



Nordic Championship 2026

Program Overview

Thursday, 16th April

Timetable for all

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| 16:00 | For those arriving early a guided tour of the Måltidens Hus is available |
| 18:00 | Welcome buffet, served at Grythyttans |
| 21:00 | Gästgivargård
Meeting for team leaders, competition managers and main judges in the hotel lounges |

Friday, 17th April

Timetable for all

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|-------------|---|
| 07:00 | Breakfast at Grythyttans Gästgivargård |
| 08:30 | Joint departure from the hotel. We meet at the reception and walk together to Måltidens Hus |
| 09:00 | Opening ceremony and introduction of the competition venue, Gastronomiska Teatern |
| 10:30 | Theory test for chefs and waiters |
| 10:30-11:30 | Meeting for all judges |
| 11:30-13:00 | Lunch at Kantinen, Måltidens Hus |
| 12:15-12:30 | Information about Friday's competition |
| 17:30-19:00 | Dinner at Kantinen, Måltidens Hus |





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Program Overview

Friday, 17th April

Timetable for chefs

12:30-13:10	Competition starts with 10 min. intervals according to timetable
13:50-14:30	First element must be ready to judges according to timetable
14:40-15:20	Second element must be ready to judges according to timetable
15:30-16:10	Third element must be ready according to timetable
16:30-17:30	The kitchen must be cleaned
17:30-18:30	Meeting for the judges
17:30-19:00	Dinner at Kantinen, Måltidens Hus





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Program Overview

Friday, 17th April

Timetable for waiters

12:30-13:00	Match beverages to a given five course menu
13:10-14:00	Presentation of the chosen wines/beverages to the given menu, each team has 10 min. time according to timetable
13:10-14:00	Laying table for four or five couvertes
14:00-14:20	Laying the table and napkin folding at the same time
14:30-14:55	Presentation of the laid tables, each team has 5 min. time according to timetable
15:00-17:30	Wine tasting according to timetable
15:00-17:30	Bartending according to timetable
17:30-18:30	Meeting for the judges
17:30-19:00	Dinner at Kantinen, Måltidens Hus





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Program Overview

Saturday, 18th April

Timetable for all

07:00	Breakfast at the hotel
08:00-08:20	Information about today's competition
08:20-18:30	Competition, lunch during the competition day
19:30	Pre-dinner drink at Måltidens Hus
20:00	Prize award ceremony at Gastronomiska Teatern
20:30	Gala dinner at Kalastorget, Måltidens Hus
23:00-01:00	After-party and late-night snack at Cornelius, Torget Grythyttan





Nordic Championship 2026

Program Overview

Saturday, 18th April

Timetable for chefs

08:20-09:00	“The Mystery box” – Four course menu planning (12 couvertes), chefs and waiters together, starts f v with 10 min. interval
12:10-12:50	First course must be ready to judges according to timetable
13:00-13:40	Second course must be ready to judges according to timetable
13:50-14:30	Third course must be ready to judges according to timetable
14:20-15:00	Cheese platter for the waiters according to timetable
14:40-15:20	Fourth course must be ready to judges according to timetable
15:20-16:00	The kitchen must be cleaned
16:00-17:00	Meeting for the judges, results to be delivered at 16.00 at the latest
17:00-18:30	Evaluation and feedback to the students, 15 min. per team





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Program Overview

Saturday, 18th April

Timetable for waiters

08:20-09:00	“The Mystery box” – Four course menu planning (12 couvertes), chefs and waiters together, starts x v with 10 min. interval
10:00-10:15	Carving/filleting and serving 2 guests according to timetable
11:00-11:40	The laid table: 6 couvertes must be ready according to timetable
11:05-11:45	Presentation of the laid table, each team has 5 min. according to timetable
11:45-12:40	The guests arrive according to the timetable, before the first course champagne and canape serving
12:10-12:50	First course ready to be served
13:00-13:40	Second course ready to be served
13:50-14:30	Third course ready to be served
14:20-15:00	Cheese platter ready to be served
14:40-15:20	Fourth course ready to be served
15:45-16:30	The restaurant must be cleaned
16:00-17:00	Meeting for the judges, results to be delivered at 16.00 at the latest
17:00-18:30	Evaluation and feedback to the students, 15 min. per team





