TRADITI-ON WASTE-OFF

HACKATHON

Rethink, Reduce, Reuse – VET LOVES FOOD
021-1-ES01-KA220-VET-000025377

26th of February to 18th of Mach 2024

VET FOOD

COMPETITION RULES

The TRADITI-ON, WASTE-OFF HACKATHON 2024 is a Competition organized in the framework of the Erasmus + Project Rethink, Reduce, Reuse – VET LOVES FOOD.

For any information regarding the competition, please consult the website https://vetlovesfood.eu/ or contact us by e-mail at info@vetlovesfood.eu , specifying in the object TRADITI-ON, WASTE-OFF HACKATHON 2024.

PREMISE

The partners of the VET LOVES FOOD Project announce the International Virtual Hackathon on zero food waste and food waste prevention: **TRADITI-ON, WASTE-OFF HACKATHON 2024**, directed to:

1. VET students of the HORECA sector.
2. VET trainers of the HORECA sector.

The goal is to challenge groups of students and VET trainers of the HORECA sector to create a zero-waste menu where traditional recipes and local products are valorized.

The Hackathon will take place according to the following phases:

1) Zero-waste competition (26/02/2024 - 18/03/2024): participants will have 21 full days to present their zero-waste menus along with the documents required for the competition to the [VET LOVES FOOD website](). Only the applications gathered **between the 26th of February and the 18th of March** will be admitted.

2) Preliminary phase (18/03/2024)**:** CECE – Confederación Española de Centros de Enseñanza will ensure that all the menus have been submitted according to the Rules and Criteria established for this Hackathon.

3) Second phase (19-20/03/2024): the admitted zero-waste menus will proceed to the phase II, where an international jury will evaluated according to the criteria established in the section Evaluation Criteria of the present document.

   The zero-waste menus will be posted in a special section dedicated exclusively to the promotion of the event.

The winners of the **TRADITI-ON, WASTE-OFF HACKATHON** will be announced through a streaming online Awards Ceremony hosted in the VET LOVES FOOD website on **the 22nd of March 2023.**

GENERAL RULES

CONTACTS AND INFORMATION

CONFEDERACIÓN ESPAÑOLA DE CENTROS DE ENSEÑANZA – Calle del Marqués de Mondéjar, 29-31, primera planta, 28028, Madrid mail: lucrezia.palladini@cece.es

VET LOVES FOOD: info@vetlovesfood.eu - https://vetlovesfood.eu/

For any information about the pre-selection phase of the competition write to info@vetlovesfood.eu , specifying in the object **TRADITI-ON, WASTE-OFF HACKATHON**.

FUNCTIONING

By registering for the **TRADITI-ON, WASTE-OFF HACKATHON,** participants accept the regulation and its conditions. Registration must be done by completing the online form in its entirety. Registration must be completed during the duration of the challenge (26/02/2024 - 18/03/2024).

THEME OF THE CHALLENGE

Each group of participants is required to present a zero-waste menu in which valorization of traditional recipes and local products are valorized.

WHAT IS GOING TO BE CONSIDERED A MENU?

For the purposes of the present Hackathon, a menu is going to be consider as a set of three different dishes, consisting of:

- Appetizer
- Main dish

It is highly important to recall that the full menu shall be nutritionally well-balanced. For the proportions between the different macronutrients it is

possible to refer to the "Healthy Eating Plate" created by nutrition experts at Harvard T.H. Chan School of Public Health https://www.hsph.harvard.edu/nutritionsource/healthy-eating-plate/

The maximum limit of characterizing ingredients to be used in the zero-waste menu is of 6 in total (excluding seasonings, e.g. salt, oil, butter ...).

The preparation can be either cold or hot or with cold parts and hot parts. The preparation can be omnivorous, vegetarian, or vegan.

