

CombiGuru *Challenge*

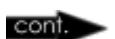
Stimulating dialogue between schools and businesses is an issue which is extremely important to **UNOX**, which has spent years seeking out collaborations with higher learning institutes which would benefit not just students and teachers, but also the school and company themselves.

For all third-year students in professional training schools and fourth-year students in state/private schools, we have designed a *format* which allows them to learn whilst having fun and which is, at the same time, a solid and stimulating test which is, to all intents and purposes, comparable to the challenges of the working world. As such, students will have an opportunity to shine, increase their visibility within the school and start to accrue some skills and expertise to prepare them for the world of work.

In a world which is constantly changing increasingly quickly, we are also reaching out to teachers, offering them the opportunity to deepen their knowledge of applied technologies in the food sector, and giving them a channel to keep up with the times.

Building strong relationships with companies, technological advances, and an eye fixed firmly on the future and on innovation are the ingredients which we believe can make your school even more attractive to secondary school students. It is with this commitment that **UNOX** wishes to contribute to building the success of the school leaders who manage the institutes.

Value for students, value for teachers, value for school leaders and that little sprinkling of madness which we are sure will leave a lasting impression of **UNOX** are at the heart of the format known as the **CombiGuru Challenge**, which consists of the following steps:



Starting from April 2019, we plan to roll out the **CombiGuru Challenge** for students and teachers, a competition which allows students to have fun as they learn by using **CombiGuru**, the *mobile* app aimed at kitchen professionals.

Our collaboration with prestigious *chefs* and the IT faculty at the University of Padua make **CombiGuru** the best app available in app stores in terms of quality of content and user experience.

As of May 2019, all teachers who are interested and students who have demonstrated their skills with **CombiGuru** will be invited to **UNOX** for the oven challenge.

Over the course of the day, the students, in pairs, will compete to prepare a main course and a baked item under the watchful eye of a qualified jury of *chefs*, who will decide the winner.

During the same day, teachers will have the opportunity to visit **UNOX** with Alberto Fraccaro, enrich their knowledge of food chemistry with Luciano Bellemo, talk about *image processing* and *deep learning* with Mario Cammarota PhD, and attend a cooking demonstration with Nicola Lai, head of *Corporate Chefs*.

On the day following the challenge, students and teachers will have the opportunity to visit Venice, combining the flavours and aromas of the city's typical dishes with the beauty of its artwork. On this day, you will have the opportunity to embark on a fully-fledged gastronomic tour, enriched with a few cultural insights and contributions from well-known figures.

The cost of accommodation, meals and transport is borne entirely by **UNOX**.

For the winning schools, **UNOX** is offering a **UNOX CHEFTOP MIND.Maps PLUS** combination oven.

At the end of the **CombiGuru Challenge**, each school will receive a professional video with stories and memories of their journey through the challenge.

To actively contribute to creating your success, we would like the initiative to be repeated every year and become a landmark event across the areas UNOX operates in.

You can register your institution free of charge on the dedicated page of the website www.combiguruchallenge.com We can only guarantee that the first institutions to sign up will be able to participate.