



MAGIC BOX

seniors

The competitor prepares a main dish with a suitable side dish for two persons served on a serving plate. The dish must include 3 basic ingredients that will be given at the competition and represent 55% of the plate.

All other ingredients will be available inside the competition area market.

Conditions of competition:

- a) the dish must have more than one component (main dish, side dish, sauce); the competitor must take into account the professionalism in the composition of the dishes; in preparing the dishes the competitor must take into account the modern trends in food processing;
- b) the competitor has 60 minutes, 20 minutes for the preparation of the recipe, which must be written in grams, 5 minutes for the preparation of the workplace, 30 minutes for preparation and service, 5 minutes for tidying and cleaning the competition site;
- c) all the necessary cooking equipment is provided by the competitor himself; the competitor can bring: thermo mix, mixer, stick hand mixer,
- d) before starting cooking the competitor must present the name of the dishes with the ingredients used in the preparation of the dishes and a brief description of the preparation process, a sketch of the plate,
- e) after the expiration of the competition time, the competitor serves: one dish which is intended for the jury, the other one is placed on the exhibition space.

JUDGING CRITERIA:

1. Mise en place and clean line of preparation 0 – 10 points

- a) documentation (application, recipe)
- b) workplace preparation and tidiness

- c) personal tidiness
- d) compliance with HACCP
- e) proper processing of ingredients
- f) time organization and distribution of work

2. Food processing, rationality 0 – 25 points

- a) compliance with the basic rules of food processing
- b) proper use of equipment and accessories
- c) the use of basic ingredients
- d) the use of today's modern culinary method and norms

3. Service 0 – 5 points

- a) cleanliness of the kitchen
- b) the temperature of dishes, plates
- c) organization of the service

4. Special effects of implementation 0 – 10 points

- a) the general impression of prepared dishes
- b) creativity and innovation
- c) whether the dishes are served properly and in good time
- d) appearance
- e) complexity

5. Taste 0 – 50 points

- a) the taste of the main dish with a side dish
- b) the taste of restaurant dessert – finale

A typical taste of dishes, known for a particular ingredient, without added preservatives. The correct herbs and spices used. The fullness of flavors and matching with all the components on the plate.



**TURISTIČNO
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COMPETITION FINALS – TUŠEVA ZVEZDNA KUHINJA

First three ranking competitors from Magic Box category qualify for the finals and have to prepare:

RESTAURANT DESSERT,

which contains at least three components (for two persons), in which the competitor has to include three basic ingredients that will be given at the competition, preparation time is 50 minutes.

When preparing the dessert, the competitor can bring to the competition any raw dough (thermally untreated).

The composition of the dessert can also include chocolate ice cream with the appropriate finishing. It is mandatory to use the ice cream from the sponsor, provided by the organizer.

The organizer provides an electric stove Gorenje with a glass ceramic plate and an electric oven, a work desk with a marble surface and an electrical connection 220V.

The competitor brings the kitchenware with him, serving dishes of various shapes and sizes are ready at the competition.

The competitor can use:

- prepared bases, fonds for preparing the sauces

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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