THE MENU

Each group of participants can propose no more than one menu for participation in the Hackathon. The following information about the menu must be presented in order to participate in the **RETHINK FOOD - Virtual Challenge 2023**:

- Name of the menu;

- Description of each of the dishes of the menu;

- List of ingredients of the menu;

- Carbon footprint of each of the dishes (according to the VET LOVES FOOD Co2 emissions calculator, available in the VET LOVES FOOD website);

- Knowledge of the proximity of each ingredient within 100 km from the place where the recipe is cooked (choosing between yes/no/I don't know);

- Weight of each ingredient;

- Photos (mandatory) and video (optional) of each dish of the menu.

Written information will be gathered by filling in a word document file available on the VET LOVES FOOD website. As well, the filled VET LOVES FOOD Co2 Emissions calculator of each of the dishes will be required.

Photos and videos will be uploaded separately from the filled Word document and Excel file. To upload 3 photos of the menu will be mandatory. Additionally,

1 video of the menu can be attached in link format (for example: Vimeo or Youtube link).

INGREDIENTS

The maximum limit of characterizing ingredients to be used in the menu is 6 (excluding seasonings, e.g. salt, oil, butter ...).

The international jury will assess the recipe according to the criteria exposed in the section Evaluation Criteria.

THEY WILL NOT BE ALLOWED AMONG THE INGREDIENTS: manipulated products or semi-finished products of industrial production.

Photos of food raw materials in the original packaging with brands or logos will not be allowed.

EVALUATION METHODOLOGY

PRELIMINARY REQUIREMENTS

- Only participations composed of groups of four members (three students and at least a VET trainer) will be considered.
- Underage people is able to participate, always with the written consent of their legal tutors (Minor release consent available in the VET LOVES FOOD website).

EVALUATION CRITERIA

The jury is made up of three professional judges provided by ESHBI, ENAIP Veneto, and CEPROF.

The jury will assess each participant's recipe, according to:

- the carbon footprint values extracted from the following formula, based on the CO2WEB carbon footprint values' table, developed by Universidad de Alcalá:

- Plating of the dishes;

- Number of ingredients (as referred above);

- Sustainability options (options for utilization, waste reduction, generated waste).

- As part of the challenge, the cost of the menu of no more of 10€/person will be consider, but not assessed.

By participating in the Challenge, the competitors accept the rules and conditions. The decision of the judges is final.

AWARDS AND AWARD CEREMONY OF THE CHALLENGE

The Award Ceremony for the **TRADITI-ON, WASTE-OFF HACKATHON 2024** will take place online on the VET LOVES FOOD webpage through the Zoom Platform. All **the participants in the challenge and the partners of the VET LOVES FOOD Project** will attend the ceremony. Invitations with the link to the Event will be sent in advance.

The prize for the winner group will consist of the presentation of the winning menu in the VET LOVES FOOD Final Conference in Brussels, and the tasting of the winning menu after the VET LOVES FOOD Final Conference.

RIGHTS OF THE ORGANIZATION

All rights deriving from the use of recipes, photos and videos go to the VET LOVES FOOD Project.

RIGHTS OF THE ORGANIZATION IN THE EVENT OF CHANGES

The organization reserves the right to cancel the event, to postpone or modify its duration or times or to make any other technical changes.

PRIVACY POLICY

By participating in the TRADITI-ON, WASTE-OFF HACKATHON 2024, the applicants consent to the VET LOVES FOOD consortium the collection and release of personal information for the purposes of the Challenge.

The collection of personal data is the sole responsibility of the VET LOVES FOOD consortium, who guarantees its full protection in accordance with the General Data Protection Regulation (Regulation (EU) 2016/679) in compliance with national legislations of each participant, and arises within the scope of the project and activity to which this form informs. By accepting these conditions, the participants authorize the use of, personal data, photographs and/or video recordings submitted for the purposes of the TRADITI-ON, WASTE-OFF HACKATHON 2024.

In the event of minors participating in the TRADITI-ON, WASTE-OFF HACKATHON 2024, the parents/legal tutors of the minor are requested to sign a **consent release**, clearly reflecting that the minor is allowed to participate in the Challenge and that the personal data of the minor are going to be treated as in mentioned in the previous paragraph.