

REGULATIONS CONCERNING INTERNATIONAL CULINARY COMPETITION

„Cooking without borders 2015”

Date: 27- 30.04.2015

General arrangements:

1. **The organiser:** Zespół Szkół Nr 1 im. J. St. Cezaka, ul. Długa 89/91, Zgierz 95-100
2. **Venue:** catering workshop of Zespół Szkół Nr 1 im. J. St. Cezaka, ul. Długa 89/91, Zgierz 95-100, POLAND.
3. **Aims:**
 - encouraging young cooks to improve their knowledge about modern products and culinary techniques as well as improving their cooking abilities,
 - promoting school and region.
4. **Participants:**

3 students (2 cooks, and 1 student responsible for the stall promoting the region) + 2 accompanying teachers.
5. **Accommodation:** Boarding house of Zespół Szkół nr 1 (the organiser covers the costs of accommodation).
6. **Transport:** the participants pay for the transport to Zgierz and expenses connected with it.
7. **Jury:**
 - The Chairman,
 - 2 tasting jurymen.
8. **Clothes:** participants must have their own working clothes, which should comply with hygienic-sanitary standards.
9. Schedule of the competition has been attached.
10. The competition regulations are available on the following website:
<http://www.ekonomik.miasto.zgierz.pl/> Vaření bez hranic

COMPETITION RULES:

1. **The topic of this editio is:** salmon and guineafowl – preparing the snack from salmon and the main dish using any part of the guineafowl.
2. The dishes must be prepared by 2 participants.
3. The dish should be served on a big, white plate and garnished according to participants' will.
4. On the day of the arrival (27.04.2014 between 6 pm and 8 pm) we will discuss the rules and all preparations in detail:
 - Vegetables and fruit – washing, peeling, cutting (you mustn't cut only potatoes and onion)
 - mushrooms – washing, blanching (you mustn't cut them!)
 - guineafowl's meat – cleaning, deboning and marinating (do not portion)

- Lettuces and herbs – washing (do not grand them down!)

5. Participants prepare 3 portions the same day.

6. The organizer provides equipment and products:

- Convection-steam stove, induction cooker, fan oven food processors.
- Other catering equipment: blenders. pots, flying pans, devices for grinding, beating, knives, cutting boards etc.
- Participants serve the prepared dishes on their own plates;
- Organiser supplies all the necessary products needed for preparing the dishes:
 - Salmon (fresh or smoked) 100g per 1 portion
 - Guineafowl (part of the guinea fowl assigned by the participants)

e) Participants must bring all other needed ingredients.

f)) Participants must bring special equipment for example sous vide type on their own.

Participants aren't allowed to use:

- artificial additives – decoration;
- prepare garnishing and additives in advance;
- ready stuffings.

7. Evaluation criteria and amounts of points:

a) Venue and cleanliness:

- suitable and proper preparation of raw materials – max. 8 p.
- usage and application of products – max. 8 p.
- proper usage of culinary techniques - max. 8 p.
- organizing the workplace – max. 8 p.
- hygiene and cleanliness during work – max 8 p.

0 – 40 points

b) Time of work

- from 0 to minus 15 points
- 1 minute late = minus 1 point
- Maximum time of being late is 15 minutes – when student do not finish their work on time, it will be interrupted and evaluated on the stage to which it has been prepared till this moment.

c) Presentation

- Students should use products connected with the topic of the competition – max. 15 p.
- Composition cleanliness (joining ingredients and tastes) – max. 20 p.
- Creativity – max 30 p.
- Taste and aroma of the dish - max 35 p.

0-100 pkt.

The amount of points you can get – 140 points from each of juryman.

Maximum amount of points you can get in the competition is 420 pkt.

9. Beginning and finishing preparing the dishes:

Participants have 1 hour and 40 minutes to prepare the dish (including 10 minutes to prepare the workplace).

I Position 10.00-11.40

II Position 10.00-11.40

III Position 10.00-11.40

IV Position 12.00-13.40

V Position 12.00-13.40

VI Position 12.00-13.40

10. On 28.04.2015 between 9.00-11.00 (In school day room) students will have time for preparation of stalls promoting schools and region.

The organizer supplies:

- a table - 70-170 cm
- chairs
- easel (stand)
- access to electricity
- wi-fi

11. Announcing the results, giving the awards, taking photos – 3 pm.

12. Participants cover all costs connected with taking part In the competition, apart from the costs indicated In the regulations.

13. The above regulations, apart from the applicable law regulations, is the only document determining the rules of participation in the competition.