



FRENCH SERVICE STYLE AND WINE PAIRING

The competitor (chef or waiter/service staff member) is in charge of one new dish that is prepared at the competition. The dish includes three portions that are prepared in front of two chefs tables guest and in front of the judges. Two portions are served to the guests and one to judges.

The competitor serves and recommends wine to two guests at the ceremonially decorated table (must follow components of the ceremonially decorated table).

The competitor presents and serves the wine that was selected by the competitor before the competition and brought at the day of competition.

The competitor welcomes guests, presents the dish that is going to be prepared, serves the dish and the wine.

The competitor prepares:

main dish with the suitable side dish

The main dish or one part of it is prepared by the competitor at the guests table in front of them. On the gueridon the competitor prepares all the necessary equipment for garnishing the plate and serving the wine.

The organizer will provide the trolley for flaming and working area with tablecloth for serving. All the foods, ingredients, decoration and the inventory for preparing and serving the dish including the wine is the responsibility of the competitor. He/she must bring everything with himself/herself.

Time for preparing and serving the dish and the wine is 30 minutes.

The competitor must send with the application form also the recipes with the norms for the prepared dish and the selected wine.

The appearance is public, so the competitor must wear proper working clothes.

JUDGING CRITERIA

1. Recipe (0 – 2 points)
2. Preparation of the working place (mise e, place) (0 – 5 points)
3. Professionalism, orderly, aesthetics while working, hygiene (0 – 18 points)
4. The look of the served dish, creativity effect (0 – 15 points)
5. Taste of the dish (0 – 15 points)
6. Combination of food & wine, the decoration of the table, service (0 – 23 points)
7. Innovation of the food, punctuality of serving (0 – 2 points)

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

The competitor should wear his/her working uniform of the company/institution where he/she works.

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.



**TURISTIČNO
GOSTINSKA
ZBORNICA
SLOVENIJE**



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:

Srečko KOKLIČ

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For all additional information please contact the head judge:

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