



CHEF'S TABLE

The team consists of:

Chef's table is for twelve (12) people: six (6) chefs in the kitchen and two (2) assistants. Each team member has an already prepared an exhibition product (it could be brought ready)

Dip/Butter, typical for the country:

- The team prepares two versions in the kitchen.
- Competitors should bring their own bread to the competition.

Finger Food – cold and hot:

- One (1) plate with six (6) different Finger foods (4 cold and 2 hot) served directly on a Chef's table.
- Weight: between 10g in 20g each piece, one bite size
- 4 different types, served cold
- 2 different types, served hot

One (1) self-service plate for twelve (12) people with fish food and/or seafood and/or shellfish:

- Three (3) different types of preparation.
- Three (3) different types of decoration.
- At least two (2) enclosed sauces, served separately.
- one (1) salad, served separately.
- A self-service plate must be in one piece. Made easy to move and lift, without bowl and other elements.

The medium level of difficult vegan dish (dish, served on a plate), all products must be vegan (the main component + sauce + an appropriate side dish).

Hot preparation with lamb crown and lamb back (as plated service), with side dishes and

decorations in accordance with modern nutrition standards.

One (1) dessert assortment

With three (3) main components, one of them hot; sauce and decorations at your choice. Sauce is not considered as a component (as plated service).

Petit fours

- Twelve (12) persons x 3 = 36 pieces
- Weight: od 6 do 14 g/piece

Preparation and service:

- The organizer provides a properly arranged catering room and catering staff.
- According to the rules, the team issues all prepared dishes according to a predetermined time schedule and prepares the main dish (based on rules) and the dessert in front of the guests.
- Topic description, drink and wine calculation is sent by an e-mail to the head of the competition 1 week prior to the competition start.
- Suitable collection of wines is provided by an organizer;

JUDGING CRITERIA

1. MISE EN PLACE 0 – 10 points

- a) Personal tidiness
- b) Work place (mise en place), showcase arrangement

2. PROFESSIONAL WORK PROCEDURES 0 – 25 points

- a) hygiene
- b) food processing (mechanical and heat treatment)
- c) organizing work during the preparation of dishes



d) economical consumption of foodstuff

3. PRESENTATION 0 – 10 points

General impression of the prepared menu in its entirety (dishes in the showcase and whether the dishes cause appetite)

4. SERVICE 0 – 5 points

- a) proper and timely dish serving
- b) serving cleanliness, food temperature

5. TASTE 0 – 50 points

- a) harmony of tastes
- b) supplementing the ingredients of the dishes
- c) the ratio of ingredients on the plate
- d) creativity and innovation
- e) texture diversity
- f) enhancing the tastes in the menu
- g) consideration about the season
- h) use of the local's foodstuff

The organizer will provide all the restaurant furniture (round table fi 180°), a refrigerator for drink and ice, service and laundry.

The organizer may exclude the competitor, based on the head judges opinion, if the competitor does not follow the rules of the competition.

Work of the competitor will be judged from the moment of his/her arrival on the competition area, with the preparation phase, serving, presentation and cleaning part.

Based on the number of received points the bronze/silver/gold medal will be awarded. All competitors will receive a diploma.

On the competition day the head judge for this category will be available for comments after the competition.

Organiser has a right to expel the competitor following the head judge's complaint if the competition rules are not followed.

APPLICATION AND ADDITIONAL INFORMATION

Application deadline: friday, 27. september 2019

E-application: <http://gtzslovenije.si/prijava/>

For information regarding competition organization please contact project manager:

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For all additional information, please contact the head judge:

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