



FINGER FOOD

The competitor must prepare 12 portions of Finger food - 10 for guests and 2 for the Evaluation Committee that will be seated in front of the audience (live).

The competitor must follow the rules:

Material costs for the used ingredients cannot exceed 7,50 EUR/PORTION.

FINGER FOOD:

3x cold: vegetarian, meat, fish – 3 different methods of preparation

1x terina (can be prepared in advance and must be cut in front of judges)

Meat and fish can be thermically processed in advance in one piece, but cannot be sliced. The marinating and final preparation must be at the competition in front of judges.

Cold sauces may be prepared in advance.

3x warm: prepared at the competition in front of the judges (vegetarian, meat, fish) – 3 different methods of preparation, that may repeat with the cold dishes.

Meat can be pre-structured and spiced; vegetables can be cleaned and peeled, but not cut. All the thermal process must be at the competition in front of judges.

The documentation for the preparation phase should be sent by the competitor (own e-mail) to the head judge of the competition of the specific competition via e-mail. Deadline 1st October 2019.

PREPARATION TIME:

Mise en place: 5 min

Cold finger food snacks, presentation of the dish: 15 min

Warm finger food snacks, presentation of the dish: 40 min

Cleaning time: 10 min

TOTAL: 70 minutes

The organizer will be responsible for preparation of the place for Finger Food competition that will include the following equipment:

Working space (stove with ceramic plate and electric oven), electric grill, refrigerator.

Important notice: there will be possibility for washing the dishes, so the competitor must bring enough cooking equipment.

The service inventory has to be provided by the competitor himself. In case of finding a sponsor for serving plates, we will inform the competitor about that by e-mail with enclosed photo material of the plates for serving finger food snacks.

The organizer will provide staff for serving the finger food snacks to the visitors.

JUDGING CRITERIA:

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.

1. ARRIVAL ON THE COMPETITION AREA

- a) preparation of mise en place
- b) preparation of cold finger food snacks (serving and presentation)
- c) preparation of warm finger food snacks (serving and preparation)

2. STRUCTURE AND ECONOMY SIDE OF THE PREPARED SNACK:

- a) is it possible to sell the prepared finger food snacks
- b) are the prepared pieces in the appropriate size (following the standard norms) with the appropriate side dishes and additives.



3. CRITERIA FOR JUDGING COLD/WARM FINGER FOOD SNACKS:

- a) are ingredients genuine and properly thermally treated
- b) are used ingredients based on their colour, aroma, digestibility in accordance with modern taste
- c) used difficulty level for preparation of the snack (easy/difficult level)
- d) how appetizing does the snack look by its looks and taste

4. SPECIAL EFFECTS OF THE PREPARED SNACK – aesthetics of cuisine

- a) innovation, modernity of the prepared snack (does the snack deviate from the classic standards)

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:

Srečko KOKLIČ

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For all additional information please contact the head judge:

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