



PROFFESIONAL SCHOOLS - COOKING

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

The team consists of three competitors, accompanied by a mentor.

Theme: Preparation of a dish from a basket – MAGIC BOX (one type of meat and three (3) another foodstuff)

The competitors draw a recipe for the main dish, which includes one type of meat with a suitable sauce, starch supplement and vegetables.

The recipe must contain a list of foods in quantities, according to norms.

Brief description of the process of meat preparation and the description of all allergens for 4 persons.

THE COURSE OF THE COMPETITION

1. Preparation of the documentation: 10 minutes

Competitors manually write the documentation in two copies: one copy of the recipe with the described professional preparation procedures is submitted before the start of the competition to the Commission, and another copy is kept for themselves. If the estimated time to write the recipe expires (10 minutes), the recipe can be finished by the third competitor. The first two competitors begin to prepare a mise en place. Competitors take food, place them on the work place and prepare mise en place. When the head of the competition checks the food taken over, the competitors start preparing the dish.

2. Preparation of the main dish with a side dish: 40 minutes

The two competitors prepare a main dish for four (4) persons – an ordinary way of serving, on plates, provided by the organizer. The third competitor is available at the same time to the leader for discussion about team members, the recipe and the

course of work. If any competitor is injured, the third one takes his place. The third competitor is allowed to dispose the container during the course of the competition. He also works with a waiter, to whom he presents the name of the dish, ingredients and allergens that are presented in the meal. On the norm basis, competitors must include 60% of compulsory foods from basket in a prepared dish. The other necessary foods are collected on the table of foodstuff – market place.

3. Service and attendance

When serving the prepared dishes, the two (2) competitors must take into account that meals must be served for guests (taken away by the waiter), a dish for the Commission and a dish for the showroom.

4. Cleaning a work place: 10 minutes

All three (3) competitors must clean after themselves.

All necessary foods are provided by the organizer with the sponsor of the competition. The inventory for a dish preparation brings the team with themselves.

The organizer ensures a competition area, a working area of 180 cm x 80 cm, a gas burner cooker, a microwave and liquid water. It is allowed to bring a thermomixer, a blender, a roaster, a vacuum machine, a mixer, a smoker, a sous-vide and siphon to the competition place.

JUDGING CRITERIA

1. Mise en place:

- Personal tidiness of the competitors and preparation of the work place, observance of the HACCP rules,
- The composition of the recipe, the description of the process of preparing the dishes and the norm harmonization, the indication of allergens,



- Application,
- Cooking time

2. Mechanical and heat treatment of foodstuffs:

- use of mechanical and cooking procedures, professional culinary expressions,
- use of heat treatment of food procedures,
- economical use of food and waste separation

3. foods, included in the dish preparation:

- on the norm basis, the competitors must include 60% of the compulsory food from the basket

4. appearance and taste of the dish:

- aesthetics, innovation and creativity of all assemblies on a plate
- taste of the dish.

CAUTION: the acceptance of the Magic Box is not included in the prescript time of the competition.

The competitors are preparing products for five (5) – Member Committee.

The Evaluation Committee consists of: three cooking teachers, whose names are forwarded to the Organizing Committee of GTZ Slovenia by the working cooking group, and two external evaluators, determined by the GTZ Organizing Committee.

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.

The Evaluation Committee is composed of 5 members – three from school and two externals. The highest and lowest grades are deleted.

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:

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For all additional information please contact the head judge:

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