



PROFFESIONAL SCHOOLS - SERVICE

Competition can be attended by high school students for catering and tourism – service.

The team consists of three competitors, accompanied by a mentor, who doesn't enter into the competition area of students. The students are at competitive position in a perfect work suit or in school uniforms.

Before the start of the competition, competitors must inform the Commission, which task (1, 2 or 3) will be prepared by each individual in the team. The team can help each other in the sense that the wok is done as smoothly and harmoniously as possible!

The team – competitors must in front of the guests prepare and perform:

1. Preparation of a refreshing non-alcoholic short mixed drink (for three persons).

Mandatory ingredient: Apple juice (2cl), total quantity of beverage is 8cl, with at least 3 ingredients and max 5. The beverage must not contain milk, cream, ice cream and alcoholic drinks.

2. Preparation of cold starter (3 plates), namely Vodnik's salad: "Repuncla salad".

The competitor gets all the basic ingredients from the organizer (cleaned and washed motif, whole hard-boiled eggs, boiled red beets, small boiled cauliflower, apple vinegar, salt, oil). The competitor can additionally use his ingredients for modernisation of a salad, which can he pre-arrange. The task of the competitor is to prepare a salad in an innovative and professional manner with the inspiration of new guidelines and trends in gastronomy, but still with a touch of past and preserving the gastronomic heritage of Slovenia. He also introduces to the Commission his idea of serving dishes (updates, how he used it, why, things he used for decoration, what he wanted to emphasize,)

3. Covering a table, receiving and welcoming two adults – guests, presenting and serving two non-alcoholic short mixed drinks.

Then comes a presentation of a cold starter, place setting for cold starter and later main dish, water service, cold starter service, deservng, presentation of a main dish, preparation of wine glasses, serving selected wine. Following deservng, cleaning, saying goodbye to the guests.

1. The first competitor – prepares 3 mixed drinks, serves and presents them to the guests and to the Commission. He is at a disposal throughout the competition to the first and the second competitor. With his work he helps with the service, because three competitors must work as a team.

2. The second competitor – prepares 3 cold starters (Vodnik's salad: "Repuncla salad"). Preparation of lettuce takes place in front of the guests. All the basic ingredients for preparation of cold starters are provided by the organizes, all the other ingredients (for modernization and decoration) can competitor brings along himself. This competitor also serves and presents the dish to the guests and to the Commission. He is at a disposal throughout the competition to the first and the second competitor.

With his work he helps with the service, because three competitors must work as a team.

3. The third competitor – arranges covering the table with table cloths, welcomes two guests than arranges a table (table cloth etc.) for serving cold starter and main dish from the kitchen and everything necessary for serving the selected wine (assisted by the first competitor). He also takes care of the water service. He presents and serves the selected wine with the main course, which also must be presented and served properly. One dish and one glass of selected wine is served and presented to the Commission.



With his work he helps with the service, because three competitors must work as a team.

3. The third competitor – arranges covering the table with table cloths, welcomes two guests than arranges a table (table cloth etc.) for serving cold starter and main dish from the kitchen and everything necessary for serving the selected wine (assisted by the first competitor). He also takes care of the water service. He presents and serves the selected wine with the main course, which also must be presented and served properly. One dish and one glass of selected wine is served and presented to the Commission.

The organizer provides:

- Equipped competition place
- Table for mixing drinks – 90 x 120
- Ice (cubes),
- Table for cold starter preparation – 90x120
- Table with two chairs for the guests - 90 x 90
- Auxiliary (serving) table – 80 x 70
- Serving trolley
- Wine selection (white and red wine) from all three Slovenian wine-growing regions (properly tempered)!
- Wine refrigerator
- Apple juice for a mixed drink
- All basic ingredients for preparing a cold starter
- Non-carbonated water in the serving bottle
- Cutlery – for the place setting and the commission – see the picture
- Water glasses, wine glasses and a glass for a short mixed drink – for the place setting and the commission – see the picture

- Porcelain – only plates for cold starters (plates are the same for all competitors) and their use is mandatory – see the picture

- Laundry – tablecloths for all the tables

- 2 linen napkins only for the place setting – 50x50

- Vase with flowers

- Table for the Evaluation Committee (5)

Preparation time:

After entering the hall, competitors have 15 minutes for all preparatory work, including decorations for mixed drinks.

Time to perform in front of the guests and the commission:

- 1st competitor: 10 minutes

- 2nd competitor: 15 minutes

- 3rd competitor: 25 minutes

JUDGING CRITERIA

The Evaluation Commission will be evaluating according to the following criteria:

1. Documentation: recipe for one mixed drink (in cl) and recipe for one dish – cold starter dish (in dag)

2. Tidiness of the competitor (personal arrangement, working clothes)

3. Professional performance of work:

- Preparation of mixed drinks (work space preparation, proper working procedure, professionalism of the manufacturing process, appearance, taste, working time – delays).

- Preparation of cold starter dish (professionalism in preparation of work space and aesthetics of dishes, professionalism of HP preparation,



appearance and taste of dishes, working time – delays).

- Table covering, preparation and layout of the mantle, professionalism of serving mixed drinks, water, cold and main dishes and wines (professionalism in preparing work space), working time – delays.

4. Appearance and communication (fluency of speech, volume, good manners, presentation of work, procedures, story behind a prepared dishes)

5. Cleaning and finishing (say goodbye to the guests, cleaning)

The Evaluation Committee will consist of: three representatives (professional teachers) from the school and will be passed on by the attendance service to Organizing Committee of GTZ Slovenia and two external evaluators, appointed by the Organizing Committee of GTZ Slovenia. The highest and lowest grades are deleted when processing the data.

EVALUTION CRITERIA

Based on the number of received points the team will be awarded with confirmation of participation/ diploma/ bronze/ silver/ gold medal. Best three teams will receive bronze, silver and gold medal.

00,00 – 59,99 – CONFIRMATION OF PARTICIPATION

60,00 – 69,99 – DIPLOMA

70,00 – 79,99 – BRONZE

80,00 – 89,99 – SILVER

90,00 – 100,00 – GOLD

Each competitor will receive recognition for participation in the event.

The first placed team is competing for the transitional school cup in the overall total for winning the transition tournament of GTZ Slovenia.

The criteria is the sum of all collected points by the teams of each school during the competition.

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.

Team rating is the sum of all three competitors.

APPLICATION AND ADDITIONAL INFORMATION

Application deadline: 27th September 2019

Names deadline: 28th October 2019

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

For information regarding competition organization please contact project manager:

Srečko KOKLIČ
srecko.koklic@tgzs.si, 051 273 000

For all additional information please contact the head judge:

Franci MEŽIČ
franci.mezic@gmail.com, 031 387 199