



PROFFESIONAL SCHOOLS – CONFECTIONERY

The competition can be attended by high school food technology students – food programme, confectionery profession.

The team consists of three (3) competitors, accompanied by a mentor. The students are at competitive position in a perfect work suit.

The preparation time is 90 minutes.

Subject:

a) Making four (4) cream in a jar – apple strudel in a jar (the dough is brought already prepared and baked or it can be baked during the competition). Dessert weight is from 120 to 150 g.

b) Making and decorating already prepared cake. The same does competitor at the competition, without baking the sponge cake – taste is fruit and chocolate (round 26 m, maximum height 8 cm). All the competitors get the same recipe. Decoration, made during the competition – no wires or inedible additives.

All the necessary food and inventory the team brings with them. The organizer provides an electric stove Gorenje with a glass ceramic plate and an electric oven, a work desk and an electrical connection (220 V) and the refrigerator with freezer.

Before the competition, each competitor brings all documentation with recipes and descriptions of the products to the Commission.

RESTAURANT DESSERT: The competitor at the competition place prepares a restaurant dessert from the raw materials that he brings with him. All components are compiled during the competition, nothing can be already prepared, except the dough.

CAKE: The cake is brought, already prepared, by the competitor. He finishes the decoration and glazing/icing in front of the commission. The decoration must be prepared and used during the competition.

All the creams and discs are cooked or prepared during the competition; nothing must not be prepared before. The pound cake and flavours are determined; about layout, the order and inner design decides the team.

DECORATION THEME: birthday. The inscription is equal for anyone – Marjetica 30; putted on a cake or on a small disc (modelled letters are forbidden).

All decoration is prepared in front of the commission.

The commission evaluates:

- point a: product presentation to the commission, professional production, composition and economy of the product, special effects – innovation, taste, ...
- point b: product presentation to the commission, professional production, composition and economy of the product, special effects – innovation, taste, ...

The evaluation Committee will consist of: two representatives (professional teachers) from the school and it is submitted to the Organizing Committee of GTZ Slovenia by the tourism assets, and three external evaluators, which are determined by the Organizing Committee of the GTZ Slovenia.

Cake evaluation criteria:

- 1. Presentation**
 - Product presentation to the commission
 - Workplace tidiness
- 2. Professional production**
 - Is the product prepared by the instructions
 - Is it used easier or heavier difficulty lever for preparation.
- 3. Composition and cost-effectiveness of the product**



- Is the used food by the colour, flavour and digestibility in line with modern flavours
- Is the product economical for sale,
- Are the pieces correct size, with appropriate additives.

4. Special product effects – innovation

- Artistic impression,
- Innovation
- Out of the box product

5. Taste

Cream in a jar criteria

1. Presentation

- Product presentation to the commission
- Workplace tidiness

2. Professional production

- Is the product prepared by the instructions
- Is it used easier or heavier difficulty lever for preparation

3. Decoration

4. Special product effects – innovation

- Artistic impression,
- Innovation
- Out of the box product

5. Taste

JUDGING 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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