



Competition Programm

4th INTERNATIONAL CONTEST FOR VET STUDENTS Learn, Know, Do, Can, Show

25. - 27.03.2025

March 25

All day

Transfers from arrival locations to Hotel/ Dormitory

After 15:00

Arrival and check in at:

- [Ibis Riga Centre Hotel](#) (5 Marijas Street)
- [RTRIT Student Dormitory](#) (26 Nicgales Street)

17:00 - 19:00

Dinner at School Canteen (Open Buffet) (26 Nicgales Str.)

We kindly ask you to register if you wish to have dinner at the school, by filling in the registration form:

[HERE](#)



Getting to the School



FROM IBIS

On March 25th from 4:00 PM, assistance from the Hostess Desk will be available at IBIS for using public transportation to get to dinner.

For a quicker processing of your documents, please send the Europass documentation to PROJEKTI@RTRIT.LV. Kindly specify in the email the number of copies required for printing.

March 26

7:30 - 8:30

Breakfast at Hotels (for those who chose the hotel pack.)

8:00 - 9:00

Breakfast at School Canteen (for those who chose the budget pack.)

8:30 - 9:15

Organized transfer from Hotel to School for the competition

9:30 - 10:15

Contest Opening at Augusta Deglava hall (41a Augusta Deglava Str.)

10:30 - 16:00

Nomination briefings and contests

- **Cooking:** Classroom N38D
- **Vegetarian Culinary Art:** Classroom N219
- **Pastry:** Classroom N37D
- **Baker:** Classroom N45D
- **Gourmet Butcher:** Butcher Classroom
- **Restaurant Service:** School Restaurant
- **Carving:** Classroom N218
- **Barista:** Juice Bar
- **Bartender:** Classroom N119
- **Front Office:** Classroom D165
- **Business and Sales:** Classroom N324 & N325
- **Tourist Destination:** Classroom N302 & N327
- **Hospitality & Housekeeping:** AC Hotel by Marriot Riga
- **Fashion and Style:** Classroom D208D & D220D
- **Hairdresser:** Classroom D205D & D220D

11:00 - 13:00

Activities for Teachers:

- "Paulig Pro" Pepper Academy Masterclass with degustation at White Hall
- Marshmallow Masterclass with degustation N226

11:00 - 14:00

Erasmus+ document signing D165 (41A Augusta Deglava Str.)

12:00 - 15:00

Lunch at Student Canteen (Open Buffet)

15:00

Free time to explore the city and surroundings

17:00 - 19:00

Dinner at Student Canteen (Open Buffet)

March 27

7:30 - 8:30

Breakfast at Hotels (for those who chose the hotel pack.)

8:00 - 8:45

Breakfast at School Canteen (for those who chose the budget pack.)

9:00 - 14:00

Cultural Program with excursions (for those who booked upon registration) or free time:

- Jurmala and Kemeru visit
 - Excursion around Riga + Riga Central Market visit
- Or free time to explore Riga by yourselves

15:15

Transfer from IBIS Hotel to School

16:00 - 17:00

Dinner

17:15

Award Ceremony

Join us for an exclusive **Pepper Academy Masterclass**, presented in collaboration with Paulig Pro! This flavorful experience includes a guided degustation and demonstration of various spices, showcasing their impact on different dishes.

Led by Harolds Saušs, a professional chef and one of our talented graduates, this masterclass is perfect for food enthusiasts and culinary professionals alike.

One of our talented teachers will host an engaging masterclass on marshmallow making, where participants will have the opportunity to learn the art of crafting these soft, fluffy treats from scratch.

For those who changed their mind and would like to go on one of the excursions, it will be possible to book your place in the school on the 26th of March and pay by card at the reception.

Excursion price: 50,00 EUR per participant.

Join the official [WhatsApp community](#) for the international competition LEARN, KNOW, DO, CAN, SHOW and stay informed every step of the way! The Hostess Desk team and its coordinator will share all essential updates regarding the competition schedule, transfers, catering, awards ceremony, and cultural program. Don't miss out—connect now to receive real-time information and make your competition experience smooth and enjoyable!

