



MENU COOKING AND SERVICE

The team consists:

Team leader, who leads, controls and coordinates work of service and cooking team. During the competition he does a work of a wine consultant, and can, by his judgement, participate in the service.

In the kitchen: 1 chef and one confectioner or 2 chef's and in the service: 2 waitresses.

The team prepares and services 9 menus (lunch or dinner). The meal includes three courses, which are thematically related to the topic of the Ljubljana dragon. At least one local product of a certified grower must be included.

Courses should be in line with the following order:

- Cold starter, soup or warm starter.
- Main dish.
- Dessert.

Material costs of a menu (no drinks included) for one person mustn't exceed 9,00€.

The labelling of food allergens should be indicated.

PARTICIPATION TERMS

- the two competitors, in cooperation with the service team, put a pre-prepared competition menu in the showcase, served on a plate.
- At the competition place, the organizer ensures the basic layout of the kitchen equipment (gas cooker, working surface, steam-convection oven, refrigerator, freezer and sink with water). It is permitted to use an additional equipment provided by the competitors themselves: salamander, microwave and fryer.
- When preparing the menu, the two competitors should consider the modern trends in the food processes, and use (thermomixer, cooking sous vide) is allowed, but

devices are provided by the competitors themselves.

- The two (2) competitors have two (2) hours to finish their task. The time starts to measure from the beginning of preparation to the beginning of serving. The items brought on the plate are not allowed.
- The team leader should provide a menu with a short description of a working procedure and written food requirements along with a menu calculation by the application form.
- After the expiration time of the competition, the meal is served – two menus are intended to the evaluation committee for cooking, one menu to the evaluation committee for service, other 6 menus the competitors – waitress serve to the guests. When serving the dishes, competitors don't know which plate goes to which committee.

All the necessary foods for the menu preparation, kitchenware and inventory are provided by the competitors themselves. The organizer only provides basic kitchen equipment.

Preparation and service:

- Exhibition place is arranged appropriate in cooperation with the cooking team.
- Topic description, the calculation of drinks and wines is sent by an e-mail to the head of the competition 1 week prior to the start.
- Place is prepared and billboard is displayed (written definition of the topic or purpose of the event, company presentation – represented by the competitors,



- Competition theme: “White sails”; therefore, appropriate selection of an inventory and decoration
- Wine service – wine is included in accordance with the menu
- Allergen labelling for beverages and food
- Aperitif or an aperitif cocktail based on gin
- A table for catering, geridon and one (1) serving table is prepared; also, nine (9) menu cards are prepared (for the table, for the Commission and for the showcase)

Preparation work is carried out within 1 hour. Serving a menu with aperitif (10 minutes before serving), three (3) courses, coffee (optional) within 1 hour and 15 minutes.

JUDGING CRITERIA - KITCHEN

1. MISE EN PLACE 0 – 10 points

- a) personal tidiness
- b) working place (mise en place), showcase arrangement

2. PROFESSIONAL WORKING PROCEDURES 0 – 25 points

- a) hygiene
- b) food processing (mechanical and heat treatment)
- c) work organization during the dish preparation
- d) economical food consumption

3. PRESENTATION 0 – 10 points

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

4. SERVING 0 – 5 points

- a) properly and timely serving dishes
- b) cleanliness in serving, meal temperature

- c) whether the meals are served properly and on time

5. TASTE OF THE DISH 0 – 50 points

- a) harmony of food tastes
- b) complementing ingredients of dishes
- c) ratio of ingredients on a plate
- d) creativity and innovation
- e) texture diversity
- f) intensifying the tastes in the menu
- g) considering the season
- h) locality of used foodstuff

The menu is rated: 100 points for starters, 100 points for the main dish, 100 points for a dessert. Total = 300 points, divided with 3 →max 100 points.

JUDGING CRITERIA - SERVICE

1. MISE EN PLACE 0 – 25 points

- a) professional table preparation
- b) a general example of a table, showcases, place for the guests and a counter
- c) inventiveness of using the given inventory and the appropriateness of the decoration. Compulsory consideration of the competition topic.
- d) utility and rationality of the table

2. TIDINESS AND COMMUNICATION 0 – 9 points

- a) tidiness of the competitors and observance of the rules of good behaviour – good manners
- b) mutually communication,
- c) coordination (team work) of the team.

3. DOCUMENTATION 0 – 11 points

- a) Professional and spelling preparation of the menu, taking into account the fact that



the card is original and appropriate to the theme of the competition,

b) calculation of all beverages in a meal,

4. SERVICE AND TABLE CARE 0 – 40 points

a) Professional service of aperitif, beverages and dish,

b) consistency of drinks (wines) with dishes,

c) suitability of animation and communication with guests.

5. WORK CONCLUSIONS 0 – 15 points

a) professionalism in deservng,

b) arranging inventory and working place,

c) defence

The competitors announce themselves to the head of the competition half an hour before the beginning of the competition and place the show menu in the showcase.

- Aperitif serving: served to guests 10 minutes before it is time for the first course.
- Presentation of the cooking and catering team
- Serving drinks, menus and coffees
- Deserving a server inventory
- Defence before the commission.

The organizer will provide all the restaurant furniture (round table, fi 180), a refrigerator for drinks and ice. The competitors themselves provide other serving inventory and laundry.

Evaluation criteria – the estimate is the sum of the points or preparation and serving the menu together.

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 for kitchen part:

Slaviša AMIDŽIČ
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Or the head judge for the service part:

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