



PROJECT RESULTS DISSEMINATION CONFERENCE

NO LEFTOVER NORDIC/BALTIC CULINARY ARTS: DIGITAL COURSE WITH TRAINING MATERIALS AND TOOLS FOR ADULT EDUCATORS

April 29, 2024

Conference Venue Address: **Avalon Hotel & Conferences**
13. janvāra Street 19, Riga, Latvia, <https://hotelavalon.eu/>

Project Partners:

- HOTEL SCHOOL Hotel Management College (Latvia). Web page: www.hotelschool.lv
- STEP BY STEP COUNCULTING (Island). Webpage: www.sfsradgjof.is
- Com&Train (Denmark). Webpage: www.comtrain.dk
- MITRA (Estonia). Webpage: www.mitra.ee
- Vilniaus kolegija (Lithuania). Webpage: www.viko.lt

Conference Organizer, Hosting Partner:

- HOTEL SCHOOL Hotel Management College (Latvia)



Avalon hotel
and
conferences

[CLICK HERE TO PRE-REGISTER by 28 04 2024](#)

Pre-registration deadline is 28.04.2024.
Use QR code OR active link for registering

Only pre-registered participants are accepted
for reserved places

For urgent registration questions please email:
info@hotelschool.lv





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DIGITAL COURSE WITH TRAINING MATERIALS AND TOOLS FOR ADULT EDUCATORS

Conference Agenda

Conference Venue Address: **Avalon Hotel & Conferences,**
13. janvāra Street 19, Riga, Latvia, <https://hotelavalon.eu/>

10:00 - 14:30: PART ONE

NO LEFTOVER Nordic/Baltic Culinary Arts:

Digital Course with Training Materials and Tools for Adult Educators

10:00-10:30

ARRIVAL, SIGNING THE PARTICIPANT LISTS.

At the conference venue at Avalon Hotel & Conferences, 13. janvāra Street 19, Riga, Latvia

CONFERENCE PART ONE

10:30-10:40

WELCOME SPEECH AND CONFERENCE AGENDA

Mg. edu **Julija Pasnaka**, Chair of the Board, Head of the HOTEL SCHOOL Hotel Management College (Latvia)

10:40-11:10

INTRODUCTION TO THE PROJECT, PROJECT PARTNERS AND THE PROJECT RESULTS. NO LEFTOVER CULINARY ARTS IN LATVIA.

- The collection of the traditional and contemporary recipes with no leftover proposals, and Culinary Arts methods from Latvia, Estonia, Iceland, Denmark, Lithuania in video format;
- A guide on teaching / learning tools for adult educators in (NO LEFTOVER) culinary arts;
- The collection of the NO LEFTOVER techniques and food preservation technologies of Nordic/Baltic Culinary Arts;
- Set of Session Plans and Assignments;
- An interactive Digital Course 'NO LEFTOVER Nordic/Baltic Culinary Arts: digital course with training materials and tools for adult educators'.

Speaker: Mg. paed, MIB **Olga Zvereva**, Chair of the Council, Development Director, lecturer, HOTEL SCHOOL Hotel Management College (Latvia, Riga)

11:10-11:35

PROJECT RESULTS AND NO LEFTOVER CULINARY ARTS IN LITHUANIA

Speaker: **Laima Paraukienė**, Head of Training and Cooperation Development Division, Vilniaus kolegija, Higher Education Institution (Lithuania, Vilnius)

11:35-12:00

PROJECT RESULTS AND NO LEFTOVER CULINARY ARTS IN ICELAND

Speaker: **Hansina Bjarnfridur Einarsdottir**, General Manager, STEP BY STEP COUNCULTING (Iceland)

12:00-12:25

BEST PRACTICES FROM "SKOLAMATUR". ONE OF ICELAND BIGGEST CATERING FOR SCHOOLS.

Speaker: **Jón Axelsson**. General Manager, "Skolamatur" One of Iceland biggest catering for schools. This very successful catering service is based on the old traditional Icelandic food culture, made temporary, healthy and interesting for school kids. (Iceland).

12:25-12:50

PROJECT RESULTS AND NO LEFTOVER CULINARY ARTS IN DENMARK

Speaker: **Anna Högnadóttir**, General Manager, Com&Train (Denmark)

12:50-13:15

PROJECT RESULTS AND NO LEFTOVER CULINARY ARTS IN ESTONIA

Speaker: **Ruta Pels**, Board Member, MITRA (Estonia)

13:15-14:30

COFFEE PAUSE AND PROFESSIONAL NETWORKING AT THE HOTEL

Technical reserve time



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14:30 - 16:00: PART TWO INTERNATIONAL APPLIED RESEARCH CONFERENCE

- 14:30-14:40** HOTEL SCHOOL Hotel Management College Student Research Presentations
*Speakers: Introductory Speech Mg. phil. Mg. oec. **Jekaterina Korjuhina***
- 14:40-15:40** The research presentations by HOTEL SCHOOL Management Students
Speakers: HOTEL SCHOOL Students 15 minutes for presentation per student + 5 minutes for Q&A per each student
- 15:40-16:40** Free time for lunch and break
All participants
- 16:40-18:00** The research presentations by HOTEL SCHOOL Management Students
Speakers: HOTEL SCHOOL Students 15 minutes for presentation per student + 5 minutes for Q&A per each student
- 18:00-18:15** Participant Surveys
All participants
- 18:15-18:30** Issuance of the certificates and diplomas.
Networking with the industry professionals, graduates and students.
All participants. Participants will receive a certificate of participation after the conference. Attendees will receive a certificate of attendance after the conference.

The final programme with any amendments will be updated before the conference start! The second part can be adjusted in schedules depending on the technical flow of the students' presentations.

*The **Nordic/Baltic cuisine** has very old interesting history, traditions, recipes and methods. Nowadays the Culinary Arts involve old traditions, sustainability aspects, such as keeping cultural heritage and using local products, integration of the modern technologies, innovations and digitalisation, avoiding and minimising waste. We intend to strengthen **the ideology of NO LEFTOVERS** not only at the household and amateur level, but also at the professional level within the adult education programmes. The project partners will demonstrate the approaches to integrate the classy and modern traditional Nordic/Baltic Culinary Arts with mastery of NO LEFTOVERS at all levels of Culinary Arts in a detailed, creative, informative and inspirational way.*

**Please CLICK HERE
TO FILL IN
THE PARTICIPANT SURVEY**



Thank You!