Larnaca, 16/06/2023

**Lidl Cyprus’ 3rd Sustainable Gastronomy Competition, where taste meets sustainability**

**Grand prize winning team was the Public School of Higher Vocational Education and Training (MIEEK).**

Lidl Cyprus’ 3rd Sustainable Gastronomy Competition, which took place on May 4, was materialised with great success this year, while the award ceremony took place on June 15, in the garden of the Lidl Food Academy.

The Sustainable Gastronomy Competition in question is organised annually in the context of the International Day of Sustainable Gastronomy, which has been designated by the international community as June 18. The competition is an initiative of Lidl Cyprus, organised under the auspices of the Ministry of Education, Sports and Youth, the Ministry of Agriculture, Rural Development and Environment, as well as the Association of Chefs of Cyprus. Its main objective is to inform, raise awareness, as well as support the adoption of new, more sustainable practices in the field of gastronomy.

Sustainable gastronomy is defined by the UN's International Food and Agriculture Organisation as "cuisine that takes into account where its ingredients come from, how products are grown, how they reach markets and, ultimately, our plates". Recognising the positive impact of sustainable gastronomy on the environment of today and tomorrow, on the health of consumers as well as on the efficient use of resources, Lidl Cyprus strives to promotes this philosophy through the competition, with the hope that new, more sustainable tactics and practices will be adopted.

The colleges and schools known as Intercollege, American College, KES College, the Post-High School Vocational Education and Training Institutes (MIEEK), as well as the Academy of Tourism and Hospitality Professions of the Cyprus University of Technology took part in the competition. The contestants were asked to set up a creative menu that stands out with regards to taste, but at the same time, meets the criteria set by the committee, which were, among others, the seasonality, the locality of raw materials, the low consumption of energy and water, the use of sustainable products and recyclability of packaging.

The great winner of the competition was the Public School of Higher Vocational Education and Training (MIEEK). The team consisted of Katerina Yiangou, Maria Xinari, and Haris Nicolaou with the lead teacher Dr. Michael Anastasiou who accepted their awards with great pride.

Sustainability and sustainable development, respect and protection of the environment, as well as conscious and responsible consumption are central Lidl Cyprus’ values, something that can be seen in practice through its actions and activities aimed at a road to a better tomorrow, both for our planet and for everyone.

The Sustainable Gastronomy Competition aims to inform, raise awareness, as well as support the adoption of new, more sustainable practices in the field of gastronomy.

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