Nordic Championship 2026

Program Overview

Sunday, 19th April

07:30-10:00 Breakfast at Grythyttans Gästgivargård

Accommodation

Grythyttans Gästgivaregård

Prästgatan 2

712 81 Grythyttan

<https://grythyttansgastgivaregard.se/>

Single room: SEK 1,200 per person per night

Shared double room: SEK 1,050 per person per night

Buffet during Thursday evening

We are pleased to offer you a welcome buffet between 18:00 and 21:00 on Thursday evening for SEK 595. The welcome buffet is served at Grythyttans Gästgivaregård and includes cold and hot dishes, dessert, and coffee. The cost will be invoiced to each respective country and must be booked via the registration form.

Thank you for your participation!

We wish you a pleasant journey home.



Competition timetable for chefs

Friday 17th April	Chefs Iceland	Chefs Finland	Chefs Sweden	Chefs Norway	Chefs Denmark
Opening ceremony and introduction of the competition venue	09:00-10:30				
Theory test	10:30-11:30				
Start for different elements	12:30	12:40	12:50	13:00	13:10
First element to judges (Carrots)	13:50	14:00	14:10	14:20	14:30
Second element to judges (Liura Boquerones, Kalix siklöja, potatoes)	14:40	14:50	15:00	15:10	15:20
Third element to judges (Kåldolmar/Cabbage rolls)	15:30	15:40	15:50	16:00	16:10

Saturday 18th April	Chefs Iceland	Chefs Finland	Chefs Sweden	Chefs Norway	Chefs Denmark
Information of the competition day	08:00-08:20				
Menu planning with waiters 12 couvertes	08:20	08:30	08:40	08:50	09:00
First course	12:10	12:20	12:30	12:40	12:50
Second course	13:00	13:10	13:20	13:30	13:40
Third course	13:50	14:00	14:10	14:20	14:30
Cheese platter (for the waiters)	14:20	14:30	14:40	14:50	15:00
Fourth course	14:40	14:50	15:00	15:10	15:20

Competition timetable for waiters

Friday 17th April	Waiters Iceland	Waiters Finland	Waiters Sweden	Waiters Norway	Waiters Denmark
Opening ceremony and introduction of the competition venue	09:00-10:30				
Theory test	10:30-11:30				
Choice of wines/beverages	12:30-13:00				
Presentation of wines/beverages	13:10	13:20	13:30	13:40	13:50
Preparing for laying table	13:10-14:00				
Laying table & Napkin folding	14:00-14:20				
Presentation of laid table	14:30	14:35	14:40	14:45	14:50
Wine tasting	15:00-15:30	15:30-16:00	16:00-16:30	16:30-17:00	17:00-17:30
Bartending	16:10-16:30	16:45-17.05	17:20-17:40	15:00-15:20	15:35-15:55

Competition timetable for waiters

Saturday 18th April	Waiters Iceland	Waiters Finland	Waiters Sweden	Waiters Norway	Waiters Denmark
Information of the competition day	08:00-08:20				
Menu planning with chefs	08:20	08:30	08:40	08:50	09:00
Carving and filleting	10:00-10:15				
Layed table ready	11:00	11:10	11:20	11:30	11:40
Presentation of laid table	11:05	11:15	11:25	11:35	11:45
Champagne and canape serving	11:45	11:55	12:05	12:15	12:25
Guests arrive to be seated	12:00	12:10	12:20	12:30	12:40
First course	12:10	12:20	12:30	12:40	12:50
Second course	13:00	13:10	13:20	13:30	13:40
Third course	13:50	14:00	14:10	14:20	14:30
Cheese platter	14:20	14:30	14:40	14:50	15:00
Fourth course	14:40	14:50	15:00	15:10	15:20