the quiz begins—a Quiz-Show format featuring timed multiple-choice questions. Students will test how much they've learned from the teacher's lesson.

The prize for the winning class is access to the final competition for their school.





COOKING Quiz: Prizes and Final

The Final of the 9th edition will be an exciting in-person event, scheduled for April 2025, where the top classes from each hotel institute and field of study that participated in the project will compete for the title of:

COOKING QUIZ CHAMPION 2025

The best classes will also have the opportunity to participate in the European Final!

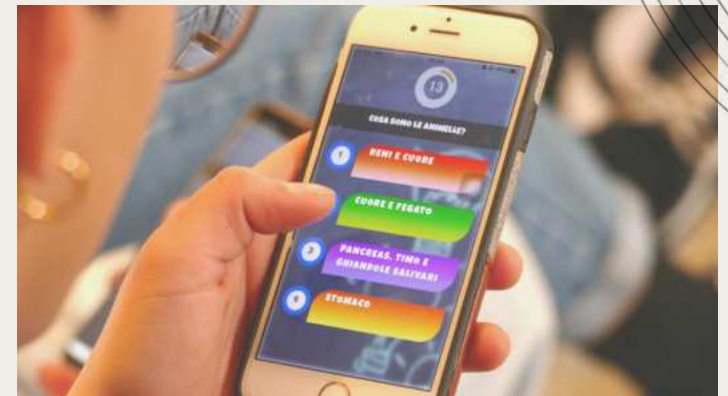
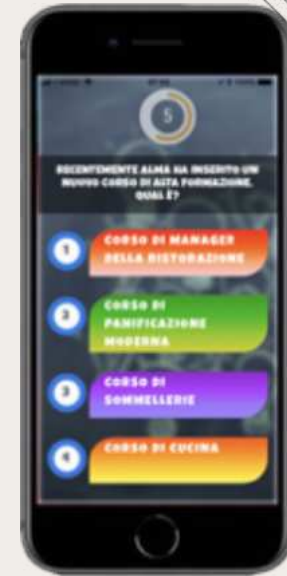
The event will feature food and wine tours, as well as masterclasses with industry professionals.

COOKING Quiz: The APP

The “CookingQuiz” app is a key extension of the format with two main objectives:

1. Study and Revision: The app serves as a resource for students participating in the Cooking Quiz competition, helping them study and revise.
2. Engagement for the Broader Community: The app also engages users not directly involved in the Cooking Quiz format.

The game is structured around rounds of timed multiple-choice questions. Participants earn points by answering the most questions correctly.



COOKING Quiz - Technical Partners

The logo for Edizioni PLAN, featuring the letters 'PLAN' in a bold, black, sans-serif font inside a white square.A teal-colored curved line graphic to the left of the text.

Gruppo
Editoriale
ELi

Edizioni PLAN

Edizioni PLAN has developed a strong presence in the food and wine sector over the years with publications that have significant communicative and graphic impact. These publications target both professionals and the educational sector, fostering collaborative relationships with internationally renowned experts and important training organizations. Their editorial offerings are constantly updated to bridge the professional world with educational training. www.edizioniplan.it



Italian Chefs Federation (F.I.C.)

The Italian Chefs Federation (F.I.C.) encompasses 94 Provincial Associations, 20 Regional Unions, and 14 foreign associations and delegations, representing an average of 16,000 chef members annually, including professionals, chef patrons, restaurateurs, teachers, and students from hotel institutes and training centers. The F.I.C. is the only trade body in Italy with such a widespread and extensive network. www.fic.it

The logo for ALMA, featuring the letters 'ALMA' in a large, serif font, with a horizontal line below it that is green, white, and red, representing the Italian flag. Below the line is the text 'LA SCUOLA INTERNAZIONALE DI CUCINA ITALIANA'.

ALMA is a prestigious training center for Italian food, wine, and hospitality at an international level. It trains chefs, pastry chefs, restaurant professionals, sommeliers, master bakers, and catering managers from around the world through its excellence-focused educational programs. ALMA's teaching staff includes leading experts, guided by a scientific committee inspired by the teachings of Maestro Gualtiero Marchesi. www.alma.scuolacucina.it



Re.Na.I.A. is an association that unites over 100 hotel institutes across the nation, representing a cross-section of Italy's hospitality education sector. With institutes spread throughout all regions, Re.Na.I.A. is one of the most representative organizations in the field of tourism, hotel, and catering training in Italy, ensuring balanced and widespread coverage across northern, central, and southern Italy. www.renaia.it



Peaktime specializes in the relocation of values and effective communication with young people and families. Our passion lies in transforming learning into an immersive adventure through innovative engagement methodologies.

We believe that education can be both enjoyable and meaningful. That's why we design and develop educational and training programs that captivate and inspire students of all ages.

Engaging with young people means imparting skills and values that prepare them to be leaders in shaping the future. With Cooking Quiz, we show how the transfer of fundamental themes—such as healthy and proper nutrition, the promotion of local food and wine products, the fight against food waste, and correct methods of waste separation—can be both compelling and highly educational.

For 15 years, we have been bridging schools with organizations and companies to design and implement educational programs that create value using innovative and high-performance formats. **LET'S EDUCATE WITH FUN!**



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With COOKING Quiz,
School is More Fun!